

BUSINESS REGULATION SERVICE DELIVERY PLANS 2018/19**CORPORATE COMMITTEE
MEETING****10th July 2018****CLASSIFICATION:****Open****If exempt, the reason will be listed in the
main body of this report.****WARD(S) AFFECTED****All Wards****GROUP DIRECTOR****Kim Wright, Neighbourhoods and Housing**

1. INTRODUCTION AND PURPOSE

1.1 This document introduces the service delivery plans for 2018/19 for business regulation services that sit within the Community Safety, Enforcement and Business Regulation Service.

1.2 The Business Regulation division consists of the following areas:

- Environmental Health Service: Food Safety
- Environmental Health Service: Occupational Health & Safety
- Environmental Protection (noise and other nuisance)
- Licensing Service
- Trading Standards

1.3 This report relates to service delivery plans for three of these areas:

- Environmental Health Service: Food Safety
- Environmental Health Service: Occupational Health & Safety
- Trading Standards

1.4 The service delivery plan for the Environmental Protection was brought to a previous meeting of this Corporate Committee on 27 March,

1.5 Environmental Health Service: Food Safety

1.5.1 The Food Law Enforcement Service Plan (FLESP) is a statutory plan which sets out how the Council will undertake enforcement of food safety legislation.

1.5.2 The Plan is prepared in accordance with the Food Standards Agency's (FSA) Framework Agreement template April 2010, and is an important part of the process to ensure that national food safety priorities and standards are addressed and delivered locally. It also focuses on key deliverables; provides an essential link with financial planning; provides objectives for the future including identifying major issues that cross service boundaries; and provides a means of managing performance and making performance comparisons.

1.5.3 The Food Law Enforcement Service Plan sets out the objectives of the service and demonstrates how they are linked to the Mayor's Priorities and Hackney's Sustainable Community Strategy. It also sets out the key areas of food law enforcement, the management arrangements, the resources that have been allocated for this work by the local authority and the key targets.

1.5.4 The performance of the Food Safety Service is measured against its fulfilment of the Plan and the percentage of broadly compliant premises within the Borough. The FSA continues to monitor the performance of the Service

through the annual enforcement data returns made to the FSA via the Local Authority Enforcement Monitoring System (LAEMS).

1.6 Environmental Health Service: Occupational Health and Safety

1.6.1 With regard to Health and Safety responsibility for the enforcement of Health and Safety law is split between the Health and Safety Executive (HSE) and the Council; depending on the activity being undertaken by the duty holder. Officers in Hackney ensure that duty holders manage their workplaces with due regard to the health and safety of their workforce and those affected by their work activities.

1.6.2 Hackney is an enforcing authority in its own right and must make adequate provision for enforcement. The Local Authority National Enforcement Code introduced in May 2013 sets out the principles the Council should follow in a consistent, proportionate and targeted approach to regulation based on risk.

1.6.3 The Health and Safety Service Delivery Plan fulfils the Council's obligations under s18 of the Health and Safety at Work etc. Act 1974 and the Enforcement Code. The format and content of the Plan provides the basis upon which the service operates in order to ensure that it is providing an effective service to protect those working in Hackney.

1.6.4 The HSE collects and publishes data annually on the enforcement activities of all local authorities.

1.7 Trading Standards

1.7.1 In relation to Trading Standards the Plan sets out the objectives of the service and demonstrates how they are linked to the Mayor's Priorities and Hackney's Sustainable Community Strategy. It also sets out the key areas of law enforcement, the management arrangements, the resources that have been allocated for this work by the local authority and the key targets

1.7.2 In fulfilling its duties, the service provides support to individuals, communities and businesses in the borough to enable people to buy goods and services with confidence and security, and by offering advice to businesses to help them to comply with the law.

1.7.3 The Service also fulfils an important role in relation to public safety and health, for example through ensuring safe storage of dangerous items and by preventing the sale of dangerous products including the supply of age-restricted products to minors.

