

**REPORT TO:** Cabinet Member - Environmental

**DATE:** 30<sup>th</sup> June 2010

**SUBJECT:** **SERVICE PLAN ON FOOD LAW CONTROLS 2010/11 AS REQUIRED BY THE FOOD STANDARDS AGENCY**

**WARDS AFFECTED:** All

**REPORT OF:** Peter Moore  
Environmental & Technical Services Director

**CONTACT OFFICER:** Terry Wood  
Commercial Section Manager  
Tel: 0151 934 4301

**EXEMPT/  
CONFIDENTIAL:** No.

**PURPOSE/SUMMARY:**

For Cabinet Member – Environmental to approve the Food Law Control Service Plan required by the Food Standards Agency.

**REASON WHY DECISION REQUIRED:**

To seek Cabinet Member – Environmental’s approval of the proposed service plan, which although tailored to Sefton’s needs, will ensure delivery is in line with national standards and expectations.

**RECOMMENDATION(S):**

That Cabinet Member – Environmental approves the Food Law Control Service Plan for 2010/11.

**KEY DECISION:** No.

**FORWARD PLAN:** N/A

**IMPLEMENTATION DATE:** Immediately following the expiry of the call in period for this meeting.

**ALTERNATIVE OPTIONS:** None, as this is a mandatory statutory function.

**IMPLICATIONS:**

**Budget/Policy Framework:** None arising from this report.

**Financial:**

<b><u>CAPITAL EXPENDITURE</u></b>	<b>2008/ 2009 £</b>	<b>2009/ 2010 £</b>	<b>2010/ 2011 £</b>	<b>2011/ 2012 £</b>
Gross Increase in Capital Expenditure	-	-	-	-
Funded by:	-	-	-	-
Sefton Capital Resources	-	-	-	-
Specific Capital Resources	-	-	-	-
<b>REVENUE IMPLICATIONS</b>				
Gross Increase in Revenue Expenditure	-	-	-	-
Funded by:	-	-	-	-
Sefton funded Resources, within existing budget	-	-	-	-
Funded from External Resources	-	-	-	-
Does the External Funding have an expiry date? Y/N				
How will the service be funded post expiry?	N/A			

**Legal:** Any legal implications will be reported separately.

**Risk Assessment:** Enforcement of food law is a mandatory statutory duty.

**Asset Management:** N/A.

**CONSULTATION UNDERTAKEN/VIEWS**

None

**CORPORATE OBJECTIVE MONITORING:**

<b><u>Corporate Objective</u></b>		<b><u>Positive Impact</u></b>	<b><u>Neutral Impact</u></b>	<b><u>Negative Impact</u></b>
1	Creating a Learning Community	√		
2	Creating Safe Communities		√	
3	Jobs and Prosperity	√		
4	Improving Health and Well-Being	√		
5	Environmental Sustainability		√	
6	Creating Inclusive Communities		√	
7	Improving the Quality of Council Services and Strengthening local Democracy	√		
8	Children and Young People		√	

**LIST OF BACKGROUND PAPERS RELIED UPON IN THE PREPARATION OF THIS REPORT**

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## Background

- 1 The Food Standards Agency (FSA) has a key role as the central competent authority in overseeing the official food controls undertaken by local authorities. The failure of a local authority to discharge these official controls would have a significant impact on public health. The incidence of foodborne illness could rise dramatically. These illnesses are, at best, extremely uncomfortable but in many cases they can be very serious leading to hospitalisation and sometimes death.
- 2 To assist in discharging this role the FSA is proactive in setting and monitoring standards and in auditing local authorities' delivery of official controls to ensure activities are effective, risk based, proportionate and consistent.
- 3 The FSA see service plans as an important part of the process to ensure that national priorities and standards are addressed and delivered locally. They are also seen as a tool to help local authorities:-
  - Follow the principles of good regulation;
  - Focus on key delivery issues and outcomes;
  - Set objectives for the future and identify major issues that cross service boundaries;
  - Provide a means of managing performance and making performance comparisons.
  - Provide an essential link with corporate and financial planning.
  - Provide information on the authority's service delivery to stakeholders, including businesses and consumers.
- 4 The FSA are firmly in favour of having the service plan approved at Elected Member level. This approval helps ensure local transparency and accountability.
- 5 The Food Law Service Plan for Sefton is attached as Annex I and it sets out the delivery arrangements for the service. It has been developed with detailed consideration of local needs, corporate objectives and reference to current legal requirements.

