

Committee: Licensing and Environmental Health
Title: Environmental Health (Commercial) Update
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Date: 21 March 2018
Item for information
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Summary

1. This report outlines to members the work of the Environmental Health (Commercial) Service as undertaken between October and December 2017.

Recommendations

2. That members note the contents of this report.

Financial Implications

3. None arising from this report.

Background Papers

4. None.

Impact

- 5.

Communication/Consultation	None
Community Safety	No direct impact on community
Equalities	No impact on equalities
Health and Safety	No impact on employee health and safety
Human Rights/Legal Implications	All intervention work is carried out in accordance with existing legislative framework and the Councils' enforcement policy.
Sustainability	Enforcement work undertaken in keeping with the principles of sustainability
Ward specific impacts	No ward specific impact
Workforce/Workplace	Environmental Health Team

Situation

6. The main focus Environmental Health (Commercial) Service is to improve consumer safety, working conditions and provide support to other areas of work aimed at creating a healthy population. Whilst primarily a statutory service we

don't just enforce regulations, we educate, advise and mediate, in order to ensure that people are able to live and work in safe, healthy environments.

The Commercial team are responsible for a wide range of functions including food hygiene and safety, imported food control, occupational health and safety, infectious disease control and port health and the registrations of both premises and persons engaging in cosmetic practices such as skin piercing and tattooing. A breakdown of services is provided below.

7. Food Hygiene and Safety

Includes the inspection of all premises preparing, selling or serving food to consumers including shops, restaurants, cafes, schools, residential care homes and home caterers. Inspection frequency is determined by risk and covers three main areas food hygiene practices, structure and cleanliness and effective documented management systems.

We also are required to formally approve most premises that manufacture products that contain meat, fish or dairy products and investigate food complaints and /or notifications of poor food hygiene practice. We support the National Food Hygiene Rating Scheme which provides consumers with information on the hygiene rating of the premises and deliver food hygiene courses for individuals who are involved in the handling of food. We support the TuckIn initiative which is aimed at promoting healthy eating choices being available at food premises.

8. Imported Food Control

Stansted Airport receives hundreds of consignments of imported foods every year which require import controls to ensure risks to humans and animals are minimised. Working out of the Border Inspection Post and the cargo sheds officers inspect consignments containing animal products as well as fruit, vegetables, spices and herbs arriving from countries outside the EU. We also sample those products identified as being at risk.

9. Occupational Health and Safety

Our aim is to ensure employees, contractors and members of the public are protected across all premises for which we have enforcement responsibility. We adhere to the National Local Authority Enforcement Code which sets out the risk based approach to targeting health and safety interventions. We also follow up on any reports identifying significant local H&S failings and look to offer an advisory service to our lower risk premises.

10. Infectious Disease Control

Throughout the year we receive reports of illness and infections potentially or actually contracted from eating or drinking at premises in the district, foreign travel or viral spread. These require investigation, monitoring and potentially sampling to determine the likely source, take remedial action and to trace contacts to control the onward spread of infection. Our investigations will

include cases of E.coli, salmonella, campylobacter and norovirus all capable of causing serious illness and even death. Our port health functions operate in conjunction with Public Health England and include providing advice in the event of a sick passenger on board an aircraft, monitoring controls for malaria on board aircraft and ensuring the safety of food and water supplies for passengers and aircraft.

11. Registration

Premises and persons engaged in a number of cosmetic activities including tattooing, application of semi-permanent make up, electrolysis, skin piecing and acupuncture are required to register with the Council. As part of this process we impose a number of conditions aimed at controlling the risk of infection and to ensure only competent practitioners are providing the services.

12. Service Activity

Performance is measured through formal performance indicators (PI) and service plan targets. A summary of the service activity for Q3 October to December 2017 is provided below:

Report of Service activity for Environmental Health (Commercial 3 rd Quarter (01 Oct 2017-31 Dec 2017))	
Activity Type	No.s
Food Hygiene and Safety	
Total number of PI reportable routine food premises inspected.	60
Total number PI reportable of routine premises due.	62
PI achieved expressed as a percentage.	97%
Additional food interventions including alternative strategy and new businesses.	37
Total number of food interventions undertaken	97
Food Hygiene Rating Scheme (FHRS)	
Premises awarded a rating of 5 - Very Good	61
Premises awarded a rating of 4 - Good	17
Premises awarded a rating of 3 - Generally Satisfactory	04
Premises awarded a rating of 2 - Improvement necessary	05
Premises awarded a rating of 1 - Major Improvement necessary	09
Premises awarded a rating of 0 - Urgent Improvement necessary	1
TuckIn premises	
Total premises pledged to the initiative to date	17
Average across Essex Local Authorities	18
Imported Food Control	
Products of animal origin (POAO)	237
Food not of animal origin (FNAO)	386
Sampled consignments of Peas	14
Occupational Health and Safety	

Face to face contact interventions	17
Other interventions	7
Visits to investigate incidents (RIDDOR)	11
Visits to investigate complaints	1
Revisits following an earlier intervention	11
Immediate Prohibition Notices served	3
Infectious Disease Control	
Campylobacter	27
Cryptosporidium	3
Giardia	2
Salmonella	7
Registration of premises	
General enquiries	5
Registrations of premises	5
Registration of person : semi-permanent makeup	3
Registration of person : ear piercing	2
Registration of person : tattooist	1

12. Committee will be provided with a summary of the service activity on a regular basis going forward.

13. Risk Analysis

Risk	Likelihood	Impact	Mitigating actions
Report for information only			

1 = Little or no risk or impact

2 = Some risk or impact – action may be necessary.

3 = Significant risk or impact – action required

4 = Near certainty of risk occurring, catastrophic effect or failure of project.