

Committee: Licensing and Environmental Health Committee

Date:

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Title: Environmental Health (Commercial) Activity Report Q1 (April to June 2019)

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- Commercial

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Summary

1. This report outlines to members the work of the Environmental Health (Commercial) Service as undertaken between April and June 2019.

Recommendations

2. That members note the contents of this report.

Financial Implications

3. None arising from this report

Background Papers

4. Current codes of practice relating to Food Safety (FSA)

The Food Hygiene Rating Scheme: Guidance for local authorities on implementation and operation – the Brand Standard
National Local Authority Enforcement Code (HSE)
Joint Action Plan for Outbreak Control (PHE and Essex Authorities)

Impact

- 5.

Communication/Consultation	None
Community Safety	No direct impact on Community Safety
Equalities	No impact on equalities
Health and Safety	No impact on employee health and safety
Human Rights/Legal	All intervention work is carried out in accordance with existing legislative

Implications	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	No impact

Situation

- The main focus for 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 EH 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, port health and registration of premises and persons engaging in cosmetic practices such as skin piercing and tattooing.

A breakdown of services is provided below.

6.1 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 & cleanliness and effective management systems which must be documented as appropriate.

We also are required to formally approve 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

6.2 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

6.3 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.

6.4 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

6.5 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.

6.6 Performance

Performance is measured through formal performance indicators (PI) and service plan targets. A summary of the service activity for Q1 April to June 2019 is provided below.

Report of Service activity for Environmental Health (Commercial 1st Quarter (01 April 2019 -30 June 2020)	
Activity Type	No.s
Food Hygiene and Safety	
Total number of PI reportable routine food premises inspected.	92
Total number PI reportable of routine premises due.	94
PI achieved expressed as a percentage.	98%

Additional food interventions including alternative strategy and new businesses.	10
New premises inspections	32
Food advice requests (mainly new business enquires)	30
Alleged food poisonings	13
Other complaints about food or premises	09
Other requests from other LA or FSA enquiries.	06
Percentage of UDC food premises broadly compliant	93%
Food Hygiene Rating Scheme (FHRS)	
Premises awarded a rating of 5 - Very Good	50
Premises awarded a rating of 4 - Good	15
Premises awarded a rating of 3 - Generally Satisfactory	17
Premises awarded a rating of 2 - Improvement necessary	3
Premises awarded a rating of 1 - Major Improvement necessary	4
Premises awarded a rating of 0 - Urgent Improvement necessary	1
Total number of premises rated 5 - Very Good	499
Total number of premises rated 4 - Good	93
Total number of premises rated 3 - Generally Satisfactory	42
Total number of premises rated 2 - Improvement necessary	10
Total number of premises rated 1 - Major Improvement necessary	10
Total number of premises rated 0 - Urgent Improvement necessary	2
TuckIn premises	
Total premises pledged to the initiative to date	16
Average across Essex Local Authorities	18
Pending Applications	2
Imported Food Control	
Products of animal origin (POAO)	260
Food not of animal origin (FNAO)	430
Sampled consignments of Identified high risk products	15
Occupational Health and Safety	
Proactive inspections as permitted by the national code	1
None inspection interventions	2
Intervention revisits	2
Visits to investigate incidents (RIDDOR)	6
Total RIDDOR Notifications	11
Visits to investigate complaints	0

Immediate Prohibition Notices served	1
Improvement Notices	1
Peer review activity (joint exercise Essex Authorities)	1
▪ Infectious Disease Control	
Campylobacter	8
Cryptosporidium	1
Salmonella	3
Registration of premises	
General enquiries	2
Registrations of premises	3
Registration of person : semi-permanent makeup	3
Registration of person : ear piercing	0
Registration of person : tattooist	0

Updates will be provided to Licensing and Environmental Health Committee going forward.

Risk Analysis

7.

Risk	Likelihood	Impact	Mitigating actions
1			

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.

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