



REGULATION OF LEICESTER'S FOOD  
BUSINESS SECTOR  
**Present and Future  
Challenges**

12<sup>th</sup> 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	B	C	D	E	Not yet rated	Total
Primary Producers	0	0	0	0	0	0	0
Manufacturers and Packers	8	13	28	26	12	8	93
Importers/Exporters	0	0	0	5	1	2	8
Distributors/Transporters	0	2	4	35	48	2	89
Retailers	2	8	89	367	310	15	791
Restaurants and Caterers	19	222	707	716	291	99	2054
<b>Totals</b>	<b>27</b>	<b>245</b>	<b>828</b>	<b>1149</b>	<b>660</b>	<b>126</b>	<b>3035</b>

- 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'



**About Our Food Sector**



- ▶ **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 sweets
- ▶ **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
  - Inspection of Hygiene in food establishments
  - Approval of certain food establishments
  - Sampling of foods and hygiene swabs
  - Production of Health Certificates for exports
  - Use of Emergency Powers to close establishments presenting imminent risk
  - Investigation 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



## Why regulate business conduct?



- ▶ Leicester City Council, as a Food Authority have a Statutory Duty.
- ▶ Our aims are:
  - Prevent ill-health and death arising from food poisoning/contamination
  - Ensure that manufacturers, retailers and caterers supply good quality safe food
  - 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



- **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**
  - 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 Standards
  - City 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**



## Regulating Our Future

- **Key Themes**
  - Enhanced Registration
  - Segmentation
  - Assurance and Standards
  - Digital Technology and Data
  - Sustainable funding



## Taking Stock

- ▶ **The Leicester Challenge**
  - ▶ 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
    - 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?