

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 & distributers	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

