

## MUNICIPAL YEAR 2014/15 REPORT NO.

### ACTION TO BE TAKEN UNDER DELEGATED AUTHORITY

**PORTFOLIO DECISION OF:**  
Cabinet Member for Environment & Community Safety

**REPORT OF:**  
Director – Regeneration & Environment

<b>Agenda – Part: 1</b>	<b>KD Num: KD 3927</b>
<b>Subject: SUBMISSION OF THE FOOD SAFETY SERVICE PLAN 2014/15 FOR APPROVAL</b>	
<b>Wards:</b>	<b>ALL</b>

Contact officer and telephone number: Esther Hughes; Consumer Protection Team Leader ext 8524

E mail: [Esther.hughes@enfield.gov.uk](mailto:Esther.hughes@enfield.gov.uk)

### 1. EXECUTIVE SUMMARY

- 1.1 The Food Standards Agency Framework Agreement on Local Authority Food Law Enforcement made under the Food Standards Act 1999 sets out mandatory guidance on Local Authority Food Safety performance and service planning. It also requires that the Food Service Plan be submitted annually to Members for approval.
- 1.2 The Consumer Protection Team Service Plans for 2014/15 are annexed to this document at Appendix B: Consumer Protection Team (Environmental Health)
- 1.3 Appendix A contains further information regarding the food safety service specifically required by the Framework Agreement on Local Authority Food Law enforcement.
- 1.4 Once approved, the Service Plan 2014/15 will be published on the Council's website.

### 2. RECOMMENDATIONS

That the Cabinet Member for Environment & Community Safety agrees the Consumer Protection Team Service Plan (Environmental Health) 2014/15 as is a requirement of the Framework Agreement on Local Authority Food Law Enforcement.

### **3. BACKGROUND**

- 3.1 The Consumer Protection Team comprises two professional disciplines, namely Trading Standards and Environmental Health (food & health and safety).
- 3.2 The Framework Agreement on Local Authority Food Law Enforcement specifies the food safety information that is required to be provided. All of this information is detailed in Appendix A: 2014/2015- Additional Information required by the Food Standards Agency Framework Agreement.
- 3.3 The review of the Service Plan for 2013/2014 and the Service Plan for 2014/15 can be found at the following:
- Appendix B: 2014/2015 Consumer Protection Team (Environmental Health) service plan
  - Appendix C: 2013/2014 Consumer Protection Team (Environmental Health) service plan review.
  - Appendix D: 2014/2015 Sampling Policy
  - Appendix E: 2013/2014 Sampling Review
  - Appendix F 2014/15 Sampling programme
- 3.4 Page 6 of this report (page 6) provides a summary of key performance by the Food Safety Service in 2013/14.

### **4. ALTERNATIVE OPTIONS CONSIDERED**

None

### **5. REASONS FOR RECOMMENDATIONS**

Member approval of the Food Safety Service Plan is required by the Framework Agreement on Local Authority Food Law Enforcement.

### **6. COMMENTS OF THE DIRECTOR OF FINANCE, RESOURCES AND CUSTOMER SERVICES, AND OTHER DEPARTMENTS**

#### **6.1 Financial Implications**

- 6.1.1 The 2014/15 net budget for the Food Safety Team is £359,450. The costs of delivering the Food Safety Service Plan will be met from within this net budget.
- 6.1.2 In addition, external grant funding has been successfully applied for from the Food Sampling Agency and the sum of £14,800 will be available for risk-based food sampling. The grant will be received in two stages, with payments in October 2014 (40%) and March 2015 (60%) upon receipt of data updates and a final evaluation report.

## **6.2 Legal Implications**

The submission of the annual Consumer Protection Team -Environmental Health Service Plan for appropriate Member approval is a requirement of the Framework Agreement on Local Authority Food Law Enforcement issued by the Food Standards Agency pursuant to the Food Standards Act 1999. Once approved the plan will form the basis on which the Council carries out food safety services.

## **6.3 Property Implications**

None.

## **7. KEY RISKS**

- 7.1 Identified Service pressures and risk management issues to the performance of the service plan include:
- 7.2 Unforeseen major incidents e.g. infectious disease outbreaks, major food alerts/incidents; major health and safety accidents/incidents; major product safety incident; major intellectual property/Fraud Act investigation. These risks are moderately likely to occur, and the work programme and staffing will be adjusted to deal with such emergencies if they arise.
- 7.3 For 2014/2015 the team are going to place 187 child-minders outside of the routine inspection programme. This is based on the need to refocus resources into those sectors of the economy that present the greatest risk to public health. Child-minders have historically been compliant with the majority of food hygiene legislation. Whilst they have been removed from a formal inspection regime the team will provide any advice as requested from this sector, or inspect them if needed.
- 7.4 A review of this decision will be made at the end of financial year 2014/15 to determine if this sector will remain excluded or need to be brought back into formal interventions.
- 7.5 Each activity on the service plan will be monitored quarterly (and in some cases monthly) and a risk rating of red, amber, green applied to measure the risk that the activity may not be completed.

## **8. IMPACT ON COUNCIL PRIORITIES**

### **8.1 Fairness for All**

The Consumer Protection Team are dedicated to working with businesses and partners to create a fair and equitable trading environment.

## **8.2 Growth and Sustainability**

The Consumer Protection Team support businesses through a variety of education, advice and targeted enforcement. Enforcement is always taken having regard to the enforcement policy. Legally compliant businesses will grow, develop and provide economic benefits that will hopefully result in increased employment of local residents.

## **8.3 Strong Communities**

The Consumer Protection Team support this through a variety of mechanisms including:

- Empowerment of consumers to make informed choices in relation to the food they purchase and consumer through the promotion of the Food Standards Agency National Food Hygiene Ratings Scheme.
- Contribute to the wider public health agenda of reducing the incidence of obesity and cardio vascular disease through targeted food sampling focusing on salt, saturated fats and sugars and nutrition projects .
- Support the Councils Food Strategy “Every Bite Matters.”

## **9. EQUALITY IMPACT ASSESSMENT**

Corporate advice has been sought in 2013/14 regard to equalities and an agreement has been reached that an equalities impact assessment was not necessary. A retrospective Equalities Impact Assessment was completed in 2013 for all of Regulatory Services’ work.

## **10. PERFORMANCE MANAGEMENT IMPLICATIONS**

The Food Standards Agency Framework Agreement on Local Authority Food Law enforcement requires the Council to plan, manage and deliver its food law enforcement services. The Food Standards Agency requires the performance against the plan required to be reviewed by the Council at least once a year and submitted for appropriate member approval.

## **11. PUBLIC HEALTH IMPLICATIONS**

This is a statutory duty and will protect the public from food bourne illnesses.

### **Background Papers**

None.

**Appendix A**

**Directorate: Regeneration & Environment**

**Division: Planning, Highways and Transportation**

**Department: Regulatory Services**

**Operational Team: Consumer Protection – Environmental Health**

**Document: Food Standards Agency – Framework Agreement**

**Food Safety Service Plan : 2014/2015**



	<b>Content</b>	<b>Page</b>
	Executive Summary & Introduction	3
Section 1	Environmental Health Service Aims & Objectives	4
Section 2	Background	5
Section 3	Service Delivery	10
Section 4	Resources	13
Section 5	Quality Assessment	13
Section 6	Looking Forward Consumer Protection Team Service plan 2014/15 (Environmental Health Only)	
Section 7	Looking Back: Review of Consumer Protection Team Service Plan 2013/14	
Appendix B	Consumer Protection Team (Environmental Health) Service Plan 2014/2015	
Appendix C	Consumer Protection Team (Environmental Health) Service Plan Review 2013/2014	
Appendix D	Sampling Policy 2014/2015 – to be completed by 1/5/14	
Appendix E	Review of Sampling Programme 2013/2014	
Appendix F	Proposed Sampling Programme 2014/2015	

## CONSUMER PROTECTION (Environmental Health) SERVICE PLAN 2014/2015

### Executive Summary

This plan fulfils the Council's obligations under the Framework Agreement on Local Authority Food Law Enforcement published by the Food Standards Agency (FSA). The FSA requires the production of an annual service plan and review for the provision of a food safety enforcement service. The plan is a public document, published on the Council website following approval by elected Council Members.

The objective of the plan is to deliver a programme of food enforcement activity, providing public confidence that food produced and/or sold in the Borough is without risk to health.

For the period 2013-2014 the Consumer Protection Team have successfully maintained their target of 100% inspection of the highest risk premises for all areas of regulatory enforcement, this includes food hygiene; food standards; health and safety; and trading standards.

The team have also delivered nutrition projects towards the reduction of obesity which contributes to the public health agenda to improve the health and wellbeing of the residents of the Borough

Summary of food enforcement activities:

There has been an increase in the number of enforcement activities in 2013/14 compared to 2012/13:-

	2012/13	2013/14
Formal closures of food businesses	6	0
Voluntary closures of food businesses.	9	7
Food hygiene improvement notices served	47 across 25 premises	58 across 31 premises
Voluntary undertaking to undertake measures to control E.Coli	Not measured in this year	12
Completed Prosecutions	2	3
Prosecutions still under investigation	Not recorded for this year	6
Simple cautions	2	1



## **1. INTRODUCTION**

- 1.1 The Consumer Protection Team is responsible for the delivery of two professional functions, namely Trading Standards and Commercial Environmental Health. For the purposes of the framework agreement this Service Plan only refers to the work of Environmental Health.
- 1.2 In 2013/2014 the team were 1FTE absent due to a period for maternity leave.
- 1.3 The purpose of the service plan is to ensure national priorities and standards are addressed, delivered locally and to provide a means of managing performance. This service plan is based on existing function arrangements, staff and resources. Any changes to the levels of staffing and resources identified will impact on the level of service provided. The service plan directs individual officer performance which is regularly monitored and reviewed.
- 1.4 See Appendix C for a review of work undertaken by Consumer Protection (Environmental Health) for 2012/2013.

