

CANNOCK CHASE COUNCIL
MINUTES OF THE MEETING OF THE
HEALTH AND WELLBEING POLICY DEVELOPMENT COMMITTEE
MONDAY 26 MARCH, 2012 AT 4.00 P.M.
IN THE CIVIC CENTRE, BEECROFT ROAD, CANNOCK

PART 1

PRESENT: Councillors

Todd, R. (Chairman)

Bennett, Mrs. D.J. Davis, Mrs. M.A.
Bernard, Mrs. A.F. Grice, Mrs. D.

Prior to commencement of the meeting the Committee were informed that Mrs. A. Schulp, Staffordshire County Council District Commissioner was unable to attend the meeting, therefore item 5 on the Agenda Health and Social Care Issues would not take place.

19. Apologies

Apologies for absence were received from Councillors Mrs. A. Allt and R. Jones. An apology was also received from Mrs. A. Schulp, Staffordshire County Council District Commissioner.

20. Declarations of Interests of Members in Contracts and Other Matters and Restriction on Voting by Members

There were no interests declared.

21. Minutes

A Member referred to Minute 17. Out of Hours Pharmacy Provision and asked if the Head of Environmental Health had liaised with the PCT in respect of the need for publicity for pharmacy services. She also reported that as of 1 April, 2012 Cannock Chase Hospital would be providing treatment for minor injuries such as burns and breaks.

As there appeared to be no local publicity provided by the PCT, Members asked if the Council was in a position to publicise details on the Council website in respect of both pharmacy services and the treatment to be provided by Cannock Chase Hospital for minor injuries.

AGREED:

That the Minutes of the meeting held on 19 December, 2011 be approved as a correct record.

22. Health and Wellbeing Priority Delivery Plan – Active and Health Lifestyles

Consideration was given to the Performance Outturn for Quarter 3 Active and Health Lifestyles (Enclosure 4 of the Official Minutes of the Council).

The Chairman referred to the performance information and asked why there was no case study included for Quarter 3.

Mr. D. Prosser-Davies, Food and Safety Manager, informed Members of the Committee that case studies reflect projects delivered over and beyond routine programmed work and that there were no suitable case study evaluations for submission in Quarter 3.

23. Food Hygiene Inspections

Mr. D. Prosser-Davies, gave a presentation to Members of the Committee on Food Hygiene Inspections.

A number of slides were shown where news articles had highlighted food safety problems at some food premises and also good news articles for other premises.

He provided information to the Committee on the work carried out by the Food and Safety Team and explained that Food Inspection work was governed by a Government Code of Practice and Guidance, together with Council Priorities.

Mr. Prosser-Davies informed the Committee that measures needed to be undertaken to ensure food was safe to eat and that the purpose of inspections was to minimise risk of food poisoning. He also advised that the regulation of businesses needed to be both fair and effective to ensure those complying with the law were not put at a disadvantage.

Mr. Prosser-Davies advised the Committee that there was an appeal process which could be used by food establishments who were unhappy with their inspection, although inspectors would first discuss the issues/problems with the premises before any communication was sent to them.

He explained that there were approximately 135 cases of food poisoning in the District reported each year which resulted in not only the cost to the health service but also a cost to businesses with time lost through sickness, and also to families with either time off work, or lost income.

He then provided information on how food premises were scored after being inspected and explained that the higher the hazard rating, the higher the risk which would mean inspections being carried out more frequently.

A slide was then shown which provided information on the level of compliance with hygiene and safety procedures and explained how the scoring was worked out. He then discussed the Rate my Place food safety star rating scheme and reported that the lower the score, the better the premises and the more stars were awarded.

Mr. Prosser-Davies then discussed with the Committee the new National Food Hygiene Rating, service demands and also showed examples of what had previously been found

whilst inspections were carried out and advised that 13 food hygiene enforcement notices had been served in the last two calendar years..

Members of the Committee were then invited to ask questions.

A Member referred to the cases of food poisoning and asked how restaurants were classified and also asked about the general star rating across the District.

Mr. D. Prosser-Davies advised that most businesses were classified in the same way which could distort the figures as those premises with 5 stars may include both off licences, which could easily score 5 stars and catering premises where it was more difficult. He then reported the following ratings in respect of food premises across the District:

268 premises with 5 stars
235 premises with 4 stars
178 premises with 3 stars
58 premises with 2 stars
14 premises with 1 star
4 premises with 0 stars

CHAIRMAN

The meeting closed at 5.00 p.m.