



Planning, Housing &  
Environmental Health  
Services

# **Food & Safety Team Service Plan 2022 – 2023**

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# FOOD & SAFETY TEAM SERVICE PLAN 2022-2023

## INDEX

		PAGE
1.	INTRODUCTION	1
2.	SERVICE AIMS AND OBJECTIVES	2-4
3.	BACKGROUND INFORMATION	5-10
4.	SERVICE DELIVERY	10-18
5.	RESOURCES	18-21
6.	QUALITY ASSESSMENT	21-23
7.	REVIEW	23

## LIST OF APPENDICES

Appendix 1	Food & Safety Team's Performance Plan 2022/2023
Appendix 2	FSA's COVID-19 Recovery Plan March 2022
Appendix 3	Structure of the Food & Safety Team
Appendix 4	Food & Safety Team – Officer Roles
Appendix 5	Details of Budget Costs relating to Food Safety Function 2022/2023
Appendix 6	Review of Food and Safety Team's Performance 2021-2022

# FOOD & SAFETY TEAM SERVICE PLAN 2022-2023

## 1. Introduction

- 1.1 This Service Plan sets out how the Council intends to provide an effective food and safety service that meets the requirements of the Food Standards Agency (FSA) Framework Agreement and Section 18 of the Health and Safety at Work etc Act 1974. It covers the functions carried out by authorised officers of the Food & Safety Team under the provisions of the Food Safety Act 1990, the Food Safety & Hygiene (England) Regulations 2013, EC Regulations and Health and Safety at Work etc Act 1974 and associated regulations.
- 1.2 This Service Plan describes how Tonbridge & Malling Council intends to achieve the aims of the FSA and Health and Safety Executive (HSE), within its statutory remit and in support of local needs.
- 1.3 This Service Plan is subject to Member approval and will run for a 12 month period . Performance will be reported to members annually. It includes information on the following:
- service aims and objectives;
  - background information about Tonbridge & Malling Borough Council;
  - information on service delivery;
  - resourcing the food and safety function;
  - performance targets and how they will be achieved;
  - quality assurance procedures; and
  - review

## **2. Service Aims and Objectives**

### **2.1 Service Aims**

2.1.1 The overall aim of the Council's Food & Safety Team is to ensure the health and wellbeing of residents, employees and visitors in Tonbridge and Malling. This is achieved by working with businesses and consumers to ensure safe food and a safe working environment.

2.1.2 The objectives of the Council are to:

- fulfil the statutory duty imposed on the Council as "The Food Authority" and as a regulator for health and safety to ensure the effective implementation of Government strategy on food and safety issues, having regard to the official Code of Practice issued by the FSA, National Local Authority Enforcement Code for Health and Safety at Work, Local Authority Circulars issued by the HSE and guidance issued by Local Government Regulation (LGR) and the Office for Product Safety and Standards;
- protect the public by delivering a complementary programme of education and enforcement which endeavours to ensure that businesses are conversant with the law, understand the principles of hygiene and/or sensible health and safety management and are operated and maintained at a standard that complies with relevant legislation in accordance with the Service's Enforcement Policy;
- provide the resources, governance, performance management and reporting systems required to deliver an effective service and to comply with its statutory duties;
- operate systems to train, appoint, authorise, monitor, and maintain competent officers;

- work alone and in partnership with other local authorities, other regulators and stakeholders to make best use of available resources and to maximise their impact on local, regional and national priorities; and
- contribute to liaison, policy and governance arrangements at a local, regional and national level.

## **2.2 Food & Safety Function**

2.2.1 The Council's food and safety function is placed in the Food & Safety Team of the Planning, Housing and Environmental Health Service. The Food & Safety Team's Performance Plan for 2022/2023, **Appendix 1**, identifies the key standards and targets for the forthcoming year. Progress against the Performance Plan is reported to the Cabinet Member for Environment and Climate Change.

## **2.3 External Influences**

2.3.1 The regulatory framework for food safety enforcement is generally governed by EC Directives transposed into UK law. The Food Law Code of Practice and Guidance were last issued in 2021 by the FSA. During the COVID pandemic the FSA adjusted its expectations of LAs in recognition of the challenges local authorities were facing in delivering their statutory food functions whilst conducting public health work. It also reflected the changing business landscape, with many businesses closing or changing operations. The FSA has developed a recovery plan for planned interventions from 1 July 2021-2023/24 (**Appendix 2**) and it is this plan that will be implemented. It is acknowledged that where resources allow, the expectation from the FSA is to move at a faster pace to realign interventions with the Code of Practice.