## **2. SERVICE AIMS AND OBJECTIVES**

- 2.1 The Councils vision is to make Enfield a better place to live and work, delivering fairness for all, growth and sustainability and stronger communities.
- 2.2 Further details of the service plan for Consumer Protection 2014/15 can be found at Appendix B

### **2.3 Corporate Objective, Plans and the Regulator's Code**

- 2.3.1 The Consumer Protection team is located within the Regulatory Services section of the Planning, Highways and transportation Division, forming part of the Regeneration & Environment Directorate. Service planning has identified priorities which support the corporate objectives and plans in addition to supporting the new Better Regulation delivery Office Regulator's Code (July 2013) which was introduced in April 2014.

#### **i) Fairness for All**

- Working with businesses and partners to create a fair and equitable trading environment.
- Trained, competent and professional staff.
- Use both education and enforcement as a mechanism to ensure that the production and/or sale of food across the Borough is without risk to health.



## **ii) Growth and Sustainability**

- Supporting businesses through education, advice and targeted enforcement and best practice.
- Provide business operators with training and support to assist them to comply with the law. This will include where applicable the Primary Authority and the Home Authority arrangements.
- Empower consumers to make informed choices in relation to the food they purchase and consumer.

## **iii) Strong Communities**

- Empower consumers to make informed choices in relation to the food they purchase and consumer.
- Contribute to the wider public health agenda of reducing the incidence of obesity and long term health conditions such as cardio vascular disease
- Support the Council's Food Strategy "Every Bite Matters."

## **3. BACKGROUND**

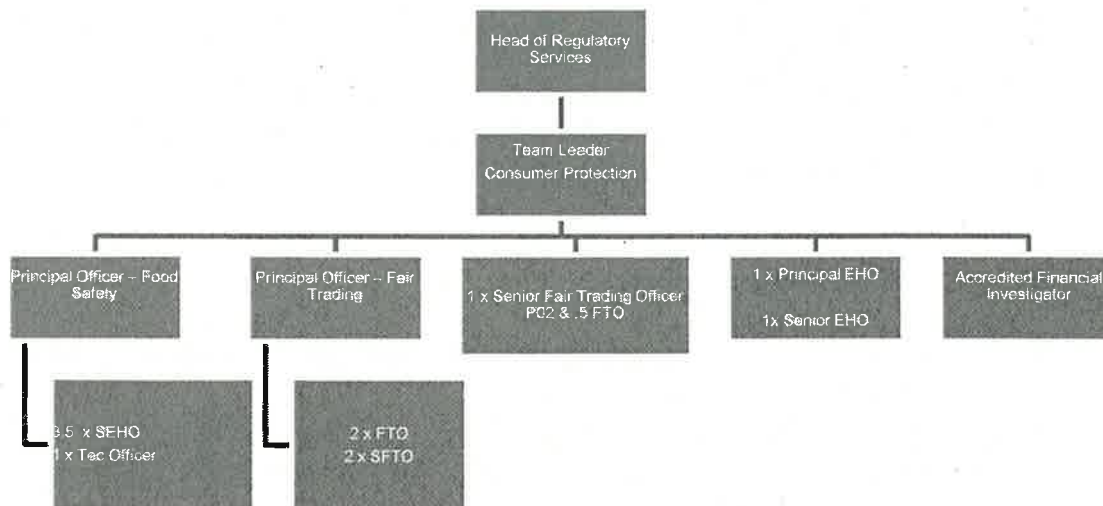
### **3.1 Profile of the Enfield Council**

Enfield Council is an outer London Borough. It is the capital's most northerly borough and is home to a diverse community of over 320,000 people.

Further information and location details can be found on the Enfield website at [www.enfield.gov.uk](http://www.enfield.gov.uk).

### **3.2 Organisational Structure**

The structure of the Council Services and the Council's democratic arrangements can be found on the Council's website [www.enfield.gov.uk](http://www.enfield.gov.uk). The structure of the Consumer Protection Team (Trading Standards and Commercial Environmental Health) at 1 April 2014 is detailed below.



### 3.3 Scope of the Consumer Protection Team

The Environmental Health function of the Consumer Protection Team is responsible for the delivery of:

- Business Support including home and primary authority.
- Food hygiene
- Food standards
- CIEH Healthier Catering Commitment
- Infectious Disease Control
- Food Sampling
- Health and Safety
- Private Water Supplies
- Animal Feedingstuffs

### 3.4 Specialist Service Providers

**3.4.1 Food Examiner:** The examination of food samples is undertaken on behalf of the Council by the food examiners appointed by Public Health England, Food, Water & Environmental microbiology laboratory London, 61 Colindale Ave London NW9 5EQ, that meet the qualification requirements specified in the Food Safety (Sampling & Qualifications) Regulations, 2013.

- 3.4.2 **Public Analyst:** Public Analyst Scientific Services Ltd , 28-32 Brunel Road, London W3 7XR provide analytical services. Duncan Arthur and Jeremy Wootten, are appointed to act as Public Analyst (PA) pursuant to the Food Safety (Sampling and Qualifications) Regulations 1990 for analysis of food labeling and compositional samples.
- 3.4.3 **Infectious Disease Control:** The proper officer functions for the purposes of notifications of infectious diseases has been delegated to the Consultant in Communicable Disease Control (CCDC) for Public Health England (PHE) and nominated specialist colleagues.

### **3.5 Demands on the Consumer Protection Team – Environmental Health**

The team undertake proactive planned tasks but are also required to respond to reactive incidents accordingly. This will include complaints about food and food premises, food poisoning outbreaks; closure of food businesses; and the removal of unsafe food and/or products off the market.

#### **3.5.1 Premises Profile.**

There are approximately 2,610 registered food businesses in the borough. The team receive approximately 300 new registrations for food businesses each year.

At 14-3-14 the number of food businesses and their inspection rating for food hygiene and standards is shown in Table 1 and 2 below.

The frequency of inspection for food hygiene is: A every 6 months; B every 12 months; C 18 months. The FSA Code of Practice allows for Category C and below premises to be dealt with using an alternative enforcement strategy (for example self-assessment questionnaires). Rather than this, we triage the current category D premises those that are likely to be higher risk amongst those categories, and also respond to any intelligence regarding Cat D premises to determine if an inspection would be justified.

The frequency of inspection for food standards is A, every 12 months; B, every 2 years; C, every 5 years. Category C premises may be dealt with using an alternative enforcement strategy as per the Code of Practice.

Table 3 shows the National Food Hygiene Rating Scheme (NFHRS) analysis for the last 3 years by comparison. This shows that there has been an increase in the premises attaining the highest standards of food hygiene (rated 5), but also that there has been an increase of premises with the poorest standards of food hygiene (rated 0 or 1).

Table 1: Food Hygiene Property Numbers and Risk Rating at 14/3/14

A	B	C	D	E	Outside	Unrated	Total
38	286	878	377	670	27	373	2649

Table 2: Food Standards Property Numbers and Risk Rating at 14/3/14

A	B	C	Outside	Unrated	Total
8	664	1304	16	661	2653

Table 3- National Food Hygiene Rating Analysis

FHRS inspection result	At 22/3/12	At 12/3/13	At 7/3/14
5 - Very good	522	595	597
4 - Good	465	442	436
3 - Generally satisfactory	471	301	238
2 - Improvement required	107	148	130
1 - Major improvement required	187	242	264
0 - Urgent improvement required	24	21	39
Total rated establishments	1776	1749	1704

**3.5.2. Vertical Directive Premises:** The Consumer Protection Team are responsible for the approval and inspection of premises in accordance with Regulation 853/2004 and 854/2004. These premises are involved in the manufacture of specific high risk foods (such as meat, fish and dairy products), and require an approval number to be issued prior to the commencement of trading. As of April 2014 there are 21 establishments approved. Of these, 4 were approved during 2013-14.

**3.5.3 Food Incidents/Alerts.** The authority will respond to all Food Alerts issued by the Food Standards Agency and act in accordance with the Food Alert and Food Standards Agency Code of Practice. For the period 2013/2014 the Consumer Protection Team generated 6 food incidents to the Food Standards Agency.

**3.5.4 Overdue Food Hygiene Inspections.** For the financial year 2014-2015 there are 338 Category D and 378 Category E food premises that are due for inspection but will not actually be inspected unless there is intelligence to suggest there is a problem. The team achieved 100% inspection of those premises posing the highest risk for food hygiene (Cat A, B & C) and food standards ( Cat A).

3.5.5 **Overdue Food Standards Inspections:** At 14/3/14 there is a backlog of 288 category B food standards inspections which are due or overdue for inspection. However a routine audit in 2012 conducted by the Food Standards Agency examined our approach to Food Standards. The auditors were satisfied that although we deviated from the Code of Practice in that there were overdue inspections, that we did have a risk based approach to identifying and inspecting overdue inspections.

3.5.6 **Formal Enforcement work:** This is detailed in the service review at Appendix C.

