

REGULATION OF LEICESTER'S FOOD BUSINESS SECTOR

Present and Future Challenges

12th July 2017





Purpose of the Presentation

- Brief the Scrutiny Committee on what is happening in the Food Sector.
- Brief the Scrutiny Committee on the proposed Food Safety Team Service Plan
- > Present the City Council's approach to Food Regulation and continued service improvement.
- Inform the Scrutiny Committee on the Food Standards Agency Regulating Our Future program





About our Food Sector

	A	В	С	D	E	Not yet rated	Total
Primary Producers	0	0	0	0	0	0	0
Manufacturers and Packers	6	13	28	26	12	8	93
Importers/Exporters	0	0	0	5	1	2	8
Distributors/Transporters	0	2	4	35	46	2	89
Retailers	2	8	89	367	310	15	791
Restaurants and Caterers	19	222	707	716	291	99	2054
Totals	27	245	929	1140	een	126	3035

- 27 'high risk' A's require 6 monthly interventions B's 12 months, C's 18 months, D's 24 months.
- E's low risk and subject to alternate intervention strategy 17 'Approved Establishments'







- c. 3,000 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
- Producing culturally specific foods, e.g. Paneer, Polish dumplings, Asian
- Key features of the Food Sector are:
 - Long term increase in number of operators (2,494 on 1/4/2003)
 - Further increase forecast in line with Economic Strategy (support for food tourism)
 - Highly competitive market/low profit margins
 - High turnover in 'restaurants and catering' sub-sector.





Food Regulation

- As a Unitary Authority Leicester City Council regulates both Food Hygiene and Food Standards $\,$
- Hygiene Regulation

- Ngletie Reguration: Inspection of Hygiene in food establishments Approval of certain food establishments Sampling of foods and hygiene swabs Production of Health Certificated for exports Use of Emergency Powers to close establishments presenting imminent risk Investigation of complaints

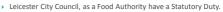
- Tressigation of complaints
 Standards Regulation
 Inspection of Standards in food premises labelling, food claims, nutritional declarations etc.
 Testing of food products
 Investigation of complaints

Enforcement follows a graduated approach

Regulation is supported by essential but non statutory advice and information to both establishments and the public







- Our aims are
- Prevent ill-health and death arising from food poisoning/contamination Ensure that manufacturers, retailers and caterers supply good quality
- Prevent and detect fraud in the production and description of food Assist Leicester's food businesses to comply with food law.
- In order to:
- Protect Public Health
- Protect Consumers Purse and Choice Protect Good Businesses from Unfair/Unlawful competition
- Protect our country's export markets
- In a way which promotes business growth and helps maintain a vibrant and safe food offering in the City



Our Food Safety Team





- 1.5 FTE
- Oversight of inspection program, monitoring of standards, supervision of officers, support/review of enforcement actions
- Food Safety Team
 - . 10.2 FTE (1 officer currently on maternity leave) 'inspectors' with average length of experience of 9 years
- inspections, investigations of complaints and food incidents
- Close working relationship with Internal services
- Trading StandardsCity Wardens

 - Licensing Public Safety Team
- Public Health
 Liaison with national and regional organisations
 - Food Standards Agency
 Trading Standards East Midlands

 - Public Health England

 National Food Crime Unit



Review of 2016/17



Significant Incidents and events

- Withdrawal of Approval Eastern Catering
- Dutch Bangla prosecution for meat fraud
- Life With Taste Support for a growing business
- Prohibition of a Food Business Operator Boston Chicken & Pizza
- Seizure of illegally imported food Mega Oriental

FST Performance

- 1822 Food hygiene inspections
- 1273 Compliance checks
- 21 overdue inspections (carried to 2017/18)

Compliance

- Since the FSA Audit and the recommendations made we have seen a 12.5% rise in the level of broadly compliant food establishments (71.5% to 84%).
- Zero rated establishments has fallen by approximately 50%









Service Plan 2017/18 - Priorities

- **▶** Completion of Planned Interventions
- Compliance Projects
 - Engage food businesses and service users through social/digital media
 - Explore the introduction of cost recovery for FHRS re-rating visit
 - Promotion of 5 Rated Establishments
 - Allergens
 - Sweet Marts
 - · Illicit Alcohol Bars/nightclubs
 - · Review of Halal Certification assurance
 - GM Foods
- Advice and Support



- · Enhanced Registration
- Segmentation
- Assurance and Standards
- Digital Technology and Data

Regulating Our Future

Sustainable funding



Taking Stock



- > To maintain a continuous improvement strategy with a focus on
- support for new establishments
- Timely and proportionate enforcement where there is non compliance
- Identification of food fraud
- Liaison with other regulators to improve the intelligence picture

> The National Challenge

- > To contribute to and support the Regulating Our Future program by
 - Providing feed back on Leicester experiences
 Reing involved with FSA trials and discussions.
- Being involved with FSA trials and discussions
- Ensuring the team are ready and working towards a changed regime
- Ensuring our food businesses are informed of change.







THANK YOU FOR LISTENING

QUESTIONS?

