

Ashford Borough Council Annual Food Plan 2018-19



ASHFORD
BOROUGH COUNCIL

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1. Purpose of the annual food plan

The purpose the annual food plan is to set out how we will deliver official controls within our area over the coming year. It also provides information on last year's food safety activity and an update on the Food Hygiene Rating Scheme (FHRS).

2. Background

a. Profile

Ashford Borough Council has a population of around 127,500, within an area of 224.18 sq. m.¹ We have 43 elected councillors from 35 wards.

As a Borough Council, our Environmental Health service is concerned only with food hygiene; food standards i.e. labelling, falls under the remit of Kent County Council Trading Standards.



b. Management structure



Further details of how we are organised can be found on our webpage <https://www.ashford.gov.uk/transparency/our-staff/how-we-are-organised/>.

¹ Borough of Ashford. (2018, May 01). In *Wikipedia, The Free Encyclopedia*. Retrieved 13:58, October 17 2018, from https://en.wikipedia.org/wiki/Borough_of_Ashford

3. Food safety activity over 2017-18

a. Food hygiene inspections undertaken

485 routine food hygiene inspections were carried out in the period (this includes 16 FHRS re-rating inspections requested by businesses); with a further 92 low risk businesses being dealt with under alternative enforcement strategy (assessment of low risk questionnaires tailored to specific types of businesses). 36 revisits were undertaken where warranted. See [Appendix 1](#)

b. Food businesses broadly compliant with food hygiene law

As at the end of the period, 81% of our businesses were broadly compliant. Analysis of premises in broad compliance can be found below.

Risk Rating	Broadly Compliant	Total premises
A	0	0
B	11	19
C	140	152
D	452	458
E	539	547

Note: any premises that are not broadly compliant are supported to improve or where appropriate enforcement action is taken.

c. Support to food businesses

13 advisory visits were carried out by officers during the period; these were in direct response to service requests from Food Business Operators (FBOs).

Advice is always given to FBOs during food hygiene inspections.

We continued to provide extra resources via our website, i.e. Safer Food Better Business (SFBB) – the Food Standard Agency's (FSA) food safety management system.

d. Food Hygiene Rating Scheme

Out of all the businesses rated during the period, 98.5% achieved a rating of 3 or better. See [Appendix 2](#)

Officers undertook 16 re-rating inspections, responding to requests by businesses who wanted to improve on their original rating.



e. Infectious diseases notified to us

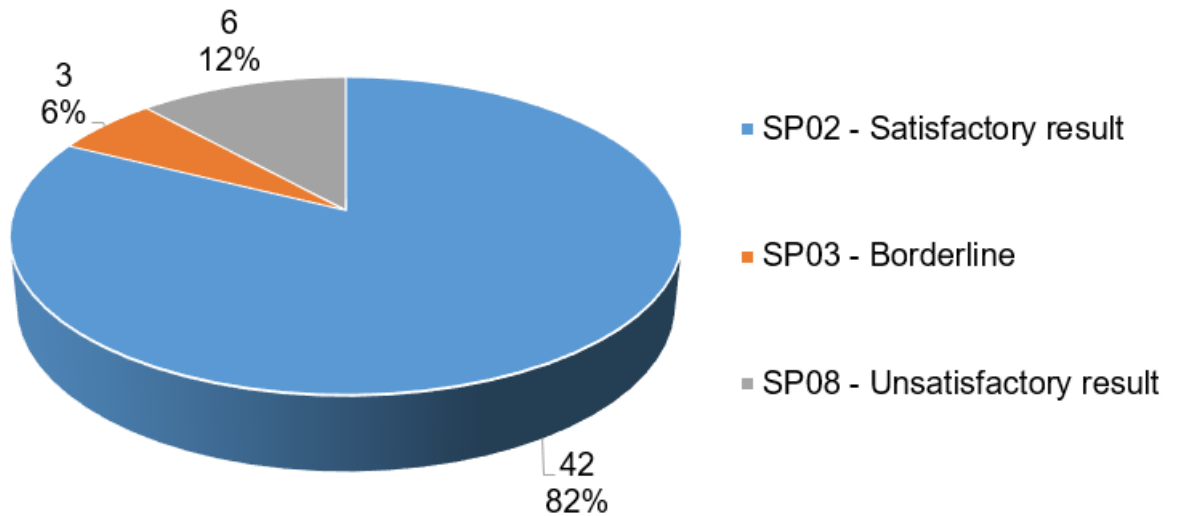
We received a total of 250 infectious disease (ID) notifications from Public Health England (PHE) during the period; details of which can be found below.