2.3.2 The Health and Safety Executive and Local Authorities Enforcement Liaison Committee (HELA) produced a revised circular 'Setting Priorities and Targeting Interventions' LAC 67/2(rev 11). This document provides local authorities with guidance to target their interventions on high risk areas and on dealing with serious breaches of health and safety regulation. Officers will prioritise in line with this circular and may participate in Kent wide projects with other local authority colleagues to focus on high-risk sectors.

2.3.3 The "Local Authority Enforcement Monitoring System" (LAEMS) is an annual return of our food safety activity including numbers of interventions carried out, enforcement actions taken, food sampling and complaint numbers. Similarly, the HSE collect data annually in the form of an LAE1 return, which reports on the number of interventions carried out, notices served and accidents investigated. This compares the Council's performance against other Councils in England and Wales.

### **3. Background Information**

#### **3.1 Profile of Tonbridge & Malling Borough Council**

3.1.1 Tonbridge & Malling stretches from Snodland and Wouldham in the north to Tonbridge in the south, from Walderslade and Aylesford in the east to Borough Green and Ightham in the west. The Borough covers an area of 92 square miles and has a population of **approx. 130,000**. The Borough is mainly of a rural nature with the major areas of population being found at Tonbridge and in the conurbation surrounding the A20 in the Malling area.

3.1.2 The main Council offices are situated centrally at the Gibson Building, Kings Hill, West Malling. Service users may contact the Food and Safety Team in one of the following ways:

- by telephone (telephone number 01732 876191);
- by email on [foodandsafety@tmbc.gov.uk](mailto:foodandsafety@tmbc.gov.uk);
- via the Council website [www.tmbc.gov.uk](http://www.tmbc.gov.uk) for out-of-hours emergencies, a telephone service is available for contact with a duty officer (telephone number 01732 844522).

#### **3.2 Organisational Structure**

3.2.1 Planning, Housing & Environmental Health Services have a wide range of duties and functions covering the spectrum of public health, planning, environmental and housing functions. Through the Council's constitution and delegated functions the team has delegated responsibility for food and safety enforcement. The Director of Planning, Housing & Environmental Health has the authority to authorise legal proceedings in consultation with the Chief Solicitor.

The day to day management of the Team is the responsibility of the Food & Safety Team Manager under the management of the Head of Housing and Health.

3.2.2 The Team is responsible for a number of functions, these include:

- Food safety;
- Workplace health & safety;
- the investigation and control of infectious disease.

3.2.3 Officers are required to work across all of the team's work areas at a level appropriate to their competence and qualifications. The structure of the Food & Safety Team is detailed in **Appendix 3** and brief information on the roles played by officers working in the Food & Safety Team is provided in the table at **Appendix 4**.

3.2.4 The Council operates an emergency out-of-hours service. Specialist staff are available via an informal cascade system should the need arise.

3.2.5 Kent Scientific Services, Health Protection services of the UK Health Security Agency (UKHSA), and the Food, Water and Environmental Microbiology Laboratory Service of the UKHSA support the work of the Food & Safety Team through the provision of analytical, microbiological services and infectious disease investigation.



### **3.3 Scope of the Food & Safety Service**

The Team is responsible for undertaking the following work activities:

- programmed food hygiene inspection and re-visits;
- health and safety interventions and re-visits;
- food sampling in-accordance with national surveys organised by UKHSA or the FSA, cross regional studies and local needs.;
- investigation of complaints;
- operation of the National Food Hygiene Rating Scheme;
- investigation of cases of infectious disease and food poisoning and any associated outbreak control;
- investigation of workplace accidents and cases of ill health, adverse insurance reports;
- responding to Food Standard Agency Food Alerts;
- provision of export food certificates;
- inspection of food;
- approval of food premises;
- registration and inspection of premises offering special treatments such as tattooing and piercing;
- facilitation of advisory and training services for businesses;
- food hygiene training ;
- smokefree enforcement;
- licensing and planning consultations.

While engaged in the above activities the Team uses a variety of means to ensure that individuals and organisations meet their legal responsibilities including education,

negotiation, advice, guidance, warning letters, formal notices and prosecution. The Council believes in firm but fair regulation consistent with the Better Regulation Principles. Overall, the Team seeks to work in collaboration with businesses while avoiding bureaucracy in the way it works.

3.3.2 The Environmental Health & Housing Enforcement Policy adopts the Regulators Compliance Code's five principles of good regulation, namely transparency, accountability, proportionality, consistency and targeting. This means that a graduated approach to food safety enforcement is adopted in all but the most serious of cases. The Enforcement Policy is published on the Council's website.