**FOOD  
SERVICE  
PLAN  
2010/2011**

## 1.0 **BACKGROUND**

### 1.1 Profile of the Local Authority

### 1.2 Location and Size

Sefton covers 15,064 hectares (37,200 acres) between the Mersey and the Ribble estuaries, population of almost 300,000. With a coastline of 22 miles, it is the most northerly of the five Metropolitan Districts in Merseyside and most diverse in character. To the north is the holiday resort and shopping centre of Southport, in the south are Bootle, Litherland, Netherton and Seaforth, which experience many of the problems of old inner city areas. Between lie the suburban areas of Crosby, Maghull, Aintree, Lydiate and Formby, high quality agricultural land and a dune coastline of outstanding scientific and recreational importance.

Within the Borough are the Alliance & Leicester (now Santander) headquarters, the Liverpool Freeport, Aintree Racecourse, a major Central Government Office complex, ten excellent golf courses, including Royal Birkdale. Southport includes the Victorian boulevard of Lord Street together with entertainment, conference and shopping facilities.

### 1.3 Population and Employment

The latest official estimates of Sefton's population and employment are:-

#### ***Population***

<b>Age Group</b>	<b>Total Persons</b>	<b>%</b>
0-4	15,500	(5.4)
5-14	37,200	(12.9)
15-19	17,600	(6.1)
20-64	163,100	(56.7)
65-74	28,700	(10.0)
75 and over	25,700	(8.9)
<b>Total</b>	<b>287,700</b>	

- Sefton is ranked as 85 out of 354 areas in the UK in terms of deprivation indices where 1 is the most deprived and 354 the least.
- 8 out of the 23 wards in Sefton are in the top 10% of most deprived wards in England and Wales. These wards are Linacre, Orrell, Derby, Netherton, Ford, Litherland, St Oswald and Church.
- 6 out of 23 wards are within the half of the UK wards that are least deprived.
- 9 of Sefton's 23 wards are represented in the top 10% of most deprived wards for employment.
- Sefton has a key number of economic functions in the North West in the areas of port and logistic, tourism and social care. In the south of the borough the port of Liverpool handles some 20% of all imports and exports to/from the North West. Tourism is mainly located in the north of the borough with Southport attracting 6 million visitors each year. Almost 20% of the employment in Merseyside is based in the borough of Sefton.
- An estimated 93,000 people are employed in Sefton. Of these 63% are employed full time and 37% part time. Of the people employed in Sefton approximately 88% are residents of the district.
- The 'services' are the predominant sectors of employment in Sefton with 80% of jobs being in this industry. Wholesale and retail is the largest employment sector (23.9% of employment in the borough), with a further 4.2% of the workforce being employed in the related 'transport, storage and communication' sector.
- In addition to international names, there is a thriving small firms sector covering the spectrum of industry and reflecting the Borough's diversity. Agriculture is also important, as Sefton is a major market gardening area with some of the best quality farming land in the country.
- The majority of businesses in Sefton, (approx 90%), are small firms with fewer than 25 employees. Many Sefton businesses address mainly local markets and their limited participation in national and international markets may constrain their growth.

## **2.0 SCOPE OF FOOD SERVICE**

2.0 The food service is provided by the Environmental & Technical Services Department. The food hygiene and food standards elements are delivered by the Commercial team and the responsibility for feeding stuffs is discharged by the Trading Standards team. The Department also ensures links are maintained with relevant external agencies which assist in the delivery of a fully rounded service. Notable examples include the Health protection Agency, the Health Improvement Support Service (HISS) at Sefton Primary Care Trust (PCT) and a network of private training providers. The PCT has developed a Nutrition Strategy for Sefton and the Department has been involved in its formulation. Training of food handlers is crucial to food safety and a bank of trainers identified allows the signposting for businesses to low cost high quality training.

