

## Overview and Scrutiny Committee – 6 June 2016 – Briefing Paper

### Food Safety Report

Wyre has 1149 food businesses of which 89% are broadly compliant (ie rated 3,4 or 5)

The food hygiene rating scheme extends only to establishments supplying food direct to consumers. This includes restaurants, cafes, takeaways, sandwich shops and other places where people eat food prepared outside of the home, as well as food retailers. The aim of the scheme is to provide information on hygiene standards to consumers in circumstances where they are making a choice about eating or purchasing food.

The data on Food Standards Agency's website is uploaded from Wyre's database every 2 weeks so data is continually changing as officers carry out inspections, for example we now only have 3 zero rated premises.

When an officer carries out an inspection and identifies a business with a 0, 1 or 2 rating, correspondence ie a report of visit is left on site for priority work and then a letter or notices are sent with a revisit date and/or other enforcement action is taken at that time. An officer will ensure that the premises are broadly compliant (ie satisfactory) before it is left until the next programmed inspection or complaint. 0,1,2 businesses are more closely monitored as these businesses are inspected more frequently. The FSA require councils to tackle their broadly non-compliant premises through a range of enforcement strategies in addition to letter writing such as hygiene improvement notices, simple cautions, prohibition notices and prosecution. Businesses that don't comply are targeted with increased enforcement although we are encouraged by the Food standards agency to have a graduated approach to enforcement.

However the rating continues to be that given at the time of the initial inspection because those are the rules of the scheme as detailed in the Food Hygiene Rating Brand Standard, issued by the Food Standards Agency and agreed by the Council when we signed up to the scheme.

Food business operators have a right to request a re-visit for the purposes of re-rating if they have taken action to rectify the non-compliances identified at the time of inspection. This request for a revisit has to be made by the business and details about how to do this are sent out with every food hygiene letter. If a request for a revisit is received and businesses have provided sufficient evidence that the required improvements have been made, an unannounced inspection will occur between 3-6 months of the request and a new food hygiene rating will be given. It is the policy at Wyre that for all businesses that request a re-rating a new inspection is carried out. Ratings at this inspection however can go up or down. Businesses are only allowed one request for a re-rating visit per inspection period

The food hygiene rating scheme is only part of the inspection process. Food businesses once inspected are scored by officers using a scoring mechanism set out by the Food Standards Agency. The first part of the score is determined by the risk of a premises ie will be higher for businesses such as those cooking and preparing food and a lot lower for those selling prepacked food. The second part of the score ie hygiene, structure and cleanliness and management systems determines what food hygiene rating is given. The total score determines how often we carry out a programmed visit. Programmed visits can occur every 6 months, 12 months, 18 months, 24 months, or 36 months as determined by risk and compliance of the business.

If businesses choose not to request a revisit they will be inspected at their next programmed visit.

Since 2009 we have run two projects with poorly performing businesses with resources funded by the Food Standards Agency. The FSA provided coaching available for safer food better business pack training we invited 92 businesses to take part. 62 took part. In 2014 again with FSA funding coaching sessions of 2.5 hours were provided for 9 poorly performing takeaway businesses.

Some ideas as to how we can help poorly performing premises-

We are currently working with the website designer at Wyre to make our web page more easily accessible for food businesses to apply on line for a rerating inspection as currently the correct forms are not easy to find, download or complete on line. We also feel it would be beneficial to have a web page as to 'how businesses can improve their rating'

The food team have recently had training in 'active communication' and it is our intention to change our written communication to food businesses to help promote improvements, once time and resources allow.

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