CABINET

DATE OF MEETING:3 SEPTEMBER 2020TITLE OF REPORT:FOOD SAFETY PLAN 2020/21Report of:Environmental Health ManagerCabinet Member:Cllr Sara Kinnell, Regulatory

1 PURPOSE OF REPORT

1.1 To consider the Food Safety Plan 2020/21 as set out in Appendix 1.

2 RECOMMENDATION TO COUNCIL

That Cabinet approve the contents of the Food Safety Plan 2020/21 for Hart.

3 BACKGROUND INFORMATION

- 3.1 Hart District Council's Food Safety Plan covers the work of the Food Safety team for 2020/21. The Food Safety Plan is published each year to comply with the requirements of the Food Law Code of Practice, issued by the Food Standards Agency. The Environmental Health team is currently responsible for enforcing food safety in 808 food premises, including: restaurants, hotels, pubs, schools and shops.
- 3.2 The Food Standards Agency (FSA), which regulates the enforcement of food legislation, requires annual plans to be submitted to a relevant Member forum for approval.
- 3.3 The aims of the Food Safety team are:
 - to ensure that food and drink intended for sale for human consumption, which is produced, stored, distributed, handled or consumed within Hart is without risk to the health or safety of the consumer;
 - to investigate suspected and confirmed food poisoning incidents, to locate the source of contamination and to prevent it spreading to protect the health of the public; and
 - to provide information and advice on food safety matters for business and members of the public.
- 3.4 The Food Safety team works with the food businesses to ensure they comply with legislation and adopt best practice to control risks to health that may be associated with food storage, preparation, processing, and handling. In so doing, this helps promote a high level of public confidence in the safety of food prepared, handled and sold in Hart. The Council participates in the national

food hygiene rating scheme (www.food.gov.uk/ratings) and encourages businesses to display their rating.

3.5 There are no proposals to amend the Key Performance Indicators that the Service already reports against and are monitored alongside the quarterly review of all Service Plans.

4 POLICY IMPLICATIONS

4.1 This Service Plan and the Service Planning process form part of the Council's existing performance management framework.

5 FINANCIAL AND RESOURCE IMPLICATIONS

5.1 The Food Safety Plan sits under the Service Plan for Place and is consistent with the agreed budget for 2020/21. Should Members wish to introduce new or expanded work streams then additional resources will first need to be identified.

6 MANAGEMENT OF RISK

6.1 If the Council does not adopt a Service Plan with clear targets and tasks that are aligned with its budget, there is a risk that it could fail to deliver its objectives and priorities.

7 ACTION

7.1 Cabinet is requested to approve the Food Safety Plan 2020/21.

CONTACT: Dympna Sanders, Ext 4286, <u>dympna.sanders@hart.gov.uk</u>

APPENDICES:

Appendix 1 – Food Safety Plan 2020/21