2.1 The Commercial Team are also responsible for:-

- Health and Safety Enforcement
- Animal welfare and licensing e.g. animal boarding, pet shops and riding establishments
- Public health in commercial premises
- Licensing

2.2 Demands on the Food Service

2.2.1 The food service is delivered from two offices. The main offices are located on First Floor, Magdalen House 30 Trinity Road, Bootle Liverpool L20 3NJ. Reception is open from 9.00am to 5.00pm Monday to Thursday and 9.00am to 4.15pm on Friday. There is also a satellite office located on 3<sup>rd</sup> Floor, Crown Buildings, 9 Eastbank Street, Southport, PR8 1DL. . Outside of these hours an emergency call out service is in operation activated by contacting the Council's Security Service on telephone number 0151 922 6107.



2.2.2 As at 1st April 2010 the number of food premises included in the food hygiene/food standards inspection programmes was 2505. The profile of these premises in terms of activity is as follows:

### Activity Profile

Primary Producers	8
Manufacturers and Packers	34
Importers/Exporters	8
Distributors/Transporters	18
Supermarket/Hypermarket	42
Small Retailer	530
Retailer - Other	82
Restaurant/Cafe/Canteen	528
Hotel/Guest House	75
Pub/Club	336
Take -away	220
Caring premises	446
School/College	1
Mobile Food Unit	56
Restaurants and Caterers	121

<b>Risk Profile Food Hygiene</b>		
<b>Priority Rating</b>	<b>Total Number of Premises</b>	<b>Planned Inspections</b>
A	25	50
B	138	138
C	904	607
D	377	138
E	1034	199 (AES)
<b>Unrated</b>	<b>27</b>	<b>27</b>

<b>Risk Profile Food Standards</b>		
<b>Priority Rating</b>	<b>Total Number of Premises</b>	<b>Planned Inspections</b>
A	7	7
B	714	358
C	1741	361(AES)
<b>Unrated</b>	<b>44</b>	<b>44</b>

2.2.3 The social economic profile of the Borough has a significant impact on the food service. The dormitory nature of much of the Borough combined with the increased affluence of some areas has led to a significant increase in recent years in the number of restaurants which only open in the evening. This is compounded by Southport being a thriving tourist resort with a very busy evening/seasonal economy. The Borough is home to large international and national events e.g. The Grand National Festival at Aintree Racecourse, Southport Flower Show, Southport Airshow, Woodvale International Rally, National Firework Championships, Golf Tournaments. There are also several other smaller outdoor events which take place. These bring with them the inevitable problems associated with temporary and mobile catering facilities and the Commercial Team invest a significant resource in these events both at their planning stages and when they take place. Invariable part of the team's input to these events and the inspection of restaurants only open in the evening must take place outside normal office hours. This is in stark contrast to the South of the Borough at Bootle. This is an ageing industrial area which although now benefiting from a significant regeneration programme still has indicators showing high deprivation and poor health. This presents a very different challenge with many businesses living 'hand to mouth' and servicing only a very local community.

### **3.0 INTERVENTION STRATEGY 2010 / 2011**

#### **3.1 INTRODUCTION**

Enforcement is under increased scrutiny with the Hampton review recommending a move to risk based enforcement. In this context Sefton Commercial team has developed a risk based intervention strategy. Sefton acknowledges that inspection alone has limitations and other interventions need to be considered that may be more helpful on business compliance behaviour.

### 3.2 Background

All interventions have been designed to reflect national/local priorities and will contribute to produce the outcomes identified in the FSA five year strategy for food control in the UK.

### 3.3 Hampton Review

In 2004 the Government asked Philip Hampton to consider, “the scope for promoting more efficient approaches to regulatory inspection and enforcement while continuing to deliver excellent regulatory outcomes”. A year later Philip Hampton published his report, “Reducing Administrative Burdens”, in which he set out his vision for a risk based approach to regulation. The Government accepted in full his recommendation of a regulatory system in which risk assessment was the basis for all regulators’ enforcement programmes.

