

Health and Wellbeing Policy Development Committee

What we said we'd achieve in 2011/12 Priority Outcome: People – Active and Healthy Lifestyles

How are we doing so far?

We said we would : Regulate local food and businesses to protect public health

By:

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| Completing the required number of food inspections each quarter | No Rating |
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| Number of enforcement actions undertaken | No Rating |
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And as performance measures:

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| <p>Percentage of premises classes as broadly compliant with legal requirements.</p> <p>The figure for the first quarter was that 95.4% of premises were broadly compliant against an annual target of 96%. It is usual for the percentage to fluctuate from month to month. It is projected that the year end target will be met.</p> |  |
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| <p>Complete the required number of food hygiene inspections each quarter.</p> <p>A figure of 61% was achieved during this quarter against an annual target of 100%. The outstanding 39% represents 33 low risk (category E) premises. Of these, 32 are childminders/nurseries that have been reprogrammed to form part of a project dealing with nutrition and health and safety issues. This will make better use of staff resources and place less burden on the businesses concerned.</p> |  |
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| <p>Number of enforcement actions taken.</p> <p>50 enforcement actions were undertaken during the first quarter, mostly by way of advisory letter. As yet the annual target for this measure is to be confirmed</p> |  |
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Making A Real Difference People – Active and Healthy Lifestyles

Completion of all due Food Hygiene inspections each quarter.

Public protection and the health of the District is a key function for local authorities and Cannock Chase Council takes a proactive approach to its regulation of local businesses. While enforcement remains a key measure in protecting the public from unsafe practices, the Council works closely with businesses, helping to make them aware of their responsibilities and providing advice to improve food hygiene standards thereby preventing the need for enforcement action.

Food premises are risk rated each time that they are inspected. The risk rating is based on specific criteria which include: Type of food handled and consumer groups at risk; Hygiene Practices; Condition of equipment and structure; Confidence in hygiene management. In simple terms these elements are scored by Inspectors. The higher the score, the higher the risk and the more frequently the premises will be inspected.

As well as inspecting food premises Council Officers also provide advice and support to food businesses.

An example of the type of work the Council undertakes is a course targeted specifically at the District's chip shop owners. Thirteen of the District's twenty-eight chip shops were represented and as well as learning about food hygiene, were given the opportunity to ask questions of officers which wouldn't be possible during a routine food hygiene inspection when the business was trading. It also allows officers and shop owners to build a constructive relationship resulting in more productive process.

Of those who attended, 89% said they had learned more about food hygiene and health and safety and 86% said they had implemented changes to business practices. In their feedback, one shop owner remarked, "This course is very useful for someone who runs a food business and even for people who don't, as it outlines food safety which is vital for everyone's knowledge. Keep up the good work."

Of those premises who attended the course and have since been inspected, all have shown a sustained improvement in their "Rate My Place" safety score.