

SUMMARY OF WORK OF THE FOOD SAFETY TEAM FOR 2004 – 2005
AND PROPOSED ACTIONS FOR 2005 - 2006

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Summary: Report activity on the work of the food safety team in 2004-05 and proposals for 2005-06.

Recommendation:	That Members of the Overview and Scrutiny Committee for Environmental Well-being receive a 6 monthly monitoring report on the food safety service.
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1.0 Introduction:

The Food Safety team is responsible for the inspection of all premises preparing or selling food, the investigation of complaints about food or premises, and sampling food and water including over 400 private water supplies. In the Food Safety Plan (2004 - 2005) the aims and objectives are set along with targets for all the main duties, which include the promotion of food safety.

The Food Safety Service Plan 2005 – 2006 is currently being drafted; this report will provide a summary of the work completed in 2004 - 2005 and the proposed work areas and targets for the Food safety Team in 2005 – 2006.

In October 2004 revised Codes of Practice and Practice Guidance under the Food Safety Act 1990 were issued for immediate implementation. The Codes of Practice introduced the “alternative inspection” strategies for low risk premises and increased the inspection frequencies at manufacturing premises which sell products which require approval under product specific regulations. The Codes of Practice and guidance notes are extensive but are based on previous guidance and include best practice, which has been in place at Copeland since the audit of the service by the Food Standard Agency in 2001.

2.0 COMPLETED ACTIVITY OF THE FOOD SAFETY SERVICE

- Inspection rates - High Risk - 100% and Low Risk (no open food handled) - XX% - final figures being calculated (inspection year ended 31.3.2005)
- Investigations - final figures being calculated (work year ended 31.3.2005)
- Sampling - final figures being calculated (sampling year ended 31.3.2005)
- Food Hygiene Courses – 4 courses offered and all candidates passed.
- Heartbeat awards – 4 awards issued

- Promotion of Copeland's Food Safety service at the Cumbria Food Festival (Rheged May 2004)
- Temperature Log Books
- Handwashing awareness - demonstration at Youth Council AGM
- Residential and Nursing Home Seminars - annual project with Health Protection Agency - event at West Cumberland Hospital for 70 people
- Food Link Week – combined with hand washing demonstration at Youth Council AGM
- Implementation of revised Food Safety Act 1990 Codes of Practice and associated Practice Guidance

3.0 FUTURE ACTIVITY OF THE FOOD SAFETY SERVICE

- Continue with actions listed in 2.0
- Sampling – create link with Health Protection Agency Laboratory in Preston to provide a report writing and statistical analysis of sample results
- Advice and information on new food safety regulations - date of legislation to be confirmed but expected to be end of 2005 for implementation in 2006
- Freedom of Information – Information to be stored in a format that complies with data protection but ensures that when requests for food safety inspections are received under the Freedom of Information Act the information is easily retrievable.
- Alternative Inspection Strategy –
 - **What is it** – System of contacting low risk premises – those where food is not prepared and food is not provided to vulnerable groups – by alternative means to direct inspection at least every 3 years
 - **Why do it** –
 - **Benefits to businesses** – food safety information provided and contact maintained with the Council. Premises which will be covered by this strategy may not be open during the day or are open for limited hours and inspections often have to be prearranged to ensure access so there will be a time saving if there is not the need to be present to meet officers during inspections
 - **Benefits to Copeland** – after initial intensive office based resource, requirement will reduce officer time particularly travel time involved in inspecting low risk premises but still ensure that food safety information is provided to those premises. The time saved will be used to ensure that requirements to visit manufacturing premises on a greater frequency are achieved.

4.0 CONCLUSIONS

That Overview and Scrutiny monitor the food safety plan and performance in 2005-06.

List of Appendices:
None

List of Background Documents: Copeland Borough Council – Food Safety Service
Plan 2004-2005