3.3.3 The Service is committed to the promotion of equal opportunities in all of our activities in accordance with the Council's Equal Opportunities Policy. Every effort is made to ensure that we treat everyone equitably and fairly.

#### **3.4. Demands on the Food Enforcement Service**

3.4.1 As of 1 April 2022 a total of 1115 food premises are recorded on the Food Rating Hygiene Scheme in Tonbridge and Malling. The number and type of food premises are detailed in the table below.

### Number and type of food premises in the Borough

TYPE OF PREMISES	No.
Distributors/Transporters	38
Retailers	168
Manufacturers/Packers/Processors	29
Primary Producers	6
Importers/exporters	4
Restaurants and caterers	870
<b>TOTAL</b>	<b>1115</b>

3.4.2 Included in the above table are premises manufacturing or processing products of animal origin, these are approved premises under EC Regulations and include one egg packer; three dairy products producers, one meat products producer, six coldstores and two fishery premises.

3.4.3 All food premises are rated according to their level of risk, as defined by the FSA Code of Practice. The risk rating determines the frequency and nature of the interventions. The table below provides a summary:

Risk Category	Intervention Type	Frequency
A and B (High risk)	Inspection/partial inspection or audit	A - 6 months B - 12 months
C not broadly compliant (High risk)	Inspection/partial inspection or audit	C - 18 months
C broadly compliant (Medium risk)	Alternate between inspections/partial inspections or audit and other official controls	C - 18 months
D (Low risk)	Alternate between official controls and non-official controls	D - 24 months
E (Low risk)	Alternate enforcement strategy	E - 36 months

New business registrations	Inspection/partial inspection or audit	Ideally within 28 days of registration
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Category E premises (low risk) are assessed either via an inspection or using self-audit questionnaires.

New business registrations will be triaged, with priority given to inspecting the highest risk businesses first.

3.4.4 The Council has a statutory duty to enforce health and safety legislation in a range of premises including offices, shops, warehouses, caterers, residential care homes and leisure activities. Premises are targeted for inspection based on the national priorities and local intelligence.

## 4. Service Delivery

### 4.1 Delivery mechanisms

To deliver the service as identified in section 2 of this plan we have adopted a balance of techniques and approaches, which can be summarised by considering the four main elements of our “enforcement mix”:

- **Intervention driven** – to carry out official controls and/or interventions at all commercial food premises in the borough at a frequency and intervention type determined by the FSA’s Recovery Plan and their risk rating. To carry out appropriate corrective action, including where necessary a range of enforcement options, such as the service of notices, simple cautions or prosecutions in line with our Enforcement Policy.
- **Demand driven** – to respond to all complaints relating to food and food premises, workplace safety and investigate them thoroughly; investigate cases of food related illness, food alerts, reported accidents and cases of ill health, adverse insurance reports and any other relevant matters in response to requests from stakeholders and the public.

- **Intelligence driven** – to gather appropriate information and intelligence, to address any threats to the health of members of the public/employees and target resources to areas of highest risk and where they can be most effective.
- **Education driven** – to provide advice and education to businesses and consumers within the Borough, to promote voluntary compliance and assist business operators develop an understanding of their responsibilities. This is achieved by providing access to food hygiene training, delivering low cost seminars and providing advice and coaching during visits. It is believed that supporting legal compliance in this way is as important as detecting non-compliance.

## 4.2 Interventions

4.2.1 Interventions for food premises and/or health and safety premises are outlined below:

### **FOOD SAFETY**

The intervention programme of food premises forms the core activity of the Food Safety function. The programme of interventions is based on the requirements of the Food Law Code of Practice. In addition to the programmed inspections, other visits may be made to food premises following complaints from the public or requests from businesses for information and guidance.

The range of interventions includes:

- inspections;
- monitoring;
- surveillance;
- verification;
- audit; and
- sampling where the analysis/examination is to be carried out by an official laboratory, e.g. the UKHSA Food, Water and Microbiology laboratory at Collindale.

Other interventions which are not official controls include advice, education, coaching and/or information and intelligence gathering.

### **4.3 Complaints**

4.3.1 Investigations by officers following a complaint about a food or safety issue is an important function of the Team's work. Authorised officers assess all complaints upon receipt. In circumstances where a need has been identified, investigations will commence within 5 days to determine the cause of the complaint.

Officers' investigations identify whether an offence under relevant legislation has been committed and if there is a need for formal action. Consultation with the Primary Authority takes place when appropriate. Where appropriate, food complaints are referred to the originating authority – that is the local authority in whose area the food was manufactured - for further investigation.