Sefton Council’s Commercial team has developed a risk based enforcement strategy with regard to the Hampton principles as required by the Compliance Code which came into force on 1<sup>st</sup> April 2008.

The principles of the Food Section’s intervention strategy are as follows:-

- We will use comprehensive risk assessment to concentrate resources on the areas that need them most;
- We are accountable for the efficiency and effectiveness of our activities, while remaining independent in the decisions taken:
- No inspection will take place without a reason;

- Businesses will not have to give unnecessary information;
- The businesses that persistently break regulations will be identified quickly;
- We will provide authoritative and accessible advice;
- We recognise that a key element of our activity is to allow and encourage, economic progress and will only intervene when there is a clear case for protection.

3.3.1 Fundamental to Sefton's food intervention strategy, as specified in the McCory Review, is that the majority of businesses, which are compliant, will receive a lighter touch with fewer inspections and forms. Meanwhile rogue businesses, which repeatedly flout the law, will face quick, meaningful and proportionate enforcement action with appropriate penalties.

### 3.4 Food Standard Agency Code of Practice

The Food Section will utilise the full range of interventions as detailed in the Food Standard Agency Code of Practice and comply with the Compliance Code's purpose:-

“to promote efficient and effective approaches to regulatory inspection and enforcement which improve regulatory outcomes without imposing unnecessary burdens on business, the Third Sector and other regulated entities”.

The interventions to be undertaken are activities which are designed to monitor, support and increase Food Law compliance within a food establishment. The interventions to be used are as follows:--

Official Controls:-  
Inspections  
Audits  
Sampling visits  
Monitoring visits  
Surveillance visits  
Verification visits

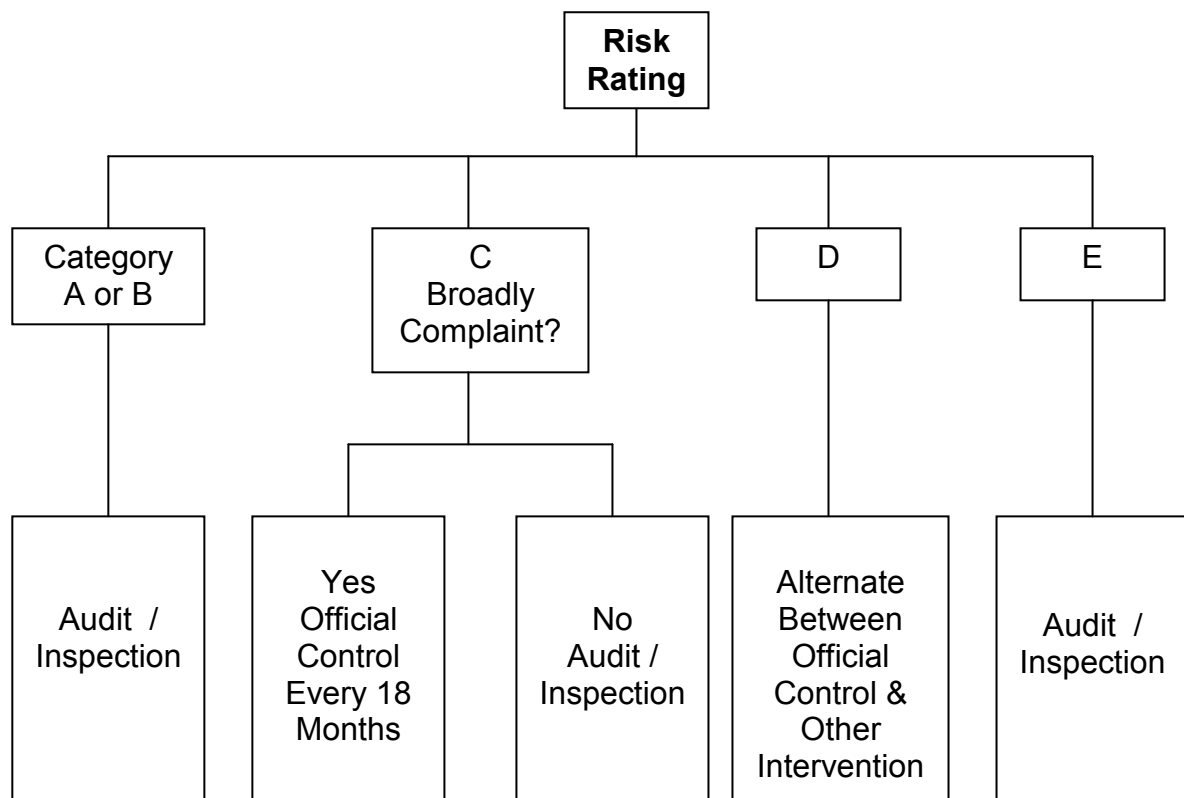
Other Interventions:-  
Education  
Advice  
Coaching, information and intelligence gathering

