

REGULATION OF LEICESTER'S FOOD BUSINESS SECTOR

Present and Future Challenges

4th July 2018





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
- Inform the Scrutiny Committee of the Food Standards Agency Regulating Our Future program.





About our Food Sector

1020 5	A	8	c	D	E	Not yet rated	Total
Primary Producers	0	0	0	0	0	0	0
Manufacturers and Packers	4	13	35	35	14	7	98
Importers/Exporters	0	0	0	4	4	2	10
Distributors/Transporters	1	0	3	31	53	0	88
Retallers	1	11	80	400	300	21	813
Restaurants and Caterers	20	212	676	768	290	88	2054
Totals	26	236	794	1228	661	118	3063

- 26 '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
- 21 '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
- 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.
- 15% increase in complaint food businesses since 2013





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
- Advise and support for new businesses
- Risk Based Inspection Plan
- 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 (10.1 FTE) inspections
 - · 170 years food safety experience
- Close working relationship with Internal services
 - Trading Standards
 - City Wardens
 - Licensing
 - Public Safety Team
- Liaison with national and regional organisations
 - Food Standards Agency
 - Trading Standards East Midlands
 - Public Health England
 - · National Food Crime Unit



Review of 2017/18



- Significant Incidents and events
 - Food poisoning Outbreak affecting 42 out of 180 people
 - Prosecution cases 2 city centre food businesses prosecuted
 - Food incidents pan masala mouth freshener, Jelly Cups
 - Sweet Mart Sampling exercise

FST Performance

- 1663 Food hygiene inspections
- 1290 Compliance checks
- 22 overdue inspections (carried forward to 2018/19)

Compliance

- Since 2014 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%





Regulating Our Future

- FSA strategic aim is to build an effective proportionate and robust system for Food Law Enforcement.
- Due to be in place in 2020.
- To recognise a fast paced, innovative food industry and create flexibility to meet future challenges including when we leave the EU.
- Local Authority to remain central to Food Law Enforcement
- Key areas
 - · Centralised Online Registration by March 2019!
 - Intervention based on risk assessment by segmentation
 - Nationally set bespoke inspection programmes for big businesses
 - Sustainable funding business pays





Service Plan 2018/19 - Key Priorities

- Completion of Planned Interventions
- Compliance Projects
 - Allergens
 - Acrylamide
 - Promotion of 5 Rated Establishments
- Advice and Support
- Preparing for the future (ROF and BREXIT)
 - Keeping our food businesses are informed of changes/impacts in timely way
 - Ensuring senior management is informed of the impacts of future changes
 - Liaison with other internal and external regulators to improve our intelligence arrangements
 - Adapting internal arrangements in anticipation of changed regulatory regime