### **4.4 Primary Authority Principle**

4.4.1 Effective support for businesses on food safety matters depends on reliable and accessible advice from local authorities. Businesses trading across a number of local authority areas should be confident that advice is consistent. The Primary Authority scheme operated under the provisions of the Government's Office for Product Safety and Standards office aims to support national progress towards this outcome.

4.4.2 Businesses will be able to form a statutory partnership with a single local authority. The guidance and advice the Primary Authority provides must be taken into consideration by officers carrying out inspections and dealing with instances of non-compliance.

4.4.3 The requirements of the Primary Authority Scheme are that officers:

- consult the Primary Authority website for details of Primary Authority partnerships and inspection plans;
- follow guidance issued by the Office for Product Safety and Standards;
- adopt any inspections plans established between a Primary Authority and a business, and
- review requests for local partnerships as a case by case basis and adopt a Primary Authority status if directed to by the Office for Product Safety and Standards.

Whilst the Council is not currently involved in any Primary Authority Partnerships the Service would be minded to establish them should the opportunity arise.

#### **4.5 Advice to Businesses and the Public**

4.5.1 The Service is committed to ensuring that advice and support is available to all businesses in the Borough when requested. An important element of the work of the Team is to plan for providing this support, by:

- continuing to provide the Chartered Institute of Environmental Health foundation food hygiene course and other bespoke courses e.g. allergen awareness.
- giving guidance on specific and topical subjects;
- responding to requests from businesses for site visits;
- providing of advice and coaching to businesses during inspections; and
- making information available to the public via the Council's website.

## **4.6 Food Inspection and Sampling**

4.6.1 Food sampling to ensure the safety of food is an important public health function. Each year a food sampling programme is produced which outlines the Council's sampling strategy and approach to specific local and national demands. Compliance with all legislation and statutory Codes of Practice is ensured when undertaking sampling of food.

4.6.2 The Kent Food Sampling Group co-ordinate the county sampling programme. Each year a plan is developed by the Group incorporating priorities identified by the Food Standards Agency. Microbiological examinations are undertaken by the UKHSA – Food, Water and Environmental laboratory at Collindale.

4.6.3 **Formal samples** are taken in line with the Food Law Code of Practice and current guidance issued by UKHSA , or the Kent Food Sampling Sub Group.

**Informal samples** reflect the numbers of reactive samples taken as a result of complaints or where officers take samples from food businesses as part of routine surveillance activity.

## **4.7 Imported Foods**

4.7.1 The Service is committed to ensuring that any illegally imported food found during a food inspection is sampled where necessary and dealt with properly. This will normally involve detention and seizure of foods.

## **4.8 Health certificates**

4.8.1 The Team provide attestations for goods that are exported to third countries outside the EU and will offer health certificates to businesses who wish to export to the EU. This is a discretionary and therefore chargeable service.



## **4.9 Control and Investigation of Food Poisoning Outbreaks and Food Related Infectious Disease**

4.9.1 Officers investigate food related infectious disease notifications in accordance with documented procedures. The primary objective of every investigation is to identify the cause of infection and prevent any further spread. Response times are based on a risk assessment approach and will vary from within 24 hours for high-risk infections such as E.coli O157 to 48 hours for other medium to low risk infections. Officers will liaise with the Consultants in Communicable Disease Control (CCDC), which the Council has appointed as Proper Officers under the provisions of the Public Health (Control of Diseases) Act 1984 (as amended). The CCDC's are employed by the UKHSA. These arrangements enhance the linkage between organisations dealing with this aspect of infectious disease control. Typically there are only one or two outbreaks a year involving small numbers of cases.

Key policies in respect of food related infectious diseases are that:

- outbreaks will be responded to in accordance with the approved "Outbreak Control Plan" and in full liaison with CCDC who will lead the "Outbreak Control Team";
- serious infectious disease notifications e.g. VTEC or Clostridium botulinum, will be dealt with in consultation with the CCDC and Food Standards Agency; and
- other infectious disease investigations will be undertaken in consultation with the CCDC, and in accordance with Team Procedures.

## **4.9 Food Alerts**

4.9.1 Food alerts are issued by the FSA, they relate to national food scares or information about food being withdrawn from supply or sale and being recalled by the manufacturer or retailer. The majority of food alerts are for information only (FAFI)

4.9.2 Food alerts for action are not significant in number but have the potential to impact on programmed work, because they relate to serious public health risks requiring rapid follow-up by officers to prevent affected food from entering the food chain. Food Alert Policy details how the Food and Safety Team will respond to food alerts of all categories.