### 3.5 “Broadly Compliant”

Intensive regulation within Sefton's Food Section will be directed at those businesses that present the greatest risk to public health. Those businesses that are compliant with food law will be subject to interventions that reflect the level of compliance that has been achieved by the food business operator and so as detailed in the Hampton Review they will receive a lighter touch, for example a verification or monitoring visit.

Sefton will therefore concentrate resources on the food businesses that are “Broadly Non Compliant”.

“Broadly Compliant” businesses have no more that a score of 10 in the “Hygiene”, “Structure” or “Confidence in Management” scores in the Food Standard Agency Risk rating scheme.



#### **4.0 Food Standard Agency Strategy for 2010 – 2015**

4.1 Sefton’s Food Service Plan takes into consideration the FSA’s Strategy for 2010-2015. As a result the residents of Sefton should expect to be eating safer food and to be choosing healthier and more balanced meals .

4.2 The FSA ‘s strategic objective of improving food safety and the balance of people’s diets with the following outcomes will be mirrored in Sefton’s service plan :-

#### 4.2.1 Outcomes

- Regulation is effective, risk-based and proportionate, is clear about the responsibilities of food business operators, and protects consumers and their interests from fraud and other risks.
- Food produced in Sefton is safe to eat.
- Food products and catering meals are healthier.
- Sefton consumers understand about safe food and healthy eating.
- Imported food in Sefton is monitored and is safe to eat.

### **5.0 Summary of Interventions 2010 - 2011**

#### 5.1 Food Hygiene and Food Standards

#### 5.2 Risk Based Lists

##### 5.2.1 Official Control – Audit/Inspections

Greatest inspection effort will be focused on businesses where risk assessment shows that there is a high likelihood of non-compliance. The intervention will seek to secure compliance with food law with the focus on outcomes and the main objective of achieving “Broadly Compliant” food businesses

All Category A, B and non compliant C premises will receive an audit/inspection with emphasis on the broadly non-compliant businesses. Broadly compliant C’s and D premises will receive an appropriate intervention in line with the Code of Practice.

The officer will record the type of official control i.e. Audit/Inspection and the justification for this. The information collected, recorded and retained by competent officers will be sufficient to permit monitoring and the subsequent selection of future interventions.

All enforcement action will be undertaken in line with Departmental policies, procedures and the Compliance Code.

### 5.3 Safer Food Better Business

Official Control – Inspection/Audit/Verification/Monitoring.

Other Interventions – Education/Advice/Coaching

### 5.4 General SFBB

The model issued in 2009/10 will be repeated as review of the SFBB intervention programme has indicated it is successful in assisting businesses achieve SFBB status. Businesses suitable for this programme will be taken from the risk based lists with a focus on those businesses who are “Broadly Non Compliant” but have the prerequisites for HACCP. “Scores on the Doors” improvers, new businesses and businesses sharing a serious interest will be considered for the programme and will be taken from Category A, B, C or D businesses as appropriate. The model comprises of a business seminar and then up to two visits to include coaching sessions, SFBB evaluation, Audit/Inspection. Officers will determine at the time of visit the official control required and record the justification for the decision.

### 5.5 Chinese SFBB

This year we will build on the success of the FSA funded project utilising the services of an interpreter where necessary and consolidating all the hard work achieved with the Chinese speaking community. The businesses will be drawn from Category A, B or C as appropriate.