3.5.6 **National Food Hygiene Rating Scheme:** The team have seen an increase in the request for rescues by businesses following their primary inspection. It is pleasing to observe that 39 requests were made in 2013/14 all of which resulted in an increase in the business score thus reflecting improvements in food hygiene. The breakdown of improvement is detailed below:

Start/finish rating	No. of premises
0 to 4 rated	2 premises
1 to 5 rated	8 premises
1 to 4 rated	10 premises
1 to 3 rated	3 premises
1 to 2 rated	3 premises
2 to 5 rated	5 premises
2 to 4 rated	6 premises
2 to 3 rated	1 premises
3 to 5 rated	1 premises

3.5.9 **Ethnicity:** Enfield has a very diverse population and a particularly large Turkish and Polish community. This is reflected in the profile of the business across the Borough. The Council does have a translation and interpretation service which officers have used for inspections and the translation of paperwork.

3.5.10 **Accessibility to the Service: Service Operational Hours:** The Consumer Protection Team are located at:

Enfield Council  
Civic Centre  
Silver Street  
Enfield  
EN1 3XH

Officers can be contacted by their work email or telephone. Alternatively there is a generic email at [environmental.health@enfield.gov.uk](mailto:environmental.health@enfield.gov.uk) or via the Council contact centre on 020 8379 1000.

The main officer hours are 09:00-17:00. Senior officers may be contacted via the Council Out of Hours provider (020 8379 1000) for emergencies only.

**3.5.10 External Grant Funding and Support:** External grant funding from the Food Standards Agency for food sampling continues to be available. We applied for and were awarded £14K for food sampling in 2014/15.

Training has also been provided with support from the Food Standards Agency to 20 of the poorest performing food premises rated 0-2 on the National Food Hygiene Rating Scheme. This training has yet to be completed and evaluated but demonstrates how the team continue to support business.

The team also work closely with the Economic Development team and have secured 7 places from 4 separate food businesses on free food hygiene training provided by the local college. This is an opportunity the team would like to expand in 2014/15.

**3.5.8 Enforcement Policy:** The enforcement policy is being revised to reflect the requirements of the BRDO Regulator's Code (July 2013) which was introduced in April 2014. The Regulators Code sets out a clear framework of what action businesses can expect the Authority to take when breaches of the law are identified. All decisions on enforcement action are made based on consideration of the enforcement policy.

**3.5.11 Liaison with Other Organisations:** The team contributes to regional activities through attendance at:

- North East Sector Food Liaison Group
- Environmental Health Forum ( HPA)
- Association of London Environmental Health Managers
- London Healthier Catering Commitment
- Thames Water regional meeting

#### **4.0 Service Delivery Planned for 2014/2015**

Refer to Appendix B for a programme of the proposed work.

##### **4.1 Intervention at Food and Feedingstuff Establishments**

4.1.1 The authority aims to undertake good quality, effective interventions that will reduce risks to the public health. This is seen as vital for consumer confidence and for the economic viability of the business community.

4.1.2 The aim is to achieve 100% inspection of highest risk premises. This will include Category A –C for food hygiene and Category A



for food standards. All premises are inspected and risk rated in accordance with the Food Law Code of Practice.

## **4.2 Feed and food Complaints**

4.2.1 All complaints will be recorded on the M3 database, assessed, prioritised and dealt with according to risk to determine level of intervention and appropriate further action. Not all complaints made about food premises will be investigated. A food complaints policy is to be drafted in 2014/15 to provide advice and guidance to consumers regarding the level of service that will be provided.

## **4.3 Home/ Primary Authority Principle**

4.3.1 Enfield will continue to support those businesses through the Home Authority Principle, providing advice and support on a range of food hygiene/standards and trading standards matters. We will also continue to provide information to local authorities about businesses for which we act as Home Authority following any referral made.

4.3.2 At 14/3/14, Enfield has 41 Home Authority partnerships and five Primary Authority Partnerships with;

- JJ Fast Foods
- Gama
- London Bread and Cake
- G R Wrights
- Horizon Foods

## **4.4 Advice to Business**

4.4.1 The Consumer Protection team are committed to supporting businesses in the borough, facilitating legal compliance, business growth and overall employment and economic viability for the borough.

4.4.2 Advice is provided via a variety of mechanisms for example, during official interventions (inspection; revisit; sampling); following a complaint/accident investigations, during training courses and when businesses contact the team.

4.4.3 Consumer Protection team not only provide advice relating their relevant profession but will actively signpost businesses to other partners, agencies and other Council departments who may be able to assist them.



4.4.4 In 2014/15 the team plan to engage more proactively with the town center managers to assist in surveying businesses. We want to better understand the barriers to obtaining and maintaining compliance, so as to help them improve their food hygiene compliance and business viability.

#### **4.5 Feed and Food Sampling**

4.5.1 In accordance with the Food Law Code of Practice the Consumer Protection Team has a risk based food sampling policy. This is published on the Enfield web site. A sampling programme is developed annually to deliver a risk based targeted approach to sampling. The plan will incorporate a range of microbiological and analytical samples of foodstuffs and environmental swabbing.

4.5.2 The Consumer Protection team will participate in EU coordinated; national; Public Health England, London-wide coordinated sampling projects where there is a clearly identifiable risk/problem specific to Enfield.

4.5.3 The Food Sampling Policy is at Appendix D. A review of the Food Sampling Programme performance for 2013/14 and the outcomes to date (still awaiting some results) is contained in Appendix E. Appendix F details the Food Sampling Programme for 2014/2015.

#### **4.6 Control and Investigation of Outbreaks and Food Related Infectious Diseases**

4.6.1 In accordance with advice from Public Health England the Authority no longer investigates isolated incidents of certain food poisoning organisms, namely Salmonella and Campylobacter.

4.6.2 All other isolated cases of food poisoning and all outbreak incidents are investigated in accordance with the Joint Infectious Diseases Protocol and Outbreak Control Plan (issue July 2012).

4.6.3 The team aim to respond to 100% of outbreaks within 24 hours of notification.

4.6.4 All staff follow internal procedures and the Public Health England plans for investigation of food borne illness:

- Outbreak Control Plan.
- Joint Infectious Disease Protocol

4.6.5 There is an out of hours emergency contact telephone list of senior managers should such an incident arise. This is accessible via 020 8379 1000.

## **4.7 Food Safety Incidents**

4.7.1 The Consumer Protection Team will respond to all Food Alerts issued by the Food Standards Agency and act in accordance with the Food Alert, Food Standards Agency Code of Practice and internal quality procedures.

## **4.9 Feed and Food Safety and Standards promotional work, and other non-official controls interventions**

4.9.1 The Consumer Protection Team make a significant contribution to the wider public health agenda through education and promotional work. This includes:

- Promoting the CIEH Healthier Catering Commitment
- 'Eat Better Start Better' nutrition nursery Project
- Junior Citizenship weeks
- Food Safety Week
- Web based information

## **5. Resources**

### **5.1 Financial Allocation 2014/15**

5.1.1 The budget for the Food Safety team is £359,450.

### **5.2 Staffing Allocation**

5.2.1 See section 3.2 for the organizational structure. The team is supported by a generic pool of business support (administrative) officers.

### **5.3 Staff Development Plan**

5.3.1 In line with the Corporate procedures, staff appraisal and development assessments are carried out in April with review meetings in September/October. Training needs are identified during this process and may also arise during the course of the year.

5.3.2 Food officers will be provided with the minimum 10 hours food training as required by the Food Law Code of Practice.

## **6. Quality Assessment and Internal Monitoring**

6.1 The Team Leader and/or Principal Graded Officers will aim to audit 10% of all food hygiene and standards inspections.

- 6.2 The Consumer Protection Team policies and procedures are detailed in the Quality Manual, available electronically.

Inspection risk rating consistency exercises are carried out at team meetings and are led by the staff.

- 6.3 Complaints against the service are received and recorded by the Correspondence and Complaints Manager, and investigated in accordance with the published Corporate Complaints procedure.

## **7. Review against the 2013/2014 Service Plan.**

- 7.1 The review against the 2013/14 plan is detailed in Appendix C.

## **8.0 Areas for Development**

- 8.1 Mobile working is being implemented across all of Regulatory Services. The mobile working platform provided by M3 Northgate and the Totalmobile platform are being considered for the Food Safety Team.
- 8.2 It would be helpful to secure a qualified nutritionist to work within the team to support projects including the Healthier Catering Commitment and the Eat Better, Start Better Project.
- 8.3 We intend (from within existing resources) to dedicate an EHO for a period of time to take on a role of educational and support officer to target poorest performing premises. Currently there are 28 Cat A premises for food hygiene. This officer would act as the single point of contact for these premises, and would offer support and advice only to help them improve and become complaint.
- 8.4 Will continue to improved content on the web.
- 8.5 Currently revising the enforcement policy
- 8.6 Implementation of the BRDO Regulator's Code. Closer working with the business community to understand their needs and how regulatory services are best placed to support them.

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
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**FOOD HYGIENE/STANDARDS:**

Aim 1: Use both education and enforcement as a mechanism to ensure that the production and/or sale of food across the Borough is without risk to health.