## **4.10 Liaison with other Organisations**

4.10.1 It is the Council's policy to involve stakeholders in the supply and review of its food hygiene services. The Team works increasingly in partnership to deliver services, examples of which are given below:

- participation in the Kent and Medway Food Liaison Group / Food Technical Group. This Group acts as a county-wide liaison group for all food safety issues and includes representatives from UKHSA , Food Standards Agency and Trading Standards as well as representation from all Kent local authorities
- Kent & Medway Food Sampling Group
- Kent & Medway Health and Safety Technical Group which includes HSE and Kent Fire and Rescue Service representation
- liaison with the UKHSA and Kent Scientific Services in connection with food sampling; and

- liaison with internal colleagues particularly licensing and leisure services, working with them to ensure the safety of events on council land and other privately owned sites.

#### **4.11 Promotion**

4.11.1 The Food & Safety Team continues to adopt a proactive, educational approach through a number of promotional initiatives, which include:

- participation in the FSA awareness campaigns;
- National Food Hygiene Rating Scheme;
- continuing support for businesses in implementing the Safer Food Better Business Pack during inspections;

### **HEALTH & SAFETY**

#### **4.12 Health & Safety Interventions**

4.12.1 Resources will concentrate on investigating complaints and accidents and Inspections in line with national priorities.

#### **4.13 Accident Investigations**

4.13.1 All accident or injury notifications are evaluated in accordance with LAC 22/13 Incident Selection Criteria Guidance. Where appropriate, investigations are carried out in accordance with the Service Enforcement Policy and the Food and Safety Team's Accident Investigation Procedure, focussing on priority areas.

#### 4.14. **Complaints about the Service**

4.14.1 The Council has a corporate policy on the investigation of complaints about its staff and the services which it provides. Further details on the Council's complaints procedure can be found on the website.

### 5. **Resources**

#### 5.1 **Financial Allocation**

5.1.1 The Council's budget for 2022/2023 identifies a budget heading dealing specifically with costs relating to the Food & Safety function **Appendix 5**. The separation of costs associated with Food & Safety functions allows managers to monitor spending and income trends in this area.

#### 5.2 **Staffing Allocation**

5.2.1 The structure of the Food & Safety Team is shown in **Appendix 3**. Detailed below in **Table 1** are details of staff working on food and safety enforcement and related matters expressed in Full Time Equivalents (FTEs).

<b>Role</b>	<b>FTE 2022/2023</b>	<b>FTE 2022/2023 Spent on food safety work</b>	<b>FTE 2022/2023 Spent on health and safety work</b>
<b>Head of Housing and Health</b> -responsible for the management of the Environmental Health & Housing Service	<b>0.3</b>	<b>0.2</b>	<b>0.1</b>
<b>Team Manager</b> – responsible for the day to day management of the food safety function and monitoring performance.	<b>0.8</b>	<b>0.6</b>	<b>0.2</b>
<b>Environmental Health Officers</b> – responsible for interventions, enforcement in all food premises and other related activities.	<b>1.25</b>	<b>1.15</b>	<b>0.1</b>
<b>Food &amp; Safety Officer</b> – responsible for interventions and enforcement in medium and low risk food premises and other related activities.	<b>1.4</b>	<b>1.3</b>	<b>0.1</b>
<b>Admin Support</b> – functional support to the Team.	<b>0.1</b>	<b>0.05</b>	<b>0.05</b>
<b>Total FTE</b>	<b>3.85</b>	<b>3.3</b>	<b>0.55</b>
<b>FTE spent by officers on food &amp; safety work</b>	<b>3.45</b>	<b>3.05</b>	<b>0.4</b>

**Table 1**

### **5.3 Estimation of Staff Resources Required for 2022/23**

5.3.1 The following estimation of resources allocated to specific work activities has been based on time recording results, experience, projected inspection figures for 2022/2023 and the Team performance Plan for the year. All calculations assume 1FTE = 220 working days. Estimates include revisits and travelling.

Food Hygiene & H&S Interventions	2.0 FTE
Complaints and service requests	0.2 FTE
Formal action	0.1 FTE

Advice and enquiries	0.1 FTE
Sampling	0.2 FTE
Infectious Disease	0.1 FTE
Food Safety Incidents/Hazard Warnings	0.05 FTE
Health Promotion/Campaigns	0.03 FTE
Delivering Training	0.05 FTE
Primary Authority	0.02 FTE
Officer Training	0.1 FTE
Team management	0.5 FTE
<b>Total</b>	<b>3.45 FTE</b>

#### **5.4 Staff Development Plan**

5.4.1 During annual appraisals, training and development needs are identified for all employees. Priority is given to the need to ensure continuing professional competence in technical and professional areas of work. The Service will ensure that officers receive regular training to maintain and improve their competency. During 2022/23 all officers involved in food interventions will receive a minimum of 20 hours continuing professional development as required by the FSA Code of Practice.