## 5.6 Award Scheme

It is acknowledged that Award Schemes have potential for motivating “better” business. They have the potential to raise food safety and standards by motivating businesses through the use of “rewards” and the ability to harness consumer power through increased awareness and understanding of business operations. The existence of a food award within a business has been seen to reward staff for their good practices and thus act as a motivator to maintain such standards. We will therefore be continuing the “Appetite for Life” award scheme, for nurseries, with established partners :- The Primary Care Trust ,Heart of Mersey, Sefton Early years. The scheme will acknowledge good practice in establishments committed to the key FSA nutrition messages, especially in the nursery sector where a substantial amount of nutritional work has been completed in previous years. All officers will be trained on how to assess the award scheme.

## 5.7 Food Standards – School Verification Project

A project is to be continued to verify the foodstuffs produced and purchased within the school environment to determine compliance with food standards legislation especially the new claims legislation. Advice and guidance will be provided where appropriate and the findings of the project together with information on specifications, food standards and claims legislation will be communicated to all schools.

## 5.8 Safer Food Better Business Evaluation / Foods Standards – Healthy Option

Following the work completed last year whereby key F.S.A. healthy option messages were communicated to businesses via an advisory visit. The targeted information focused the mind of the business owner on the issues of

salt, fat, sugars and allergens and negotiated a plan for change to healthier options and awareness of allergens.

A fifth 'C' " was incorporated into the SFBB file giving information on CHOICE – HEALTHY OPTIONS. Information was provided in a similar format to the hygiene and businesses were coached through the key messages with encouragement to at least change one practice to provide healthier food. The above was also incorporated with SFBB audits in an attempt to encourage the business owner to change to healthier options. The findings of the visits will be assessed in a final report together with an analysis of the SFBB score to determine whether following the SFBB interventions the Food Safety Management System has been maintained thus complying with Article5 and resulting in broadly compliant premises.

#### 5.9 Enforcement

Businesses who are wilful non-compliant will be targeted with serious poor history as detailed in the enforcement policy. Prosecution and enforcement will not be the preferred option with businesses that are not wilfully non-compliant as it is accepted that there is little evidence on their effectiveness in the long term and on whether prosecution has any general deterrent effect.

#### 5.10 Approved Premises

It is important for officers to get experience of different types of approved premises and therefore there will be continuation of the reserve officer system. This will leave the Department less exposed should officers leave or be off sick etc. Detailed below the proposed list of Lead Officers for Approved Premises and the reserved officer allocated. The reserve officer will need to have a good working knowledge of their Approved Premises and be able to handle general enquires from other officers and other Local Authorities.

Name	Address	Lead Officer	Support Officer
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Ravendale Foods	Crowland Street	JJ	EJ
KWTJ Products Ltd	155A Hampton Road	EJ	JJ
Morton's Dairy	Kenyons Lane	KG	JJ
The Real Cooked Meats Co Ltd	Hall Street	MR	EJ
Lockwoods (Liverpool) Limited	Bridle Way	SF/MR	SF/MR
C H Latham (The Baker Limited)	86 Oak Street	JJ	MR
Southport Seafoods	11 Shellfield Road	MR	JJ
Southport Bacon Co Ltd	Windsor Road	JJ	MR
Satterthwaites 1980 Ltd	51 Coronation Road	MS	KG
Greencore Crosby (T/A Sushi San Ltd.)	2-5 Musker Street	MS	SF
Bates Farms & Dairy Limited	21 Stamford Road	EJ	JJ
Kays Delicatessen	14B Bridge Street	MR	EJ
Manor Lodge Dairy Products	157A Sefton Street	EJ	MR
Sefton Meadow Seafoods	Sefton Lane Industrial Estate	SF	MS

#### 5.11 Imported Food

It is the responsibility of all local and port health authorities to enforce imported food law. Imported food should make up 10% of the food samples taken by Sefton MBC. This is the national target set by the Food Standard Agency, LACORS, and APHA. We will therefore integrate imported food control into our food law enforcement service. All officers will consider imported food in their routine enforcement work for example when completing traceability exercises or purchasing enquiries. The inspection form will be changed to prompt and reflect officers' activities with respect to imported food control. All officers will be briefed and made aware of their responsibilities with appropriate guidance to carry out their duties with respect to imported food controls. Sampling will be undertaken utilising the additional money secured from the FSA by TSNW.