**Objective 1.1 By 31/3/15 Register food and animal feed businesses in accordance with Regulation (EC) No 853/2004 Article 6(2) & 183/2005**

Estimate 300 new premises per year.	CT All	Legally compliant premises.	New premises should apply for registration 28 days before trading. Enfield should then inspect and formerly register them within 28 days of making an application. The 28 day rule is often difficult to achieve by both parties.  Environmental Health don't inspect all new premises due to resources, premises are triaged on a monthly basis & allocated according to risk &/or adverse complaint.	No of new premises inspected per year v total number of new premises registered.	
<ul style="list-style-type: none"> <li>Total new premises not inspected at 7/3/14 = 285</li> </ul>					

**Objective 1.2 By 31/3/15 Implement a series of food hygiene risk based inspections/interventions in accordance with the Food Standards Agency food law code of practice**

Inspection of all category A, B & C food premises due for a food hygiene inspection between 1/4/14 and 31/3/15.	CT All	Annual reduction in the number of premises posing the highest risk (Cat A & B).  All Cat As to increase compliance & not to remain Cat A at 31/3/14	Qualified Food Officers  Compliance is achieving an intervention rating score of: 10 or less for each of hygiene, structure and confidence in management according to Annex 5 of the Food Law Code of Practice.	Carry out 100% of Cat A, B & C inspections due	Monthly monitoring of inspections via LAEMS.
<ul style="list-style-type: none"> <li>Cat A = estimate 14 (twice a year =28)</li> <li>Cat B = estimate 210</li> <li>Cat C = estimate 504</li> <li>Total A,B,C = 742</li> </ul>					

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
Total proactive FH Inspection Programme <ul style="list-style-type: none"> <li>742 premises + 285 new – (186(child-minders)</li> <li>Total = 841 FH Inspections .</li> </ul>		Improvements in compliance with FH legislation.	There are currently 186 child-minders subject to FH inspection, effective from 1/4/14 these will be removed from the programme and only inspected if required.		
Undertake requested re- inspection and/or rescoring of premises in accordance with the FSA Brand Standard.  Appeals <span style="background-color: #90EE90;">2013/2014</span> 5 Right to reply 4 Rescoring 39	CT	Improvements in compliance with FH legislation.		Increase in NFHRS following request.	
Risk based identification and allocation of Cat D food premises for inspection due to perceived or known risk. <ul style="list-style-type: none"> <li>Currently 307 Cat D premises on database.</li> </ul>	CT All	Improvements in compliance with FH legislation.		% of cat D premises inspected & rating increased	Monthly monitoring of inspections via LAEMS.
<b>Objective 1.3 By 31/3/15 Approve all food and feed business establishments operating within the borough that are placing products of animal origin on the market in accordance with EC Regulation 853/2004 and 854/2004</b>					
<b>Vertical Directive Premises</b>	<b>RKB</b>	Legally compliant premises		Approval to be determined	



Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
Inspect and approve premises under product specific regulations. <ul style="list-style-type: none"> <li>2013/14 - during 2013/14 - 4 new premises obtained approval</li> </ul>				within 28 days from application for newly applying premises.	
<b>Objective 1.4 By 31/3/15 Implement a series of food standards risk based inspections/interventions in accordance with the Food Standards Agency food law code of practice</b>					
Inspection of all category A premises due for a food standards inspection between 1/4/14 to 31/3/15 <ul style="list-style-type: none"> <li>Cat A = 3 premises</li> </ul>	CT	Annual reduction in the number of premises posing the highest risk (Cat A).  Improvements in compliance with FS legislation.		100% inspection of all Cat A premises due for a food standards inspection	LAEMS & Monthly 1:1
Inspection of all category B FS premises where the food hygiene inspection is due between 1/4/14 to 31/3/15 <ul style="list-style-type: none"> <li>Cat B = 167 on database, however not all will be subject to food hygiene inspection</li> </ul>	CT	Improvements in compliance with FS legislation.  April- March		Reduction in the number of overdue Cat B food standards premises overdue for inspection.	LAEMS & Monthly 1:1
Risk based identification and allocation of	<b>RKB</b>		Total overdue Cat B FS = 454		

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
all overdue Cat B food standards inspections.			Triage of Cat B FS to be completed & allocated out to officers		
<b>Objective 1.5: By 31/3/15 Support businesses in improving their food hygiene rating aiding local economic growth</b>					
Intelligence/risk based interventions at specific premises 102: Verification/Surveillance 103 – Advice/Education 104 – Sampling Visits 105 Information/intelligence	All	Legally compliant premises, improvements in food hygiene/standards/	Where repeated/serious problems are found, notices will be served &/or premises subject to prosecution &/or closure.		Monthly & LAEMS
Business Survey & Support- Work with town centre managers &/or Community leaders to assess business needs and barriers to compliance at the poorest performing premises (Cat A) to target appropriate advice/intervention to seek improvements in food hygiene rating.	CT		Consideration to 6 month 'secondment' of EHO to provide support targeting cat A premises.	% reduction in 0-2 NFHR scheme.	
North London Chamber of Commerce/Town Centre Managers	PB		Engage with key personnel to provide any advice/support/training re food hygiene/health & safety.		
Food Waste Reduction Targeted at wholesalers; manufacturers,	RKB		Consideration to this project if stakeholders/partners are interested and		



Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
					R A G

distribution.			resources permit.		
CIEH Level 2 Award in Food Safety in Catering courses.	CT JB RCA		To provide business operators and food handlers with training and support to assist them comply with food safety, health & safety and other legislation. Business support assist with administration of the course.	Achieve 95% pass rate of all persons trained.  No. of persons trained	

**Objective 1.6 Develop a sampling policy and targeted food sampling programme. Through a targeted sampling programme ensure that all food business operators are fully compliant with EC Regulation 2073/2005 on microbiological criteria for food stuffs.**

<b>Sampling</b> By 30/4/14 review existing sampling policy.  By 30/5/14 develop a sampling programme based on intelligence from the North East Sector Food Study Group; London Food Study Group and the Food Standards Agency.  The programme shall incorporate a range of microbiological and analytical samples of foodstuffs & environmental swabbing.  Priority will be given to locally produced or imported products where Enfield is the originating Authority.	<b>RKB</b>	Removal of unsafe food from the market & enforcement taken where appropriate.  Contribute to wider public health agenda through targeted sampling to reduce salt/sugar/saturated fat in food products thereby reducing incidence of CHD & obesity.	Sampling Policy & Programme	No. of samples taken.  % satisfactory  % unsafe and outcomes	
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**Aim 2: Empower consumers to make informed choices in relation to the food they purchase and consume.**

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
<b>Objective 2.1: By 31/3/15 Utilise the National Food Hygiene Rating Scheme for display of information to the public</b>					
By 31/3/15 provide a weekly upload to the NFHRS website of premises which have been inspected.  <b>At 07/3/14</b> NFHRS premises breakdown : <ul style="list-style-type: none"> <li>● 0 =39</li> <li>● 1=264</li> <li>● 2=130</li> <li>● 3=238</li> <li>● 4=436</li> <li>● 5=597</li> </ul>	CT	Food Standards Agency Brand Standard.  Not all complaints received by the food team will be investigated. Each will be assessed on risk to determine the level of intervention and appropriate further action. This may range from no further action; business advice; investigation; prosecution. Further information should be available on the website.		Weekly upload to FSA – NFHRS web	R A G
<b>Objective 2.2: By 31/3/15 Promote and encourage businesses to participate in the London Wide, Healthier Catering Commitment. (HCC)</b>					
<b>Public Health Agenda – Healthier Catering Commitment (HCC)</b>  2012/13 – signed up 20 HCC 2013/14 – signed up 30 HCC  Re-audit existing 50 HCC premises for continuation in the scheme.  Sign up estimated 20 new premises to the HCC model.	RKB	Contribute to improvement in public health through increasing accessibility to healthy options.  Attainment of the HCC standard.	Public Health. Nutritionist needed		

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
<b>Objective 2.3: By 30/6/14 Support the Food Standards Agency Food Safety Week: Don't Wash Raw Chicken</b>					
Support the Food Standards Agency annual Food Safety Week Campaign	JB	Deliver targeted project supporting national initiative. 10-16 <sup>th</sup> June	To include distribution of FSA, NFHRS leaflets & any promotional material associated with this campaign to be placed at checkouts of all major supermarkets & doctors surgeries in the Borough.		
<b>Objective 2.4: By 31/3/15 Reassess and support those nursery settings that signed up to the Eat Better, Start Better Campaign in 2013/14</b>					
Reassess 30 nursery settings to determine if standards have been maintained.	CT			% of nursery settings who have maintained standard	
<b>Aim 3: Provide health protection to consumers through:</b>					
<ul style="list-style-type: none"> <li>the prevention, reduce &amp; control the spread of any notifiable infectious disease within the Borough of Enfield &amp;</li> <li>assessment of private water supplies</li> <li>Risk assessed investigation of complaints</li> </ul>					
<b>Objective 3.1: By 31/3/15 Provide a risk-based response to all allegations/notifications of food related illness .</b>					
Ensure notifications of infectious disease/outbreaks are investigated according to internal procedures and the Health Protection Agency plans:	All	Remove and/or reduce the risk of any spread of any infection in the community.	Change in procedure that all specimen pots will now go to Royal London not NMSH.  2013/14: 262 ID cases reported, 39 (14% were investigated).	No. of notifications received  No. investigated.	
<ul style="list-style-type: none"> <li><u>Outbreak Control Plan.</u></li> <li><u>Joint Infectious Disease Protocol</u></li> </ul>					
<b>Objective 3.2 By 31/3/15 Undertake a risk assessment of all known Private Water Supplies in the Borough, (except for supplies to a single non-commercial dwelling unless a risk</b>					



Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
<b>assessment is requested)</b>					
Undertake a risk assessment on all private water supplies in the Borough.	MJH	Risk assessment of known PWS.	Regs. come into force in 2014		
<b>HEALTH &amp; SAFETY</b>					
<b>Aim 6: To protect the health and safety of residents and workers in the Borough by investigating reported accidents, targeted inspections/interventions, education/ advice, enforcement and the investigation of complaints.</b>					
<b>Objective 6.1 By 31/3/15 Implement a series of health and safety risk based inspections/interventions in accordance with Local Authority Circular 67-2 and the National Local Authority Enforcement Code</b>					
Inspection of all category A rated premises due for inspection between 1/4/14 and 31/3/15	PB	The aim of any proactive inspection at a Category A premises is to reduce the risk and the rating to Category B1 or lower.	<a href="http://www.hse.gov.uk/law/lacs/67-2.htm">http://www.hse.gov.uk/law/lacs/67-2.htm</a>  <u>National Code</u>	100% inspection of all Cat A premises	
<ul style="list-style-type: none"> <li>Cat A = 5</li> </ul>					
<b>Objective 6.2 By 31/3/15 Deliver appropriate intervention in accordance with Annex A of the National Local Authority Enforcement Code .</b>					
In conjunction with the licensing enforcement team deliver targeted intervention focussing at violence at work.	PB		Resource dependent; Bet watch. Chamber of Commerce ; Town Centre Managers.	Need to assess baseline.	
<b>Aim 7 : Risk based/intelligence led response to requests for service</b>					

Name and description of key activity /project	Lead Officer	Key milestones/outcomes	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor
<b>Objective 7.1: By 31/3/15 Target resources at highest risk areas.</b>					
Undertake a risk based/intelligence led response to requests for service to determine level of intervention and appropriate further action e.g. informal or formal.	All	Ensure the protection of public health including the removal of any unsafe food from the market.	Complaints about food will be investigated in accordance with the food complaints policy ( at 13/3/14 doc under revision)	See <a href="#">LAEMS spreadsheet</a>	
<b>Aim 8: Informed, competent staff ; members of the public and businesses</b>					
<b>Objective 8: By 31/3/15 Improve staff competence through training and regional working arrangements.</b>					
Support the requirements of the <a href="#">Regulators Compliance Code</a>	All				R
Staff to complete min. 10 hrs CPD each on core skills.	All	Trained & competent staff		No of hours CPD completed by staff	
Support regional groups, assisting with delivery of intelligence led projects: <ul style="list-style-type: none"> <li>• NE Sector Food Group = EZH</li> <li>• Infectious Diseases = CT</li> <li>• NW London Health &amp; Safety = PB</li> <li>• Food Fraud = RKB</li> <li>• Healthier Catering Commitment (RKB)</li> </ul>	All				



Appendix C

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<b>FOOD HYGIENE/STANDARDS:</b>						
<b>Aim 1: Use both education and enforcement as a mechanism to ensure that the production and/or sale of food across the Borough is without risk to health.</b>						
<b>Objective 1.1 Register food and animal feed businesses in accordance with Regulation (EC) No 852/2004 Article 6(2) &amp; 183/2005</b>						
By the 31/3/14 register, inspect &/or undertake alternative enforcement strategy for food hygiene and food standards at new food businesses in the borough.  <ul style="list-style-type: none"> <li>• New Premises = estimate 300 per year.</li> <li>• Inspected 178</li> </ul>	CT All	Legally compliant premises.  April - March	New premises should apply for registration 28 days before trading. Enfield should then inspect and formerly register them within 28 days of making an application. The 28 day rule is often difficult to achieve by both parties.  New premises notifications monitored through business rates.  Team Support responsible for creating new PI on M3.	All new premises to be risk rated in accordance with the code of practice.	We are unable to inspect all new premises due to resources, so premises are triaged & then allocated according to risk &/or complaint.  Inspected 178	G
<b>Objective 1.2 Implement a series of food hygiene risk based inspections/interventions in accordance with the Food Standards Agency food law code of practice</b>						
<b>Food Hygiene Inspections</b> Inspection of all category A & B & non-compliant category C food premises due for a food hygiene inspection between 1/4/13 and 31/3/14. Achieved <ul style="list-style-type: none"> <li>• Cat A = 56</li> <li>• Cat B 196</li> <li>• C = 464</li> <li>• D=60</li> <li>• E=5</li> </ul>	CT All	Annual reduction in the number of premises posing the highest risk (Cat A & B).  All Cat As to increase compliance & not to remain Cat A at 31/3/14  Improvements in compliance with FH legislation.	Qualified Food Officers	Carry out 100% of Cat A, B & non compliant C inspections due  Maintain or increase broadly compliant at 84%.  Compliance is achieving an intervention rating score of: 10 or less for each of hygiene, structure and confidence in management according to Annex 5 of the Food Law Code of Practice.	Monthly monitoring of inspections via LAEMS.  Monthly officer target – managed through 1:1	G



Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
2013/2014 interventions achieved <b>101 - Inspection/Audits</b> 963 <b>102 - Verification/Surveillance</b> 513 <b>103 - Advice/Education</b> 94 <b>104 - Sampling Visits</b> 31 <b>105 - Information/Intelligence</b> 18 <b>Total</b> 1619		April- March				
By 31/3/14 undertake requested re- inspection and/or rescoring of premises in accordance with the FSA Brand Standard. <ul style="list-style-type: none"> <li>• Estimate 40 requests.</li> </ul>	CT			14/3/14 team completed 39 request for re-inspection		G
By 30/4/13 risk based identification and allocation of selected Cat D & E food hygiene inspections due for inspection between 1/4/13 and 31/3/14 and any premises that are also overdue: <ul style="list-style-type: none"> <li>• Estimated Cat D selected for FHI= 50</li> </ul>	CT All	Improvements in compliance with FH legislation. April- September		Inspection of those Cat D premises likely to represent high risk.	14/3/14: This has not been actioned, it will be picked up in 2014/15	R
Inspection or other intervention of all primary production food premises (Farms) <ul style="list-style-type: none"> <li>• 10</li> </ul>	RKB	Asses level of compliance with FH legislation in these premises which have never been inspected.	LFSG looking at possibility of external grant funding from FSA to contract out this whole sector for inspection to third party.	Reduction in the number of primary production premises not rated for food hygiene.	14/3/14: All completed as part of LoTSA/ALEHMS joint project.	G

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
By 31/3/14 with regard to the FSA E.Coli guidance develop and implement a specific project to reduce risk of cross contamination in targeted premises.	SK		Will be subject to available resources.		Not progressed due to resources.	R
<b>Objective 1.3 Approve all food and feed business establishments operating within the borough that are placing products of animal origin on the market in accordance with EC Regulation 853/2004 and 854/2004</b>						
<b>Vertical Directive Premises</b> By the 31/3/14 inspect and approve premises under product specific regulations.	RKB	Legally compliant premises  April – March		Approval to be determined within 28 days from application for newly applying premises.  Inspection of 17 existing product approved premises. 3 conditional approvals granted in Q1 – UK Dairy, Kynoch Road, N18 (dairy products; TMC Meat Products, Kynoch Road, N18 – meat preparations & minced meat; Devran Doner, Bull Lane, N18 -	New approved premises = UK Dairy, 9K Kynoch Road, N18 – conditional  Shapla Prime Ltd, 9K Kynoch Road – conditional  TMC Meat Ltd, Unit 1, 20 Kynoch Road, N18 – conditional & full	G
<ul style="list-style-type: none"> <li>2012-2013: 4 premises obtained approval;</li> <li>2013-2014: 4 premises obtained full/conditional approval</li> </ul>						

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
				meat preparations & minced meat. The latter 2 premises were granted full approval in Q2	Devran Doner Ltd, Unit 9 Shaftesbury Industrial Estate, 14 Bull lane, N18 - conditional & full	
<b>Objective 1.4 Implement a series of food standards risk based inspections/interventions in accordance with the Food Standards Agency food law code of practice</b>						
By the 31/3/14 Inspection of all category A premises due for a food standards inspection between 1/4/13 to 31/3/14	CT	Annual reduction in the number of premises posing the highest risk (Cat A).  Improvements in compliance with FS legislation.  April- March		100% inspection of all Cat A premises due for a food standards inspection	Completed	G
By the 31/3/14 Inspection of all category B FS premises where the food hygiene inspection is due between 1/4/13 to 31/3/14	CT	Improvements in compliance with FS legislation.  April- March	1/4/13- 31/3/14 = 146 Cat B FSI: need to establish how many are due for FHI.	Reduction in the number of overdue Cat B food standards premises overdue for inspection.	At 14/3/14 there are 288 o/s Cat B FS due for inspection. These will be triaged in 2014/15.	R
By 30/4/14 risk based identification and allocation of all overdue Cat B food standards inspections due for inspection by 31/3/14	RKB		Total overdue Cat B FS = 439 Triage of Car B FS to be completed & allocated out to officers		As above	R