Infectious Disease	Total
Hepatitis A Virus	1
Campylobacter	189
Cryptosporidium	10
Giardia Lamblia	16
Salmonellosis	18
Typhoid Fever	1
Shigella	2
Salmonella and Campylobacter	4
Listeriosis	1
E Coli O157	4
Grand Total	250

f. Food sampling

A total of 51 samples (27 food, 16 environmental, e.g. surface swabs, and 8 treated drinking water) were taken at 8 different food establishments. In total 8 sampling visits were made.

Sampling results can be found below.



One of the unsatisfactory food samples lead to a national retailer instituting a national product recall.

As well as reactive sampling, we also took part in local and national studies. See [Appendix 3](#)

g. Food complaints and service requests

We dealt with 153 food related complaints during the period. A further 101 requests were made for general advice relating to food safety. We reviewed 141 Product Withdrawals/Recalls and Allergy Alerts issued by the FSA and actioned as appropriate. Finally, we received 19 requests from businesses concerning voluntary food surrender and export certificates.

Food complaints and service requests	%	Total
Food Complaint	11	46
Unsatisfactory Food Premises	10	45
Unsatisfactory Food Stall or Vehicle	1	2
Unsatisfactory Food Handling	6	23
Food Related Illness, Zoonosis Notification	8	33
FHRS displaying wrong rating	1	2
Product Withdrawal/Recall, NFCU Alert	15	62
Voluntary Food Surrender	1	5
Export Certificate	3	14
Allergy Alert	20	81
General Advice/Freedom of Information Request	24	101
Total	100%	414

h. Food safety campaigns

We supported the FSA Food safety week campaign in June on hand washing and the Christmas campaign 'Lets' talk turkey'.

i. Resources

Five officers were involved in varying degrees with our food safety work during the period. In addition, the Business Support team provided administration and database maintenance resource.

Designation	Role within food team
Senior Environmental Health Officer	Lead food safety officer
Scientific Officer	High risk food premises inspector, lead on food sampling
Environmental Health Officer	High risk food premises inspector, lead on food hygiene training
Senior Technical Officer	Low risk food premises inspector, lead on equipment calibration and voluntary food surrenders, joint lead on street trading
Technical Officer	Low risk food premises inspector, lead on alternative enforcement strategy, joint lead on street trading

4. Our plans for 2018-19

a. Service objectives

- Improve food hygiene within food businesses
- Provide guidance to food business operators
- Reduce incidence of foodborne illness in conjunction with other national organisations i.e. PHE and FSA
- Complete annual inspection programme
- Operate the Food Hygiene Rating Scheme
- Undertake food complaint investigations
- Support the FSA's national food safety campaigns
- Provide focused support to those rated zero to two on the Food Hygiene Rating Scheme to help them to improve
- Continue to offer food hygiene training to businesses
- Undertake national and local food sampling surveys. See [Appendix 4](#)
- To identify potential primary authority partners and work towards entering into a formal agreement

b. Food hygiene inspection programme

We will continue to target resources towards those businesses facing the greatest risk, i.e. those businesses found to be "not broadly compliant with food hygiene law" at their last inspection. These businesses would fall within a rating of zero to two under the Food Hygiene Rating Scheme; we will provide focussed support to these businesses to help them improve.

c. FSA campaigns

We will support national Food Safety Week and promote other FSA campaigns via our website.

The first we will promote will be the FSA's "People Who Protect Your Plate" campaign via our website.

The FSA employs 1059 people across England, Wales and Northern Ireland who work day in, day out to make sure the public can trust the food on their plates. From staff in abattoirs, and inspectors who visit vineyards, warehouses, cutting plants and dairies, to those who protect the public against food crime and keep people living with food allergies and intolerances safe – the people who protect your plate.

5. Risk assessment

We will have regard to the Food Standard Agency's Food Law Code of Practice*. The agreement includes a requirement that local service plans are publicly available to increase transparency of local enforcement services. The information contained in this report, along with our Food Safety Policy, help to ensure that we are meeting the standards of the Code of Practice.

