

DRAFT FOOD AND HEALTH & SAFETY SERVICE PLAN 2016/17

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 2016/17. *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 21 March will be reported to Cabinet on 29 March 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 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 respond to the Council's 8 Point Plan for financial sustainability and has developed opportunity for income generation and cost recovery 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 from the service are also engaged in a variety of corporate projects to support the Council's Organisational Development work.
- The plan reflects a strong linkage to the Council's Purpose and Themes, recognising our wider aim to work with others to "improve the quality of people's lives", supporting "an equal right for people to live healthy lives, in safe, clean and sustainable places".
 - **Leadership** – by providing leadership 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
 - **Prosperity** – by sustaining and developing our local economy through appropriate, timely and business friendly interventions to the benefit of employers, employees and residents
 - **Place** – by protecting and developing a safe and clean environment by promoting standards of cleanliness, hygiene and safety in food businesses and other workplaces
 - **People and Communities** – by supporting our communities and meeting local needs, through evidence based programmes that meet the needs of the Borough
 - **Good Value Services** – 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 2015/16, 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 Farnborough Airshow 2016, including leading the Safety Advisory Group for the event through the planning stages. This is the largest event of its kind in the world with hundreds of contracting companies, yet resulted in zero reportable health and safety incidents, providing one real measure of the success of the 2014 event.
 - our licensing, registration and enforcement responsibilities in respect of special treatments (tattooing, piercing, etc.). This work included a voluntary closure and Formal Caution for one home tattooist who failed to maintain adequate hygiene standards in accordance with our Byelaws. The subsequent press release generated huge interest with 27,000 views from the Council's Facebook account.
 - our programme of ongoing audits, and an e-learning training system to support the Council's corporate health and safety arrangements.
- **Looking ahead, the key Health and Safety Service priorities for 2016/17 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 Chief Executive of the HSE).

FOOD SAFETY SERVICE PLANNING

- **In reviewing the Food Safety Service in 2015/16, the plan notes the delivery of:**
 - 100% of the programmed food inspections for the year with continuing high levels of customer satisfaction.
 - a Hampshire-wide inter-authority audit, which found the service to be fully compliant, with many areas of best practice identified.
 - support for the national Food Hygiene Ratings Scheme 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.

- **Looking ahead, the key Food Safety Service priorities 2016/17 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 the 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 2016, from the design of food safety regulations for this unique event, to the delivery of on-site interventions. There were no reports of any food poisoning incidents amongst the 200,000 visitors at the 2014 event, providing a real measure of success.

RECOMMENDATION

- Committee is requested to comment on the draft combined Food/Health and Safety Service Plan for 2016/17 (with these comments to be verbally reported to Cabinet).
- Cabinet is requested to endorse the draft combined Food/Health and Safety Service Plan for 2016/17 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.

QAMER YASIN HEAD OF ENVIRONMENTAL HEALTH AND HOUSING

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