

EQUALITY IMPACT ASSESSMENT

Name of Policy/Service/Function	Food Law Enforcement Service Plan 2016/17
Date of Assessment	3rs June 2016
Directorate	Neighbourhoods & Housing
Head of Service	Aleyne Fontenelle
Why is the Equality Impact Assessment being done?	Corporate Committee Report

1 Introduction and Background

The functions of the Food Safety Service are a statutory service and the Service Plan sets out the targets for the service in the coming year and reviews the achievements of last year.

The proposal is for the Corporate Committee to approve the plan.

2 Profile of groups affected as customers and/or staff

The Service is used by those living, working and visiting the borough. There are 2,954 (April 2016) registered food businesses and anecdotally there are a majority of BME community who own the businesses. However responses to our business customer survey showed that

3 Age Equality

There are two projects running this year which specifically target the young and the over 65s:

Healthier Catering Commitment Project – this is targeting those types of food businesses selling fast food meals especially to young people. It will look at salt and fat content and will encourage the provision of healthier options. Results of the project will be published to try to promote healthier eating choices in the young.

The annual Food Safety Week 2016 will focus on “Use By” dates, food waste and the safe use of leftovers. There will be a particular focus on advice to the over 65s and carers of young children as they are vulnerable to food poisoning and food-borne illnesses.

4 Disability Equality

When officers inspect food premises, they often refer the details to the Planning Service if it is suspected there may be accessibility issues or lack of planning permission.

5 Gender Equality

There are no current figures on the breakdown.

However respondents to the businesses customer satisfaction survey (2015) showed that 58% of Male FBO's and 42% of Female FBO's responded.

6 Race Equality

During the Food Safety Week Venues have previously been chosen in order to access a greater footfall of consumers and businesses such as shopping areas. Ridley Road Market is used annually for this purpose due to the diversity of foods, consumers and food business operations.

The Food Fraud project aims to support and educate businesses to reduce the likelihood of sale of illegal foods in the borough. There is a particular focus on sale of illegal meat and illegally imported foods which may be sought by ethnic communities.

During inspections of food businesses it is a function of the visit to verify traceability of meat. This includes kosher, halal and other meat and is a statutory function.

7 Religion/Beliefs

7.1 Although over a third of residents are Christian, Hackney has significantly more people of the Jewish and Muslim faiths..

8 Sexual Orientation

There are no current figures on the breakdown.

9 Questions this assessment addresses

9.1 What kind of equality impact might there be?

The main areas of impact relate to Race and Age.

9.2 How significant is it in terms of its nature and the number of people likely to be affected?

A large number of Food Business Operators (FBO). are likely to be affected. In terms of consumers, the plan will affect those living, working and visiting the borough - there are no current figures on the breakdown.

9.3 Is the impact positive or negative (or is there a potential for both)?

There will be a positive impact for consumers in terms of protecting the wider public health.

There is a negative impact on food businesses in terms of closures and prosecutions however this is mitigated by advice, guidance and training which is offered to businesses, and premises closures and prosecutions are very much a last resort.

10 Action Planning Questions

10.1 What action do we need to take to reduce negative impact?

To continue with advice and training courses to mitigate the negative impact.

To continue to building on the Food Hygiene Consultancy Service to support businesses to improve their food safety operations.

To continue positively promote the Food Hygiene rating Scheme and publicise those businesses achieving a 5 rating.

10.2 If the action proposed will not fully mitigate adverse consequences for equality, or if the decision is to take no action, why is this, and can we justify it?

Not applicable

10.3 Can any further action be taken to promote equality of opportunity in relation to any of the equality strands?

Further promotion of the work of the service and service standards.

Review of the website and use of social media to improve access to the service and communication.

10.4 Do we need to undertake any further consultation or research?

Further business customer satisfaction surveys to be carried out in 2016/17. Additionally satisfaction surveys in relation to complaints of food and food businesses will carried out in 2016/17.

10.5 Next Steps - Action Plan

Action required	Time Scale	Comments/Outcomes
Education/advice to over 65s		<ul style="list-style-type: none"> ▪ To reach those elderly consumers across a range of religions/beliefs ▪ To mitigate negative impact of enforcement.
Improving Food Hygiene Ratings of 0 to 2 rated food businesses	March 2017	<ul style="list-style-type: none"> ▪ To mitigate negative impact of enforcement.
Food Hygiene Training	March 2017	<ul style="list-style-type: none"> ▪ Targeting new food businesses and those with Poor star ratings to reduce food poisoning and food-borne illness.
Healthier Catering Commitment (HCC)	March 2017	<ul style="list-style-type: none"> ▪ Targeting fast food outlets to encourage the provision of healthier options to reduce obesity.
Food Fraud Project	September 2016 – March 2017	<ul style="list-style-type: none"> ▪ To resume project to reach consumers across a range of religions/beliefs. ▪ To protect consumers and reduce the spread of food-borne illness from illegally imported foods.
Food Safety Week 2016 Theme: Food waste, 'Use by' dates and use of leftovers	4 – 10 th July 2016	<ul style="list-style-type: none"> ▪ To protect consumers and reduce the spread of food-borne illness.