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<ul style="list-style-type: none"> <li>Cat B selected = estimate 30</li> </ul>		Legally compliant premises. April	Total overdue Cat C food standards = 387		14/3/14 no inspections undertaken of Cat C FS premises.	A
<b>Objective 1.5: Support businesses in complying with the law through a series of verification visits</b>						
By 31/3/14 intelligence/risk based interventions (verification visits) at specific premises <ul style="list-style-type: none"> <li>Estimated no of revisits food hygiene = 600 ; at 14/3/14 achieved 1473</li> </ul>	All	Legally compliant premises, improvements in food hygiene/standards/	Where repeated/serious problems are found, notices will be served. This work may link to ECU & Op Eco  At 13/3/14: <b>I01 - Inspection/Audits =890</b> <b>I02 Verification/Surveillance=473</b> <b>I03 - Advice/Education=82</b> <b>I04 - Sampling Visits=21</b> <b>I05 - Information/Intelligence=17</b> <b>Total = 1483</b>	All Cat A & B premises to have verification visit &/or notice to reduce risk.	Monthly & LAEMS	G
<b>Objective 1.6 Develop a sampling policy and targeted food sampling programme. Through a targeted sampling programme ensure that all food business operators are fully compliant with EC Regulation 2073/2005 on microbiological criteria for food stuffs.</b>						
<b>Sampling</b> By 30/4/13 review existing sampling policy.  By 30/5/13 develop a sampling programme based on intelligence from the North East Sector Food Study Group; London Food Study Group and the Food Standards Agency.	RKB	Removal of unsafe food from the market & enforcement taken where appropriate.  Contribute to wider public health agenda through	Significant problem in 2012/13 regarding meat substitution ( especially horse meat).	At 13/3/14 : 371 food samples taken of which the results to date are 35% are satisfactory, 2% acceptable, 6% unsatisfactory (of which relate to speciation and	See Appendix G for outcomes	G



Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG												
<p>The programme shall incorporate a range of microbiological and analytical samples of foodstuffs &amp; environmental swabbing.</p> <p>Priority will be given to locally produced or imported products where Enfield is the originating Authority.</p>		<p>targeted sampling to reduce salt/sugar/saturated fat in food products thereby reducing incidence of CVD &amp; obesity.</p> <p>April- March</p>		<p>presence of allergens in takeaway food which are now subject to further investigation).</p>														
<p><b>Aim 2: Empower consumers to make informed choices in relation to the food they purchase and consumer.</b></p>																		
<p><b>Objective 2.1: Utilise the National Food Hygiene Rating Scheme for display of information to the public</b></p>																		
<p>By 31/3/14 provide a weekly upload to the NFHRS website of premises which have been inspected.</p> <p>At 25/3/13 premises breakdown is :</p> <ul style="list-style-type: none"> <li>• 0 =21</li> <li>• 1=242</li> <li>• 2=107</li> <li>• 3=471</li> <li>• 4=442</li> <li>• 5=595</li> </ul>	<p><b>CT</b></p>		<p>Food Standards Agency Brand Standard.</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td></td> <td style="background-color: #90EE90;">12/13</td> <td>13/14</td> </tr> <tr> <td>Appeals</td> <td>8</td> <td>5</td> </tr> <tr> <td>Right to reply</td> <td>7</td> <td>4</td> </tr> <tr> <td>Rescores</td> <td>11</td> <td>39</td> </tr> </table> <p>All increased NFHRS score which demonstrates that overall improvements &amp; compliance with FH legislation</p> <p>0-4 rated 2 premise rated  1-5 rated 8 premises  1-4 rated 10 premises  1-3 rated 3 premises  1-2 rated 3 premises  2-5 rated 5 premises</p>		12/13	13/14	Appeals	8	5	Right to reply	7	4	Rescores	11	39	<p>At 07/3/14</p> <ul style="list-style-type: none"> <li>• 0 =39</li> <li>• 1=264</li> <li>• 2=130</li> <li>• 3=238</li> <li>• 4=436</li> <li>• 5=597</li> </ul>		<p><b>G</b></p>
	12/13	13/14																
Appeals	8	5																
Right to reply	7	4																
Rescores	11	39																

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<p><b>Objective 2.2: Promote and encourage businesses to participate in the London Wide, Healthier Catering Commitment. (HCC)</b></p> <p><b>Public Health Agenda – Healthier Catering Commitment (HCC)</b></p> <p>By 1/5/13 draft project brief for signing up 50 premises to the HCC model.</p> <p>By 31/3/14 have 50 premises signed up and operating the HCC model.</p>	RKB	<p>Contribute to improvement in public health through increasing accessibility to healthy options.</p> <p>Attainment of the HCC standard.</p>	<p>2-4 rated 6 premises</p> <p>2-3 rated 1 premises</p> <p>3-5 rated 1 premises</p> <p>Work to be funded by Public Health.</p>	<p>At 13/4/14 have 20 new premises signed up, aiming for 30 by year ends.</p>		A
<p><b>Objective 2.3: Support the Food Standards Agency 2013 Food Safety Week: Food Safety on a budget</b></p> <p>By 16/6/13 support the Food Standards Agency annual Food Safety Week Campaign , Kitchen Check</p>	MST	<p>Deliver targeted project supporting national initiative.</p> <p>10-16<sup>th</sup> June</p>	<p>To include distribution of FSA, NFHRS leaflets &amp; any promotional material associated with this campaign to be placed at checkouts of all major supermarkets &amp; doctors surgeries in the Borough.</p>	<p>Date: 22 May 2013 ( had to do it before the official Food Safety Week because of teaching arrangements)</p> <p>Location: Southbury School</p> <p>Age of children: 10-11 (Year 6)</p> <p>No of children: 60</p>		G

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
					<p>(2 classes)  Topic spoken about: The 4 C's for Food Safety  Material left: 3 Quizzes( these were done before and after the presentation), goodie bag ( pencil, stickers, fridge thermometer, leaflets about Food Safety Week 2013, CD with interactive games)</p>	
<b>Objective 2.4: Promote Eat Better, Start Better Campaign in selected nursery settings</b>						
<p>By 30/6/13 undertake final assessment of those 30 nursery settings who have participated in the Eat Better, Start Better campaign during 2012/2013</p>	CT			Completed.	<p>29 settings signed up to the project.  Significant improvements identified since joining the scheme.</p>	G
<p><b>Aim 3: Provide health protection to consumers through:</b></p> <ul style="list-style-type: none"> <li>• the prevention, reduce &amp; control the spread of any notifiable infectious disease within the Borough of Enfield &amp;</li> </ul>						



Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<ul style="list-style-type: none"> <li>assessment of private water supplies</li> <li>Risk assessed investigation of complaints</li> </ul>						
<b>Objective 3.1: Provide a risk-based response to all allegations/notifications of food related illness.</b>						
By 31/3/14 ensure notifications of infectious disease/outbreaks are investigated according to internal procedures and the Health Protection Agency plans: <ul style="list-style-type: none"> <li><a href="#">Outbreak Control Plan.</a></li> <li><a href="#">Joint Infectious Disease Protocol</a></li> </ul>	All	Remove and/or reduce the risk of any spread of any infection in the community.	Reliant on support and co operation from HPA and internal business support.  2012/2013 243 notifications of which 76 (31%) required investigating.	No. of notifications received  No. investigated.	At 13/3/14 262 ID cases reported, 39 (14% were investigated); 220 (83% were not investigated) & 3 (1%) no contact was made.  Significant reduction in numbers investigated following advice from PHE that single cases of FP do not need to be investigated.	G
<b>Objective 3.2 To commence a risk assessment of all known Private Water Supplies in the Borough, (except for supplies to a single non-commercial dwelling unless a risk assessment is requested).</b>						
By 30/4/14 undertake a risk assessment on all private water supplies in the Borough.  By 30/4/14, where required by national guidance undertake risk assessments of private distribution networks.	MJH	Risk assessment of known PWS.  Establish baseline of number of private distribution networks.	Regs. come into force in 2014  Seek expert resources to assess private distribution networks.		Desk top completed for coca cola & clock house nursery.	A

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<b>Aim 4: To provide business operators with training and support to assist them to comply with the law.</b>						
<b>Objective 4.1 : Provide Level 2 accredited training in accordance with the Chartered Institute of Environmental Health Officers.</b>						
By 31/4/13 provide 19 CIEH Level 2 Award in Food Safety in Catering courses.	CT JB	To provide business operators and food handlers with training and support to assist them comply with food safety, health & safety and other legislation.	Business support assist with administration of the course.	The team have trained 245 candidates of these 236 have passed (96% pass rate).		G
Training has also been provided with support from the Food Standards Agency to 20 of the poorest performing food premises rated 0-2 on the National Food Hygiene Rating Scheme. This training has yet to be completed and evaluated but demonstrates how the team continue to support business.						
<b>Aim 5: Contribute to the wider public health agenda of reducing prevalence of smoking in the community and incidence of cardio vascular disease.</b>						
<b>Objective 5.1: Support objectives of the joint Enfield &amp; Haringey Tobacco Control Alliance.</b>						
By 31/3/14 support the objectives of the Tobacco Control Alliance.	MR	Healthier community. April - March	Work in conjunction with Public Health Manager		Alliance supported	R

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<b>HEALTH &amp; SAFETY</b>						
Aim 6: To protect the health and safety of residents and workers in the Borough by investigating reported accidents, targeted inspections/interventions, education/advice, enforcement and the investigation of complaints.						
<b>Objective 6.1 Implement a series of health and safety risk based inspections/interventions in accordance with Local Authority Circular 67-2</b>						
Inspection of all category A rated premises due for inspection between 1/4/13 and 31/3/13	PB	The aim of any proactive inspection at a Category A premises is to reduce the risk and the rating to Category B1 or lower.	<a href="http://www.hse.gov.uk/law/lacs/67-2.htm">http://www.hse.gov.uk/law/lacs/67-2.htm</a>	100% inspection of all Cat A premises	Completed	G
<b>Objective 6.2 Intelligence led interventions at premises presenting risk to service users in residential care homes.</b>						
By 31/3/14 support the objectives of the adult safeguarding panel to identify, inspect and take appropriate action in those premises presenting the most serious risk.	CT PB				Completed & ongoing	G
<b>Objective 6.3 Operation Leisure : Targeted intervention at borough leisure facilities</b>						
By 31/3/14 complete health and safety interventions at identified leisure facilities across the Borough. TO include:	PB				Completed & ongoing	G
<ul style="list-style-type: none"> <li>• Private Swimming Pools</li> <li>• Go Karting</li> <li>• Go Ape</li> </ul>						
<b>Objective 6.4 Intelligence led intervention at outdoor licensed events in the Borough</b>						
By 31/3/14 in conjunction with colleagues in licensing policy and parks develop and implement a strategy for appropriate intervention at outdoor licensing events.	PB				Progressed but not completed	A



Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<b>Objective 6.5 Intelligence led interventions at builders merchants/depots</b>						
By 31/3/14 develop and implement a specific project focussing on health and safety in builders merchants/depots.	PB MPW		Project will only be undertaken subject to resources ( staff)		Reactive only, inadequate resources to do proactive work	A
<b>Aim 7 : Risk based/intelligence led response to requests for service</b>						
<b>Objective 7.1: Target resources at highest risk areas.</b>						
By 31/3/14 undertake a risk based/intelligence led response to requests for service to determine level of intervention and appropriate further action e.g. informal or formal. <ul style="list-style-type: none"> <li>Food Hygiene Complaints estimate 200. At 13/3/14 actual = 247</li> <li>Food Standards Complaints estimate 100. At 19/3/14 actual = 126</li> </ul>	All	Ensure the protection of public health including the removal of any unsafe food from the market.	See <a href="#">LAEMS spreadsheet</a>		G	
<b>Aim 8. Provide business operators with training and support to assist them to comply with the law and methods of best practice.</b>						
<b>Objective 8.1: Improve access to information on the Enfield website.</b>						
By 31/3/14 to have reviewed and update the content of the relevant sections of the Enfield website.	EZH	Readily accessible information for businesses and consumers.	Web team		Completed but ongoing piece of work.	G
<b>Objective 8.2: Continue to support businesses who wish to participate in the Home Authority/Lead/Primary Authority partnerships</b>						
By 31/3/14 provide homelead/primary authority a advice and support to businesses. <ul style="list-style-type: none"> <li>42 Home Authority businesses</li> <li>5 Primary Authority</li> </ul>	Designated officers	Legally compliant premises			No specific PA advice given.	G

Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
<b>Objective 8.4 Review all business advice provided in the Food Registration Packs</b>						
Review of all business advice and guidance leaflets; include signposting to Enterprise Enfield	SK	Educated and informed businesses			Linked to website info	G
<b>Aim 9: Trained &amp; Competent Staff</b>						
<b>Objective 9: Improve staff competence through programme of self assessment and training and regional working arrangements.</b>						
By 31/3/14 all Food staff to complete in conjunction with the Principal Food Safety Officer (MM1) the RDNA tool to use for food officers competence – rdna-tool.libro.org.uk	All	Trained & competent staff. RDNA toolkit to be completed by June.			Staff CPD completed but RDNA not progressed.	A
By 31/3/14 support the regional groups, assisting with delivery of intelligence led projects:	All	<ul style="list-style-type: none"> <li>NE Sector Food Group = EZH</li> <li>Infectious Diseases = CT</li> <li>NW London Health &amp; Safety = PB</li> <li>Food Fraud = RKB</li> <li>Healthy Catering Commitment (RKB)</li> </ul>			Supported & ongoing	G



Name and description of key activity (objective) or project	Activity or Project Lead	Key milestones, outcomes, including start and end dates	Resources / interdependencies / Media & Communications	Key performance targets / indicators	Performance Monitor	End of year RAG
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## LONDON BOROUGH OF ENFIELD

### CONSUMER PROTECTION

### FOOD SAMPLING POLICY

#### 1. INTRODUCTION

- 1.1. This policy has been prepared having regard to the Food Safety (Sampling and Qualifications) (England) Regulations, 2013, the Food Safety Act, 1990, the Food Safety and Hygiene (England) Regulations, 2013, the Official Feed and Food Control (England) Regulations, 2009, the Food Law Code of Practice (England) (updated April 2014), the Food Standards Agency Framework Agreement on Local Authority Food Law Enforcement, LACORS (now LGR) guidance on food sampling for microbiological examination, January 2002 and Food Standards Agency Practical Sampling Guidance For Food Standards and Feeding Stuffs May 2004.
- 1.2. Food sampling has a crucial role to play in supporting the aims of the London Borough of Enfield in relation to food hygiene and food standards. These aims include:
  - the protection of consumers through effective monitoring and enforcement of standards relating to the safety, composition and quality of foods;
  - to support consumer choice through ensuring accurate and legally compliant labeling and composition of foods;
  - to ensure that animal feeding stuffs produced, sold and supplied in Enfield meet the relevant legal requirements;
  - to ensure that foods comply with relevant legislation;
  - to ensure fair trading within the Borough.
- 1.3. The role of food sampling to help to achieve these aims is enshrined in the principal European legislation from which UK food law is derived and the Food Standards Agency monitors the performance of local authorities in relation to food sampling. Details of the sampling activity undertaken by the Council are reported annually to the Food Standards Agency.
- 1.4. This policy will be published and reviewed annually. The views of stakeholders will be sought and considered. In particular, the Public Analyst and Food Examiner will be consulted on the policy.

## **2. FOOD SAMPLING OBJECTIVES AND PRIORITIES**

2.1. The Council's sampling activities will be directed by an annually produced food sampling programme detailing specific surveys that will be undertaken. The inclusion of surveys in the programme will be determined by national, regional and local priorities. The following activities and factors will be considered when devising the sampling programme:

- the investigation of cases of food poisoning and food-borne illness;
- the investigation of complaints about food;
- responding to local or national food hazard warnings or incidents;
- participation in EU and national surveys co-ordinated by the Food Standards Agency, Local Government Regulation (LGR formerly LACORS) and Public Health England and regional surveys as determined and co-ordinated by the North East London sector food liaison group or London Food Co-ordinating Group (LFCG) in order to address local and national concerns;
- supporting the food hygiene and food standards inspection programme (eg. sampling to help identify poor hygiene practices or to verify food safety management systems);
- responding to current issues affecting food safety and food standards. In particular, there will be a continuing emphasis on foods imported from countries outside of the EU in support of the Food Standards Agency's National Control Plan;
- consideration will be given to national, regional and local intelligence relating to food safety, composition and labelling;
- consideration of the number, type and inspection risk rating of food businesses in the Borough;
- the Council's responsibilities in relation to food businesses for which it acts as the primary, home or originating authority;
- the number of producers and importers of food and in particular high risk foods within the Borough;
- the needs and expectations of the local community.

## **3. SAMPLING PROGRAMME**

3.1. Sampling will normally be carried out in accordance with the programme and protocols will be devised for individual surveys. However, there will

be occasions when reactive sampling will be undertaken in response to, for example, a food poisoning outbreak or complaint. A farm to fork approach will be taken to sampling and this has now been extended to include animal feeding stuffs and primary producers eg. farms. The programme itself will be reviewed as necessary in order to respond to any specific issues that may arise.

- 3.2. The extent of the Council's food sampling activities will be determined by resource availability, the objectives outlined in the Consumer Protection Service Plan and any obligations placed on the Authority by the Food Standards Agency and relevant legislation. The Council will liaise with other Authorities so as to reduce duplication and make more effective use of sampling resources. Emphasis will be placed on the Council's participation in national sampling surveys organized by Public Health England/Local Government Regulation, the Food Standards Agency as well as regional surveys produced by the London Food Co-ordinating Group. The Council is committed to using FSSNet. This is a national sampling database for local authorities managed by the Food Standards Agency that will enable more intelligence-led and risk-based sampling to be carried out.

In addition, the Council's appointed Public Analyst (Mr J.Wooten, Public Analyst Scientific Services Limited, 28-32 Brunel Road, London, W3 7XR), Agricultural Analyst (Mr D. Arthur, Public Analyst Scientific Services Limited, 28-32 Brunel Road, London, W3 7XR) and the designated food examiners at the London Food, Water and Environment Laboratory, Public Health England, Colindale Avenue, London, NW9 5HT) will be consulted regarding the sampling programme.

- 3.3. Progress towards completing the programme will be regularly assessed throughout the year. In order to ensure that sampling is effective, a summary report will be produced and relevant follow up action taken. The results and outcomes of surveys will also be examined in the light of the Consumer Protection Service Plan and service objectives will be amended where necessary. Re-sampling will also be undertaken as required, for example, where previous samples have been found to be unsatisfactory or unacceptable.
- 3.4. Particular emphasis will be placed upon foods that are produced in the Borough for supply on a wider scale and upon premises that act as food importers. It is intended that approximately 25% of the total number of samples taken will be targeted towards manufacturers, importers, premises that are approved under product-specific legislation and premises for which Enfield acts as the primary, home or originating authority. In addition to the types of foods handled by these businesses, account will also be taken of any specific food safety or consumer protection issues that may be applicable (for example, emerging food safety issues, food alerts identified by the Food Standards Agency) in order to maximise the public protection benefits of the sampling

programme.