## 5.12 Sampling

We will continue to fully support the following co-ordinated sampling programmes:-

- North West region microbiological food sampling food sub group
- Trading Standard North West chemical food sampling programme
- LACORS microbiological and chemical surveys
- FSA co - ordinated sampling programmes

The following surveys will be incorporated into the work of the section :-

<b>STUDY 1</b> <b>Large events, including fetes and fairs</b>	
<b>Sampling period</b>	May 2010 – March 2011 (11 months)
<b>Sample type</b>	<i>TBC – awaiting results of 2009 study</i> (Optional: water samples and festival wristbands)
<b>Sampling location</b>	Caterers and mobile food vendors serving at large events, including fetes and fairs
<b>Microbiological focus</b>	Hygiene indicators, in line with the 2009 study
<b>Additional information gathered</b>	Simple 1-page form with ‘bolt-on’ optional extras (e.g. water quality, festival wristbands)

<b>STUDY 2</b> <b>Hygiene practices and interventions in retail and catering premises (<i>Pennington response - study 2</i>)</b>	
<b>Sampling period</b>	<u>Staged sampling approach:</u> Initial sampling period - June-July 2010 (2 months) Follow-up sampling period - February-March 2011 (2 months)
<b>Sample type</b>	Environmental swabs.
<b>Sampling location</b>	Catering establishments and retail premises handling raw and RTE foods. Focus on businesses with poor history of compliance (e.g. those with score greater than 10:10:10).
<b>Microbiological focus</b>	<i>E. coli</i> 0157 and hygiene indicators
<b>Additional information gathered</b>	Information on hygiene practices (including use of vacuum packers), interventions and follow up action collated.

<b>STUDY 3</b>	
<b>Focused shopping basket: <i>Listeria monocytogenes</i> contamination in ready-to-eat foods linked to listeriosis</b>	
<b>Sampling period</b>	July – December 2009 (6 months)
<b>Sample type</b>	'High risk' foods associated with illness in relation to <i>Listeria monocytogenes</i> . Foods likely to include: cooked prawns, hard cheese, antipasto products (e.g. olives), pre-packed salads, open sliced meats and pates.
<b>Sampling location</b>	Retail premises, including market stalls and focusing on smaller premises.
<b>Microbiological focus</b>	<i>Listeria monocytogenes</i>
<b>Additional information gathered</b>	Shelf life details and handling practices.

5.13 The use of sampling has been and will continue to be an effective tool in demonstrating to businesses their need to change and so secure compliance with legislation. Sampling will be used by officers as an official control as appropriate.

#### 5.14 Alternative Enforcement Strategy

The alternative enforcement strategy utilised in previous years will continue and further developed, as following the annual evaluation it has been seen to be successful in maintaining Alternative contact with lower risk food premises and enabling advice and information to be provided. This alternative “low – risk” strategy has enabled officers to focus their attention on those premises that present the greatest risk to consumer safety and/or those failing to meet their statutory obligations. The strategy involving self certification via a postal questionnaire completed by the food business operator and a secondary level of enforcement if a poor or incomplete questionnaire received will continue. Suitable premises will be targeted from the risk based database with adjustment to the questionnaire as required. In addition appropriate Businesses will be targeted for an officer visit. The strategy will be reviewed each quarter to ensure the programme is working and the correct balance is maintained.

A total of 199 Businesses will be targeted for food hygiene and 361 Businesses targeted for Food Standards.

