

LICENSING AND GENERAL PURPOSES
COMMITTEE
27 MARCH 2017

ENVIRONMENTAL HEALTH & HOUSING
REPORT NO. EHH1707

CABINET
4 APRIL 2017

DRAFT FOOD AND HEALTH & SAFETY SERVICE PLAN 2017/18

INTRODUCTION

- The Council is obliged to produce an annual Food Safety Service Plan, and a Health and Safety Service Plan, following guidance issued by the Food Standards Agency and the Health and Safety Executive respectively. This paper seeks comments on the draft, combined plan for 2017/18. *Copies of the draft plan are available in the Members Resource Room or from Colin Alborough (contact details below).*
- Comments on the draft plan from the Licensing and General Purposes Committee on the 27 March will be reported to Cabinet on 4 April and then, subject to Cabinet endorsement, local business and business organisations will be consulted. Any substantial changes will be considered by the Head of Service in consultation with the Cabinet Portfolio Holder.

BACKGROUND

- The draft plan has been prepared recognising the continuing Government review of regulatory services to reduce red tape, to support businesses in the current economic climate, and deliver risk based interventions.
- The Service continues to engage in the Council's 8 Point Plan for financial sustainability. The Service has developed a business consultancy service serving both purpose and income generation by, for example, providing businesses support initiatives and training for both businesses and other local authority officers. In addition, by reviewing the Service on an annual basis through service planning, the opportunity arises for officers and members to check the Service remains fit for purpose. Officers are also engaged in a variety of corporate projects to support the Council's Organisational Development work.
- This draft plan has a strong link to the Council Plan and the stated purpose of "working with others to improve the quality of people's lives". The Council Plan identifies four underpinning priorities to which the Service contributes, by:
 - ***Cleaner, greener and more cultural Rushmoor*** - providing services to make Rushmoor the place where our communities want to live and work by securing high standards of hygiene, and health and safety in local businesses, investigating service requests and promoting healthy lifestyles
 - ***Sustaining a thriving economy and boosting local business*** – appropriate and timely business support and interventions to the benefit of employers and employees

- ***Supporting and empowering our communities and meeting local needs – delivery of evidence based programmes that meet the needs of the Borough***
- ***Financially sound with services fit for the future*** - developing our business support cost recovery models, by ensuring our services remain fit for purpose and by targeting our resources where they will provide the most benefit

HEALTH & SAFETY SERVICE PLANNING

- **In reviewing the Health and Safety Service in 2016/17, the Plan notes the delivery of:**
 - the planned interventions due in the year to higher risk premises with ongoing high levels of customer satisfaction
 - our role in supporting the partners involved in the arrangements for the successful Farnborough Airshow 2016, including leading the Safety Advisory Group for the event
 - our licensing, registration and enforcement responsibilities in respect of special treatments (tattooing, piercing, etc.)
 - a new Primary Authority Partnership with Univilla Ltd, trading as Consol, a national sunbed operator, on a cost recovery basis to support business controls in relation to health and safety and age of sales
 - in respect of our Corporate Health and Safety Adviser role, our support programme of ongoing audits, and an e-learning training system to support staff
- **Looking ahead, the key Health and Safety Service priorities for 2017/18 include:**
 - a further focus of our activity on better health and safety outcomes using systems thinking methodology, whilst continuing to reduce the proactive inspection burden on businesses
 - in accordance with the “National Code” (which directs local authority activity), to continue to use national priorities together with local knowledge to direct our resources to best improve standards of occupational safety and health
 - to continue to provide timely and appropriate risk based responses to customer requests, statutory notifications and so on, particularly in the current climate where businesses find regulators a trusted source of information to assist their compliance and aid growth
 - to continue to influence the delivery of Government reforms of health and safety at a national and local level (with the Service Manager serving local authorities nationally as Co-Chair of HELA, together with the Head of Operational Strategy with the HSE)

FOOD SAFETY SERVICE PLANNING

- **In reviewing the Food Safety Service in 2016/17, the Plan notes the delivery of:**
 - 100% of the programmed food inspections for the year with continuing high levels of customer satisfaction
 - support for the national Food Hygiene Ratings Scheme (FHRS) which provides up to date information to residents on the hygiene of food businesses, and assists in driving up standards
 - the development of our Primary Authority Partnership with the British Army, offering the opportunity to work more closely to better support the Army and the wider Tri-Services, in partnership, placing our relationship on a firm, regulatory footing
 - continuing to support commercial activities, such as training in food safety for food handlers, a scheme to charge for re-rating of businesses under FHRS, and implementation of a cost-recovery model for those businesses requesting additional support
- **Looking ahead, the key Food Safety Service priorities for 2017/18 include:**
 - supporting businesses and providing timely, appropriate, risk based interventions in the current climate
 - taking further appropriate enforcement actions across the Food/Health and Safety Service in line with the enforcement policy to drive up standards and support justice, whilst ensuring appropriate action to protect and promote public health
 - continuing to support and promote the national Food Hygiene Rating Scheme to continue to incentivise better hygiene, and inform our residents and visitors
 - developing the earned recognition model for compliant businesses within our intervention programme in accordance with the Food Standards Agency “Framework Agreement” effectively providing light touch interventions for businesses with a good track record, and focusing on high risk premises and poor performers identified through sound risk assessment
 - continuing to deliver our regulatory role, and our support to residents in relation to Private Water Supplies
 - our role in supporting our partners involved in the planning of the Farnborough Airshow 2018, from the design of food safety regulations for this unique event, to the delivery of on-site interventions on a cost recovery basis

RECOMMENDATION

- The Committee is requested to comment on the draft combined Food/Health and Safety Service Plan for 2017/18 (with these comments to be verbally reported to Cabinet).
- The Cabinet is requested to endorse the draft combined Food/Health and Safety Service Plan for 2017/18 for consultation with local businesses and business organisations, with any substantial changes being considered by the Head of Service in consultation with the Cabinet Portfolio Holder.

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HEAD OF ENVIRONMENTAL HEALTH AND HOUSING

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