*Food Law Code of Practice is published by the Food Standards Agency, Aviation House, 125 Kingsway, London, WC2B 6NH. www.food.gov.uk

6. Enforcement policy

Our food safety policy, which incorporates enforcement and sampling policies, is available on our website: <http://www.ashford.gov.uk/food-safety-policy>.

7. Contact

Website: www.ashford.gov.uk
Address: Civic Centre, Tannery Lane, Ashford, Kent, TN23 1PL
Telephone: 01233 331111
Email: envhealth@ashford.gov.uk

Appendix 1

Data summary of interventions carried out 2017-18

	Primary Producers	Manufacturers and Packers	Importers / Exporters	Distributors / Transporters	Retailers	Restaurants and Caterers	Totals
Total premises at 31 March 2018	16	51	3	29	248	1063	1410
Inspections and audits	0	21	2	4	78	380	485
Verification and surveillance	1	1	0	1	8	25	36
Sampling visits	0	0	0	0	2	2	4
Advice and education	0	0	0	0	2	10	12
Information/intelligence gathering	0	5	0	5	25	57	92
Total premises subject to official control	1	20	2	4	75	367	469

Data summary – premises profile 2017-18

Premise Rating	Primary producers	Manufacturers and Packers	Importers / Exporters	Distributors / Transporters	Retailers	Restaurants and Caterers	Totals
A	0	0	0	0	0	0	0
B	0	3	0	0	5	11	19
C	0	6	0	0	16	130	152
D	1	13	1	1	57	385	458
E	8	21	1	18	127	372	547
Unrated	0	3	1	2	6	36	48
Outside programme	7	5	0	8	37	129	186
Totals	16	51	3	29	248	1063	1410

Appendix 2

FHRS – Percentage breakdown of all businesses as at 31 March 2018

FHRS rating	Restaurant/Cafe/Canteen	Hotel/Guest House	Small Retailer	Supermarket/Hypermarket	Caring Premises	Restaurants & Caterers-Other	Distributors/Transporters	Pub/Club	Retailer – Other	Take-Away	School/College	Mobile Food Unit	Manufacturers and Packers	Importers/Exporters	Primary Producers	Total
5 - Very good	87.8	76.7	65.2	94.4	89.0	85.9	87.5	67.5	96.7	72.2	92.5	89.8	79.2	100.0	80.0	82.6
4 - Good	7.3	23.3	27.0	0.0	10.0	12.0	0.0	18.1	0.0	18.5	6.5	5.1	16.7	0.0	20.0	12.7
3 - Generally satisfactory	3.0	0.0	5.2	5.6	1.0	1.6	0.0	12.0	0.0	3.7	1.1	3.4	4.2	0.0	0.0	3.2
2 - Improvement required	0.6	0.0	0.0	0.0	0.0	0.0	12.5	0.0	0.0	5.6	0.0	1.7	0.0	0.0	0.0	0.6
1 - Major improvement required	1.2	0.0	2.6	0.0	0.0	0.5	0.0	2.4	3.3	0.0	0.0	0.0	0.0	0.0	0.0	0.9
0 - Urgent improvement required	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
Total rated establishments	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100	100
Establishments with rating of 3 or better	98.2	100.0	97.4	100.0	100.0	99.5	87.5	97.6	96.7	94.4	100.0	98.3	100.0	100.0	100.0	98.5

Appendix 3

Food sampling programme 2017-18

MONTH & YEAR OF SAMPLING		2017										2018		
TYPE OF SAMPLING	NOTES	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC	JAN	FEB	MAR	
To be confirmed (TBC)	Cross regional Study for Kent, Hampshire, Surrey and Sussex													
Study 61: Gym swabs/Legionella	Public Health England (PHE)													
Study 62: RTE (retailers (Eastern European))	Public Health England (PHE)													
Approved premises samples	Ashford													
Samples identified via programme of food inspection	Ashford													

*The topic for the reactive response study will be decided in a separate consultation as the study format is designed to allow it to be a response to an issue of public health concern that arises during the year.

Appendix 4

Food sampling programme 2018-19

Year	2018										2019		
Months of sampling	A	M	J	J	A	S	O	N	D	J	F	M	
New studies													
Study 64: RTE Pastry based products													
Study 65: Swabbing at Catering premises													
Samples identified via programmed food inspections													
Approved premises													