

Appendix I

Summary Food Standards Agency Mid Year Returns - Food Hygiene (FH) and Food Standards (FS)

As stated in paragraph 12 of the report, during the pandemic data was collected quarterly using an online platform, now we are out of the recovery phase and into the state of transition to the new delivery model they are requesting twice-yearly statutory returns.

The purpose of these returns:

- Provide information on staff resources and on the delivery of food controls.
- Identify rates of compliance, risk and concerns, to inform the FSA engagement with Local Authorities.
- Provides data on trends to update the FSA Board and for inclusion on the FSA reports.

General questions for both FH and FS based on the six-month delivery and has the LA been able to deliver the following in line with the Food Law Code of Practice (FLCoP):

Reactive enforcement in all cases of non-compliance in accordance with FLCoP and Enforcement Policy	Yes
Reactive management of food incidents and hazards in accordance with FLCoP	Yes
Managing and where necessary investigating food complaints	Yes
Documented procedure to ensure its database of food establishments is accurate, reliable and up to date	Yes
A sampling plan	Yes

Interventions completed - these are based on those that were either overdue (OD) or due up the reporting period end of September 2023.

Food Hygiene	A	B	C	D	E	Unrated	Overall
Due or OD	2	29	147	291	422	239	1130
Number Inspected	1	15	56	71	37	34	214
Number Closed	0	3	30	59	16	48	156
Percentage	50%	58%	48%	31%	9%	18%	22%

Food Standards	A	B	C	Unrated	Overall
Due or Over Due	2	105	664	367	1138
Number Inspected	0	20	111	18	149
Percentage		19%	17%	5%	13%

We are behind expected levels at the midway point for interventions.

These figures are only based on the inspections due or OD up to the end of September.

You will see from the total interventions that more visits have been made (however not to those that were due or OD in this period).

That is predominantly because we have prioritised seasonal premises to get them completed in the period of time that they are open.

The **total** number of interventions carried out for food hygiene:

FH	Inspections/Audits	270
FH	Verification and surveillance	86 (26 revisits to check compliance)
FH	Sampling visits	3 (26 samples taken)
FH	Advice and Educational visits	1
FH	Written Warnings issued	211
FH	Improvement Notices Served	One premises four notices
FS	Inspections/Audits	219
FS	Written warnings	20

FH Risk Rating	Total no 1 April 2023	Total no 30 Sept 2023
A	2	6
B	70	69
C	298	267
D	713	694
E	681	687
Unrated	239	250
Total	2003	1973

The total number of premises has reduced in this period. This is not unexpected, since the pandemic and other challenges that are facing the industry.

We have received 127 new registrations in this time, so this is in line with the estimated 200.

Other activities

FH	Food Complaints	19
FH	Complaints about food premises	72
FS	Complaints	18