

## **Annex to Service Plan for Food Law Regulation 2023/24**

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**Annex 1**

**Emily Miles end of recovery plan letter PDF**

( See letter appended to Annex)

**Annex 2**

**The table below shows the frequency of interventions required;**

**Food hygiene interventions frequencies**

Premises risk rated for hygiene as:	Intervention frequency
Category A	Due every 6 months
Category B	Due every year
Category C	Due every 18 months
Category D	Due every 2 years
Category E	Due every 3 years

**Food standard Intervention frequencies**

	Intervention frequency
Category A	Every year
Category B	Due every 2 years
Category C	Due every 3 years

### Annex 3

#### Permitted intervention types at food establishments

The table below summarises the permitted intervention types at food establishments as detailed in sections 4.4.1.1.- 4.4.1.4 of the food law code of practice.

	<b>Food hygiene intervention type</b>
Establishments which are new, where there has been a change in food business operator and where the establishment has not been previously risk rated	Inspection
Establishment's risk rated as category A or B for hygiene	inspection, partial inspection or audit.
Establishment's risk rated as category C for hygiene and broadly compliant	For businesses that are broadly compliant with food law, Interventions may alternate between an inspection, partial inspection or audit and another type of official controls.#  for businesses not deemed to be broadly compliant, this must be an inspection, partial inspection or audit.
Establishment's risk rated as category D for hygiene	Interventions may alternate between an intervention that is an official control and an intervention that is not an official control Except where establishments are rated 30 or 40 for "type of food handling and method of handling" which need to be subject to an official control which is an inspection, partial inspection or audit but can alternate between this type of official control and other types of interventions.
Establishment's risk rated as category E for hygiene	Can be subject to an alternative enforcement strategy. but do need to continue to be subject to official controls.  Where an establishment is approved, the intervention must be an official control.

# The intervention risk rating ( which feeds into the Food hygiene rating scheme ) can only be reviewed following an inspection, partial inspection, or audit.

## Annex 4

### Estimated team capacity for inspections

Environmental Health Officers and Food Safety Officers.

8.88 FTE (1.12 vacancy)

Officers have to carry out food inspections, compliance revisits, complaint visits and re-rating inspections at food business establishments. The target for numbers of inspections a week therefore reflects the fact that these other visit types are also carried out.

Target of 3.5 inspections a week for a FTE officer. Assume work for 44 weeks a year (assuming 8 weeks absence due to A/L (6 weeks) and bank holidays (total of 9)) =  $44 \times 3.5 = 154$  inspections.

$154 \times 8.88 = \mathbf{1368}$  inspections.

Senior Regulatory Officers (2)

Target of 4 inspections a month. (assume leave of 1.5 months)

$10.5 \times 4 = 42 \times 2 = 84$

**= 1452.**

The above figure does not take into account that we currently have one team member on long term sick and do not have an estimated return date as yet.

We estimate that when we will fill our existing vacancy on 3<sup>rd</sup> July, the new member of staff's capacity to carry out inspections will roughly offset the fact one member of the team has been on long term sick leave since 14<sup>th</sup> April 2023 and as of June 2023, there is no date for return set.

## Annex 5

### **Proposals for the modernisation of the food hygiene delivery model**

Key changes proposed are summarised below;

1. A new matrix for determining the frequency of routine inspections/interventions. New intervention frequencies would range from every 2 months to every 60 months.
2. A change to when a "risk profile" of a business can be reviewed (and hence next inspection/intervention date).
3. A change to when an initial inspection of a new business should occur and basing this on the anticipated risk of the business.
4. The introduction of remote controls in certain circumstances and more flexibility on the types of interventions that can be used.
5. Greater flexibility on who can undertake inspections/interventions at food businesses.

## Annex 6

### Comparison between Leicester and Nottingham 2022/23

	<b>Leicester</b>	<b>Nottingham</b>
Controllable budget, food hygiene and standards	£580,500	£584,353
Total number of registered food establishments	3128	3189
Food hygiene inspections completed of which ;	1217	1218
Category A	29	1
Category B	138	40
Category C	444	324
Category D	111	511
Category E	18	56
New registrations	477	286
Actions;		
Number of voluntary closures	11	0
Number of Hygiene	2	0
Emergency Prohibition Notices		
Number of samples taken	127	19
Monthly inspection target	14	18-20
Allocated food hygiene posts	8.25	7.7
Filled food hygiene posts	7.7	7.7
Allocated food standards posts	2.75	1.8
Filled food standards posts	2.2	1.8

## Annex 7

### (Copy of performance dashboard)

See report appended to this Annex.

## Annex 8

### Food Hygiene team performance 2022/2023

Food hygiene inspections completed;

	A rated	B rated	C rated	D rated	E rated	New registrations	Total
	29	138	444	111	18	477	1217

( Based on risk rating at the time of inspection)

Other food hygiene interventions carried out;

	Compliance revisits	Sampling visits	Advice visits
	1114	13	81

Enforcement Actions

	Voluntary closures	Emergency prohibition notice	Seizure, detention and surrender	Improvement notice	Written warnings	Simple caution	Prosecution
	11	2	6	3	754	0	0

Complaints investigated

	Food	Hygiene of premises
	81	332

Samples taken

	Microbiological	Contamination	Composition	Allergens	Total
	96	8	11	12	127

### Food Standards team performance 2022/2023

Food standards inspections completed

	A rated	B rated	C rated	Unrated	total
	23	158	258	496	935

Other food standards interventions completed;

	Compliance revisits	Sampling visits	Advice visits
	128	25	Number unrecorded

## Enforcement

	Seizure, detention, surrender of food	Written warnings	Improvement Notice	Simple caution	Prosecution
	3	409	0	0	0

## Complaints

	food
	86

## Annex 8

### Staffing changes since 2022/2023

	2022/2023	2023/2024 (As of 1 <sup>st</sup> April 2023)	2023/2024 ( As of 1 <sup>st</sup> September 2023)
Food Safety Team Manager	0.84 FTE (post was vacant for 2 months)	1FTE	1 FTE
Senior Regulatory Officer	1.16 FTE	1FTE	1 FTE
Front line officers; Food Safety Officers/ Environmental Health Officers	8.88 FTE	8.88 FTE	10 FTE
Vacant post	1.12 FTE	1.12 FTE	0
Filled front line posts (excludes Team Manager post)	<b>10.01</b>	<b>9.88</b>	<b>11</b>
Allocated front line posts	11	11	11