5.4.2 The Food & Safety Team has a programme of in-house staff training sessions delivered as necessary to the team. In addition monthly Team Briefings disseminate information to ensure team awareness of issues relating to enforcement, progress with team targets and customer related issues e.g. results of monthly monitoring and a short technical briefing is usually delivered at these briefings.

5.4.3 The Kent & Medway Food Group often provides useful low-cost training in association with LGR and the Food Standards Agency.

5.4.4 Enforcement officers are encouraged to join a relevant professional body, the fees of which are reimbursed by the Council.

## **6. Quality Assessment**

6.1 The Food & Safety Team has reviewed its Quality Assurance system covering its enforcement activities in Food & Safety. The Quality Assurance system defines what work the team will undertake, how the work will be done and the nature and timing of management monitoring. The documented system covers critical areas of work and has regard to LGR and FSA guidance and Statutory Codes of Practice and Section 18 of the Health and Safety at Work etc. Act 1974.

6.2 The specific areas covered by the quality assurance system are:

- food inspections;
- health and safety inspections and re-visits;
- accident investigations;
- institution of formal enforcement action;
- food poisoning investigations;
- food sampling;
- food hazard warnings/incidents;
- food complaints; and
- administration of the National Food Hygiene Rating Scheme.

6.3 The Food & Safety Team Manager is responsible for maintaining the quality assurance system and monitoring compliance with procedures. This role aims to ensure that uniformity of approach to enforcement work is adopted in the team. The Head of

Housing and Health and the Food & Safety Team Manager have regular meetings to review systems and team performance, the results of which are fed into monthly team briefings.

6.4 Performance monitoring is supported by the use of the Services computer software system “Uniform”. This database contains details of all commercial premises and records actions taken during visits. Management reports showing progress towards meeting team targets are an essential part of the team’s quality assurance system and are generated on a monthly or ad hoc basis. The maintenance of an accurate database is key to the efficient operation of the Service. The Food & Safety Team’s Quality Monitoring Procedure includes details of how the database is updated, which includes:

- information from programmed inspections;
- officer knowledge of changes in their district;
- collecting information from lists of planning applications;
- checking the “closed” premises database;
- an annual random selection and audit of a specified number of premises from the database;
- information from the registering and licensing of new premises;
- liaison with other statutory agencies; and
- undertaking premises surveys.

6.5 It is intended to participate as appropriate in bench marking, peer review and inter-authority auditing with the Kent Technical Groups as opportunities arise.



## **7. Review**

### **7.1 Review against the Service Plan**

A review of this Plan and the Food & Safety Team's Performance Plan will be undertaken annually. Details of the Team's performance against the targets set in the Food & Safety Team's 2021/22 Performance Plan can be found at **Appendix 5**.

### **7.2 Areas for Improvement**

A number of improvement actions have been identified in the Food & Safety Team's 2022/23 Performance Plan (**Appendix 1**), which will be carried out during the year. Achievement of these improvements will be monitored by Service Managers and where there are significant deviations from targets; reports will be made to the Cabinet Member for Environment and Climate Change.