#### 5.15 Scores on the Doors

The primary purpose of Scores on the Doors scheme is to allow consumers to make informed choices about the places in which they eat out and from which they purchase food, and, through this, to encourage businesses to improve hygiene standards. Local authority enforcement officers are responsible for inspecting food businesses to ensure that they meet the legal requirements on food hygiene. Under the Scores on the Doors scheme operated in Sefton each food outlet is given a hygiene rating or hygiene score that reflects the inspection findings. Scores are then available via the Score on the Door website where consumers can see the scores for all the businesses in the Sefton area. Sefton has been operating the Scores on the Doors scheme for 3 years through Transparency Data and this has proved popular with over 400,000 enquiries on the site. However following a public consultation in the summer of 2008, the FSA Board agreed that a six-tier national scores on the doors scheme should be established in England, Wales and Northern Ireland as the majority of schemes already operating in these countries are based on this design. Sefton will migrate from the Transparency Data, 'scores on the Doors' scheme to the new National Food Hygiene Rating Scheme as although the existing scheme has been successful, there are additional benefits of operating the national model. Having a single scheme operating in England, Wales and Northern Ireland will help to ensure consistency for businesses and clarity for consumers across local authority boundaries. The scheme will be supported and promoted nationally by the Food Standards Agency (FSA).

The National scheme differs to the scheme already operated and additional resources will be needed for revisits and appeals. There will also be consistency training available from the FSA for cascade training to all officers. An officer will oversee the project to ensure Sefton is ready and best placed to adopt the National Scheme with all Staff trained appropriately.

#### 5.16 Food Safety Week – Cooking Thoroughly and Avoiding Cross Contamination

This year, Food Safety Week will focus on the most important actions associated with preventing campylobacter:

- cooking thoroughly
- avoiding cross-contamination

Campylobacter causes the greatest number of cases of foodborne illness in the UK each year. There were about 55,000 reported cases of campylobacteriosis in the UK in 2008 but we are aware that many more cases go unreported – the realistic number of cases is more likely to be closer to 375,000 each year. Sefton will therefore build on food safety week by organising presentations to the community via established partnerships such as old age pensioners clubs, community halls and libraries. Although many people may not recognise the name, campylobacter is the most common cause of foodborne disease. And a survey carried out by the FSA in October 2009 showed that the bug was present in over 65% of chicken samples tested. Therefore the FSA toolkit will be utilised to spread the key message that by following good food hygiene practices in the home, people can reduce their risk of becoming ill.

#### 5.17 Primary Authority

The Government's statutory Primary Authority scheme came into force on 6 April 2009. The scheme introduces provisions for businesses, charities or other organisations that operate across more than one site, to enter into a partnership agreement with a single authority for it to become that organisations Primary Authority. The Local Better Regulation Office (LBRO)

will co-ordinate the scheme, including approving and registering all Primary Authorities. Where a primary authority is registered, any other local authority (known as an 'enforcing authority' for the purposes of the scheme) proposing to take enforcement action against a food business within the scheme must contact the primary authority first. The Primary Authority can then challenge the proposed enforcement action, if it believes it to be inconsistent with advice or guidance that it has previously provided. The scheme is designed to aid better co-ordination of inspections and enforcement of businesses within the scheme, resulting in a more consistent approach to the inspection process and any subsequent advice or enforcement action. Sefton intends to establish a Primary Authority scheme with Pontins of Southport . Preliminary meetings have taken place and will continue during the year to work out the finite detail of the agreement.

#### 5.18 Take away Project emphasis on Saturated Fat

The FSA has launched a public health campaign to raise awareness of the health risks of eating too much saturated fat. People in the UK eat on average 20% more saturated fat than the recommended maximum. Over time, a diet high in saturated fat can raise cholesterol levels in the blood, which is a risk factor for heart and circulatory diseases such as coronary heart disease, heart attacks, angina and stroke, and cardiovascular disease (CVD). CVD is the most common cause of death in the UK and in 2006 was responsible for about one in three premature deaths. In partnership with Cargills Sefton will develop a project to advise takeaway chip shop premises how to managed their frying oil so as to provide healthier food. A fact sheet will be developed with key information for chip shop owners and a workshop will be delivered to participating businesses with the assistance of Cargills. Samples of frying fat will be taken and analysed to provide information on good practice which can then be disseminated throughout the industry with the key message that serving healthier food can increase profits as oil management saves money.