



Leicester
City Council

**REGULATION OF LEICESTER'S FOOD
BUSINESS SECTOR**

Food Service Plan 2019/20

3rd July 2019

Purpose of the Presentation

- ▶ Brief the Scrutiny Committee on the work of the Food Safety Team.
- ▶ Brief the Scrutiny Committee on the proposed Food Safety Team Service Plan 2019/20
- ▶ Inform the Scrutiny Committee of Future Themes and Challenges to food hygiene and standards.

About our Food Sector

Establishment Type	2015	2016	2017	2018	2019
Primary producers	0	0	0	0	1
manufacturers & distributors	73	81	90	93	100
importers/exporters	6	6	9	7	17
distributors/transporters	77	82	87	94	95
retailers	730	773	782	795	821
restaurants & caterers	1942	2000	2028	1991	2079
totals	2828	2942	2996	2980	3113

- 3113 Food Establishments in total
- Growth overall
- Significant turn over approx. 550 new registrations a year.
- Approx 50% subject to inspection in any given year

About Our Food Sector

- ▶ **c. 3,100 registered food businesses and of these**
 - Significant diversity in the range of food businesses
 - Significant number of NEW entrants into the Food Sector
 - English is often not first or main language of communication
 - A reputation for producing culturally specific foods, e.g. Paneer, Polish dumplings, Asian sweets
- ▶ **Key features of the Food Sector are:**
 - Increase forecast in line with Leicester City Economic Strategy and LLEP
 - 25% Increase in food manufacturers since 2013
 - Highly competitive market/low profit margins
 - High turnover in 'restaurants and catering' sub-sector.
 - 13.5% increase in compliant food businesses since 2014

Why regulate business conduct?

- ▶ Leicester City Council as a Food Authority has a Statutory Duty.
- ▶ Our aims are:
 - Prevent ill-health and potential death.
 - Ensure the supply of good quality, safe food.
 - Prevent and detect food fraud
 - Assist Leicester's food businesses to comply with food law.
- ▶ In order to protect:
 - Public Health
 - Consumers Purse and Choice
 - Good Businesses from Unfair/Unlawful competition
 - Our country's export markets

Food Regulation

- ▶ As a Unitary Authority the FST Regulates both Food Hygiene and Food Standards
- ▶ Hygiene – safe handling and preparation of food
- ▶ Standards – labelling, claims, misleading
- ▶ Advice and support for new businesses
- ▶ Risk Based Inspection Plan – 5 categories of inspection A to E.
- ▶ Graduated enforcement.

Our Food Safety Team

- **Food Safety Team Management**
 - 1.5 FTE
 - Oversight of inspection program, monitoring of standards, supervision of officers, support/review of enforcement actions
- **Food Safety Team**
 - 11 Officers (10.6 FTE)
- **Close working relationship with Internal services**
 - Trading Standards
 - City Wardens
 - Licensing
 - Public Safety Team
- **Liaison with national and regional organisations**
 - Leicestershire Food Group
 - Food Standards Agency
 - Trading Standards East Midlands
 - Public Health England
 - National Food Crime Unit

Review of 2018/19

▶ Notable Incidents and events

- Withdrawal of Approval status from a Meat Products Manufacturer
- Primary Authority Arrangement between LCC and Navitas/ESB Ltd confirmed – the first for LCC.
- Prosecution of FBO of Big Wang Welford Road. Guilty to 11 charges £6306.40.
- Food incident – Joint exercise with NFCU on illegal Chinese imports
- Promotion of 5 Rated Establishments
- Dave Howard voted in as Vice Chair of the National Food Hygiene Focus Group

▶ FST Performance

- 1675 (1663) Food hygiene inspections
- 87 overdue inspections (carried forward to 2019/20)
- 1571 (1290) Compliance checks
- Since 2014 we have seen a 13.5% rise in the level of broadly compliant food establishments (71.5% to 85%).

Future Challenges

Regulating Our Future

- FSA strategic review of food law enforcement – ongoing.
- Key areas
 - Centralised Online Registration
 - Intervention based on risk assessment by segmentation
 - Nationally set bespoke inspection programmes for big businesses

FSA review of Food Standards

Food law and enforcement has become more complex – eg allergen control crosses Food hygiene and Food standards requirements

EU exit

- Particular challenges for import and export of food.
- Movement/employment of food handlers
- Sharing of intelligence information
- Management of cross border incidents

Service Plan 2019/20 - Key Priorities

- ▶ **Completion of Planned Interventions – 1749 inspections due**
- ▶ **Advice and Support – Sustainable food businesses**
- ▶ **Targeted Graduated Enforcement**
- ▶ **Preparing for the future (ROF and BREXIT)**
 - Keeping our food businesses are informed
 - Ensuring senior management is informed
 - Liaison with other internal and external regulators
 - Adapting internal arrangements in anticipation of changed regulatory regime
 - Associated officer training to ensure effective implementation of any changes.
- ▶ **Engage with The Food Plan and Public Health Agenda**

THANK YOU FOR LISTENING

QUESTIONS?