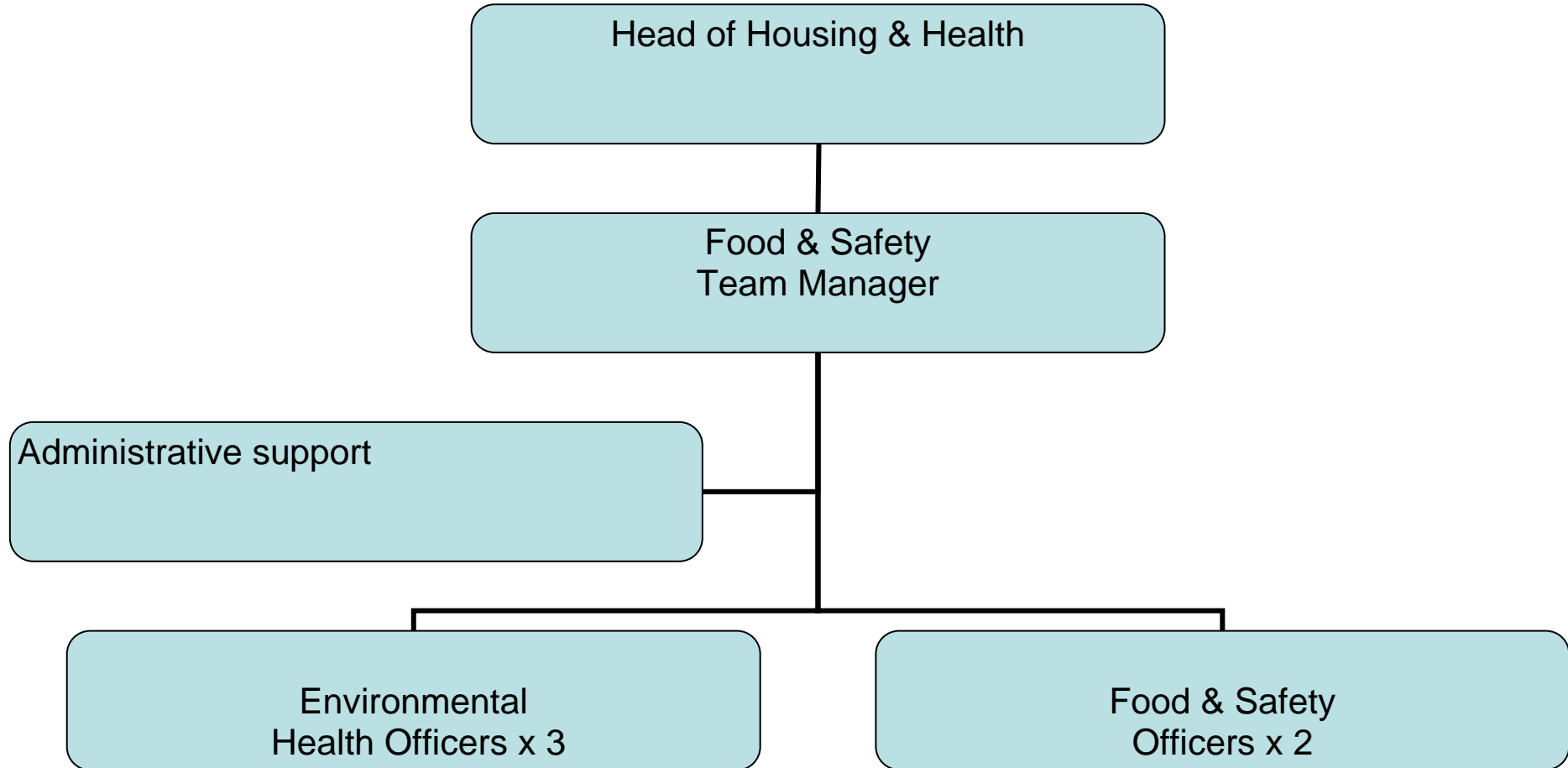
7.3 The food safety inspection function was subject to an internal audit in 2019 and awarded an audit opinion of 'Substantial'. Areas for improvement primarily focused on the revision to internal procedures which are reviewed on a regular basis.

## FOOD AND SAFETY TEAM PERFORMANCE PLAN 2022/23

Activity	Description	Target
<p>A. Undertake inspections of commercial premises, for which the local authority is the enforcing authority, and institute informal and/or legal action in accordance with the Service's Enforcement Policy.</p>	<ol style="list-style-type: none"> <li>1. Review and develop as appropriate the team's quality assurance procedures to reflect changes in legislation and guidance from FSA, HSE, using a risk assessment approach.</li> <li>2. Continue to develop and deliver initiatives such inspections, seminars and coaching visits to ensure effective and efficient enforcement.</li> <li>3. Inspect all 'high risk' (categories A, B and non-broadly compliant Category C) food premises for hygiene on schedule in accordance with FSA COVID 19 recovery plan</li> <li>4. Complete inspection of category C and D premises that were missed during Pandemic by 31.12.22</li> <li>5. Conduct interventions of lower risk premises in accordance with FSA COVID 19 recovery plan</li> <li>6. Assess all new food business registrations and triage, prioritising high risk new businesses for inspection.</li> <li>7. Delivery of reactive work, sampling, pro-active surveillance, prescribed official controls and official controls that support trade and enable export.</li> <li>8. Maintain competence of authorised officers in accordance with FSA/CIEH CPD requirements.</li> </ol>	<p>31/3/23</p>
<p>B. Investigate complaints about commercial premises and at the conclusion of investigations institute informal/formal legal</p>	<ol style="list-style-type: none"> <li>1. Respond to each complaint in a timescale that matches the perceived risk in compliance with quality assurance procedures and in accordance with the Service standard (within 5 working days).</li> <li>2. Food and Safety Team Manager to undertake monitoring of service requests.</li> </ol>	