#### **4. TYPES OF SAMPLE**

- 4.1. All sampling will be carried out in accordance with the requirements of the Food Safety Act, 1990, the Food Safety and Hygiene (England) Regulations, 2013, the Food Safety (Sampling and Qualifications) (England) Regulations, 2013, relevant European law and subordinate legislation as appropriate, Food Law Code of Practice and Planning and Environmental Protection's Quality Manual procedures and work instructions. Consideration will also be given to any relevant LGR guidance, sampling protocols produced for specific surveys and the comments of the Public Analyst and Food Examiner. Formal sampling will be undertaken by suitably qualified officers who are authorised by the Council in accordance with section 5 of the Food Safety Act, 1990, regulation 5 of the Food Safety and Hygiene (England) Regulations, 2013 and who meet the relevant requirements of the Food Law Code of Practice. Other officers may only take informal samples.
- 4.2. Samples for microbiological examination will be taken formally and will be submitted to the food examiner or to the Public Analyst in certain exceptional circumstances. Samples for chemical or compositional analysis and for comments on labelling will be submitted to the Public Analyst. Samples for routine surveillance or specific surveys will normally be taken informally unless otherwise specified in the sampling survey protocol. If the commission of an offence under relevant food law is suspected, samples will be taken formally. Samples may be taken or purchased at the officer's professional discretion or in accordance with the requirements of the relevant sampling protocol. Further guidance on sampling methods and administrative requirements are contained in Planning and Environmental Protection's Quality Manual procedures. Action for unsatisfactory samples will be taken in accordance with Planning and Environmental Protection's Enforcement Policy.
- 4.3. As sampling may give rise to criminal proceedings being taken, the integrity of samples and continuity of evidence will be maintained in accordance with the Food Law Code of Practice, the Police and Criminal Evidence Act, 1984 and Planning and Environmental Protection's Quality Manual procedures.
- 4.4. Sampling officers should consult the Public Analyst or Food Examiner as appropriate for guidance on sampling methods where necessary particularly in relation to foods having specific sampling requirements and large consignments or batches where statistical methods may need to be applied.

#### **5. REVIEW**

- 5.1. The sampling policy will be reviewed annually in order to take into account any changes in legislation, codes of practice and guidance, to



APPENDIX D

reflect the priorities of the Consumer Protection Service Plan, to consider national and local consumer protection priorities, to consider developments within the local food industry and to consider the needs of the service's stakeholders.

Robert Bartlett  
Principal Officer – Food

Reviewed May 2014



Samples were taken from a total of 96 different food premises.

A total of 375 samples have been taken of which:

- 195 were for microbiological examination (of which 18% were unsatisfactory)
- 180 were for chemical or compositional analysis (of which 10% were unsatisfactory)

Of these, 345 (92%) were taken formally.

On a more functional basis, samples can be categorised further as follows:

- 171 samples from home authority premises (food businesses that have their decision-making base in Enfield & supply food outside of the Borough);
- 138 samples from premises approved for the processing/handling of certain products of animal origin e.g. meat products, dairy products, fishery products;
- 67 samples of food imported from third countries i.e. those outside the EU;
- 104 environmental swabs taken (food-contact surfaces and equipment to assess cleaning and disinfection and cross-contamination);
- 2 water samples
- 3 food contact materials

Following on from previous year's sampling programmes, a continuing emphasis has been placed on both the sampling of imported foods, home authority premises and speciation following the horse meat scandal. The Food Standards Agency through its Step Change programme has required local authorities to place a greater emphasis on imported foods and Enfield has supported this through the sampling programme.

46% of the total sampling has been undertaken at manufacturers, packers and importers based within Enfield (home authority and approved premises) where this Authority can have a more direct impact and greater influence on businesses in order to ensure that food is safe, wholesome and legally compliant.

In order to maintain the level of food sampling, Enfield obtained separate grant funding of £45,752 to fund an additional 130 food samples. The sampling was targeted at products and contaminants that were of both national and regional concern and included the following projects:

Ochratoxin A and aflatoxins in imported herbs and spices;  
Irradiation of herbs and spices;  
Authenticity of olive oils;  
Speciation of meat and meat products;  
Authenticity of honey;  
Listeria in sandwiches from hospitals and care homes;  
Authenticity of Basmati rice;  
Undeclared peanut and almond allergens in meals from take aways.

In addition, Enfield also took part in a London-wide bid for additional funding from the Food Standards Agency which resulted in an additional 16 samples being taken from Enfield premises.

No of Samples found to be unsatisfactory	Problem Identified & Corrective Action Taken
1	A take away meal sample was found to contain undeclared allergens (peanut) resulting from a lack of accurate information from staff & inadequate cleaning/separation of equipment used. Advice given to the business concerned & further unannounced re-sampling was satisfactory.
9	9 samples of meat advertised as goat were taken from retailers. All 9 were found to be mutton/lamb. Investigations are on-going.
2	2 samples of blended honey from retailers were found to contain added sugars & as such, the products are mis-described. Investigations are on-going.
1	A sample of Basmati rice was found to contain more than the permitted level of non-Basmati rice. Investigations are on-going.
1	A sample of a clay pot used for yogurt was found to contain lead above the permitted level for a food-contact material. All affected product had already been sold & consumed. Lead levels in the subsequent batch of pots were satisfactory upon re-sampling.
1	A sample of dried apricots at an importer was found to contain undeclared sulphur dioxide (an allergen). Remaining stocks were recalled from customers & the affected product was re-labelled.
1	Following a consumer complaint, a sample of turbot from a mobile trader was found to be a cheaper substitute. Investigations are on-going.
2	Listeria was found in samples of dressed crab from a retailer that were taken as part of a wider investigation into 2 confirmed historical cases of listeriosis. The producer concerned in the North East was closed & remedial action was carried out before the producer was allowed to re-open.
4	Low levels of Listeria were found in fish & meat samples from local producers. Although the levels were not a risk to health, both premises have taken remedial action. Further sampling is planned.
21	Listeria has been detected at very low levels in 21 environmental swabs at 2 producers. Improvements have been made to practices & re-sampling was satisfactory.
9	9 food & environmental swab samples were found to contain raised general bacterial levels. Advice has been given to the businesses concerned regarding practices & cleaning.
20 (these have not been included in the unsatisfactory	14 samples of olive oil were found to have minor labelling defects (mainly the formats of the durability & voluntary nutrition declarations). These are to be referred to the relevant home authority's for action.

Appendix E – Food Sampling Review 2013/2014

<p>figures as the samples concerned were satisfactory for the main analysis undertaken)</p>	<p>3 samples of baking ingredients had the following label defects: Southampton colours warning not in the specified format, this statement was missing from one relevant product, no instructions for use given on a food colour. Labelling is to be amended by the supplier.</p> <p>2 honey samples did not have all of the required labelling information provided in English. Details have been referred to the relevant home authority's for action.</p> <p>The name of 1 meat product sample was not qualified to indicate the presence of mechanically separated poultry. Home authority notified for action.</p>
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**Appendix F : CONSUMER PROTECTION FOOD SAMPLING PROGRAMME 2014 - 2015**

Month	Survey	Officer	Micro/ Chemical	Origin	Description	Dates Sampling Carried Out	Cost	Outcome
April- March	Assessment of hygiene & cleaning practices in non-compliant caterers concentrating on cross-contamination	SK	M	Enfield	Environmental & food sampling to support assessment of practices in poor catering premises  Targeted sampling at 0 & 1 FHRS rated premises. 10 premises selected, total of approx. 50 samples.	July 2014 – sampling carried out at 2 premises. Following announcement of PHE Study 54, remaining sampling is to be carried out as part of Study 54.	PHE allocation	
July- March	PHE national study 54	SK	M	PHE	Assessment of hygiene practices at take aways with a FHRS rating of 3 or less. Environmental swabs & food samples to be taken to obtain microbiological data on 'poor' premises.  Approx. 50 samples to		PHE funding	

January - March	PHE national study 55	All	M	PHE	Emerging issue – to be determined by PHE				
April- January	Food Standards Agency imported & other foods	All	C	FSA	Sampling for a range of contaminants & compositional parameters in accordance with FSA priorities supported by FSA funding.  70 samples to be taken for LB Enfield grant award & 20 samples as part of a London Food Co-ordinating Group grant			FSA funding	
August - March	Meat speciation at retail butchers & caterers	RKB/MPW	C	Enfield	Formal sampling to assess composition of diced meat (goat & lamb) for authenticity. Approx 20 samples to support FSA grant sampling.			£4700	
April - March	Undeclared sulphites in dried	All	C	Enfield	Sampling at importers/packers & retailers to assess			£1100	

	fruit					labelling for declaration of sulphur dioxide preservative which is also a specified allergen. Approx 20 samples to support FSA grant sampling.			
July - March	The presence of Listeria monocytogenes in smoked salmon	RCA/RKB	M	Enfield	Monthly monitoring of raw salmon & smoked salmon at approved premises to look at incidence & potential seasonal variation in the incidence of Listeria. Environmental swabbing to assess cleaning & disinfection practices. Sampling of pre-packed smoked salmon at retailers.	Total of approx. 100 samples.	PHE allocation		
October-December	Assessment of dishwasher effectiveness	JBX	M	Enfield	Temperature monitoring & environmental swabbing to assess the effectiveness of commercial		PHE allocation		

April - March	Home/Primary Authority	All	M & C	Enfield	dishwashers in caterers serving high risk customers (hospitals, care homes, schools). 10 premises & 30 samples.	PHE allocation for microbiological samples & approx.. £4000	
April- March	Approved Premises	All	M & C	Enfield	Intelligence led sampling at selected HA premises. Approx. 80 samples (50 micro & 20 chemical).	PHE allocation for microbiological samples & approx.. £2000	
April- March	Formal re-sampling of previously unsatisfactory samples	All	M & C	Enfield	Approx 30 samples (20 micro & 10 chemical/compositional)	PHE allocation & approx. £1000	