<p>action as appropriate.</p>	<ol style="list-style-type: none"> <li>3. Remedy unacceptable risks and reduce the likelihood of recurrence, securing legal compliance where appropriate.</li> <li>4. Investigate all reportable workplace accidents and ill health in line with procedures based on HSE Accident Investigation Selection Criteria.</li> </ol>	<p>As per procedure</p>
<p>C. Facilitate provision of training services and provision of advice to local businesses to assist them to meet legislative requirements</p>	<ol style="list-style-type: none"> <li>1. Deliver CIEH Level 2 courses and allergen awareness courses, subject to prioritising food intervention programme.</li> <li>2. Deliver specific training updates to businesses as required.</li> </ol>	<p>On-going</p>
<p>D. Investigate cases of infectious disease with the community</p>	<ol style="list-style-type: none"> <li>1. Investigate cases of infectious diseases in line with Health Protection guidelines</li> </ol>	<p>On-going</p>

ORGANISATIONAL CHART FOR THE FOOD AND SAFETY TEAM



## APPENDIX 4

### Food Safety Team Qualifications and Roles

<b>Job Title</b>	<b>Qualifications</b>	<b>Role within the Food Team</b>
Head of Housing and Health V0006 (LH)	Certificate of Registration with the Environmental Health Officers Registration Board	Strategic management of the Council's food and safety enforcement responsibilities
Food & Safety Team Manager DV0101 (MH)	Certificate of Registration with the Environmental Health Officers Registration Board NEBOSH Diploma	Day to day management of food safety enforcement Food & Safety Inspector Quality Monitoring
Environmental Health Officer DV0108 (RT)	Certificate of Registration with the Environmental Health Officers Registration Board	Food & Safety Inspector
Environmental Health Officer DV0106 (SA)	Certificate of Registration with the Environmental Health Officers Registration Board NEBOSH Diploma	Food & Safety Inspector
Environmental Health Officer DV0106 (DP)	Certificate of Registration with the Environmental Health Officers Registration Board NEBOSH Diploma	Food & Safety Inspector Food Safety Trainer
Food & Safety Officer DV0109 (CM)	Certificate of Registration with the Environmental Health Officers Registration Board NEBOSH Certificate	Food & Safety Inspector Food Safety Trainer
Food & Safety Officer DV0104 (KO)	Certificate of Registration with the Environmental Health Officers Registration Board	Food & Safety Inspector
Administrative Manager (MCL) DV0005		Co-ordination of IT system and administrative support to the team
Admin Assistant		Team Admin support

**APPENDIX 5**

**FINANCIAL ALLOCATION OF RESOURCES TO  
THE FOOD & SAFETY FUNCTION**

<b>Budget Heading</b>	<b>2022-2023 Estimate</b>
Employees' salaries and on costs	234,200
Third party payments	200
Central Departmental and Technical support services	
• Information technology expenses	17,450
• Central salaries and administration	18,050
• Departmental Administrative expenses	113,050
• Supplies, services and other expenses	<u>2100</u>
<b>Total expenditure</b>	<u>385,050</u>
<u>Income</u>	
• Court Costs	500
• Food Inspection (Condemned / Exported Food Certs)	1550
• Training Courses	3000
• FHRS re-rates	350
<b>Total income</b>	<u>5,350</u>

**APPENDIX 6**

**FOOD AND SAFETY PERFORMANCE PLAN 2021/22 – MONITORING REPORT**

STANDARD/TARGET / IMPROVEMENT ACTION	TARGET	ACHIEVEMENTS	INFORMATION SOURCE
<p><b>FOOD SAFETY</b></p> <p>Inspect all A-D rated food premises for hygiene on schedule.</p> <p>Carry out appropriate interventions at low risk premises for food safety</p> <p>Participate in national, county and local food sampling programmes</p> <p>Percentage of food establishments broadly compliant with food hygiene law</p>	<p>100%</p> <p>90%</p> <p>On-going</p> <p>95%</p>	<p>5% of inspections due were not completed</p> <p>210 samples procured</p> <p>97.8%</p>	<p>Uniform</p> <p>Uniform</p> <p>Sampling results spreadsheet</p> <p>Uniform</p>
<p>100% of responses (not simply acknowledgements) to service requests within 5 working days.</p>	<p>100%</p>	<p>100%</p>	<p>Uniform/Stats file</p>
<p>100% pass rate on level 2 food hygiene courses.</p> <p>90% pass rate on other courses.</p>	<p>100%</p> <p>90%</p>	<p>0%</p> <p>0%</p> <p>No courses were held in 2021/22</p>	<p>In house</p> <p>In house</p>