1.7.4 The Service also seeks to ensure there is a fair trading environment and helps businesses comply with legislation in order to protect consumers from unfair trading practices.

2. RECOMMENDATION(S)

2.1 The Corporate Committee is recommended to:

2.1.1 Approve the Food Law Enforcement Service Plan for 2018/19

2.1.2 Approve the level and scope of work being carried out to meet the requirements of the plan.

2.1.3 Note the level and scope of work being carried out to meet the requirements of the Occupational Health and Safety and Trading Standards Service Delivery Plans.

3. REASONS FOR DECISION

3.1 The Food Standards Agency recommends that food service plans are submitted for Member approval to ensure local transparency and accountability.

3.2 The Health and Safety Plan ensures that there is a programme of health and safety enforcement activity undertaken in order to instil confidence that the Council protects those employed in the Borough.

3.3 Trading Standards have a duty to ensure consumer protection law is enforced fairly and proportionately.

4. BACKGROUND

4.01 Officers within the Business Regulation Service are delegated to enforce Food Safety and Trading Standards legislation, weights and measures and consumer protection legislation and Health and Safety legislation.

4.02 The Service Delivery Plans (Appendices 1-3) and the associated specific individual plans relating to each service area have not been written in isolation since the services worked together to identify areas where synergy, cross services/authority working or additional skills are required to deliver work programmes and individual projects.

4.03 The Plans explain the background to regulatory services, identifies the scope of the services and resources that have been allocated to meet the services' requirements.

4.04 **Food Safety:** The Food Law Enforcement Service Plan (FLESP) sets out the inspection programme for the Borough's food premises for 2018/19. This year's programme currently (as of 1st April 2018 has 1211 food hygiene and 922 food standards interventions due. The number of inspection due is based on the premises risk rating and which is determined at a primary inspections.

- 4.05 The service has prioritised the highest risk category inspection (category A&B) with 100% of category A and B premises due for inspection inspected within 28 days, along with 95% of service requests and consumer complaints about food and other businesses actioned within 10 working days and 100% of new premises inspected within 28 days, excluding those not yet trading.
- 4.06 However as a result a back log of inspections of Category C-E has gradually built up. Whilst some strategies have been put in place to reduce these numbers in previous years the number has still increased. This matter was also highlighted during the Food Standards Agency audit in October 2017. It should be stressed that no high risk inspections are overdue.
- 4.07 As of the 1st April 2018 the following food hygiene inspections are overdue:-
- 340 C category (of which 36 are non-broadly compliant);
 - 730 category D (of which 70 are non-broadly compliant);
 - 394 category E
- As of the 1st April 2018 the following food standards inspections are overdue:-
- 768 category B;
 - 317 category C;
- 4.08 A strategy has been put in place for 2018/19 to employ two agency resources; one to inspect all the current overdue category C premises and one to inspect all the current category D premises.
- 4.09 The overdue E category premises form part of the current Alternative Enforcement Strategy (AES - inspection by postal questionnaires). It is anticipated that approximately 10% of these premises will also require a partial inspection as a result of non-return of the self-assessment forms and the follow up of food hygiene issues identified from the completed forms.
- 4.010 The lower risk category B and C food standards premises will be inspected at the same time as the programmed food hygiene inspections planned to be carried out this financial year.
- 4.011 **Health and Safety:** In fulfilling the Health and Safety Service delivery Plan Officers use a number of intervention approaches to regulate and influence businesses in the management of health and safety risks including provision of advice and guidance to individual businesses or groups, proactive interventions including inspections and reactive interventions e.g.to investigate accidents or complaints.

- 4.012 Hackney Officers may use enforcement powers, including formal enforcement notices, to address occupational health and safety risks and secure compliance with the law. Prosecution action may be appropriate to hold duty holders to account for failures to safeguard health and safety.
- 4.013 Proactive health and safety has diminished over the years in line with the Government instruction and guidance. Hackney has traditionally focused on food safety whilst the health and safety service has been more reactive. However, with the introduction of the National Code, a clear set of priorities have been identified that allow a more strategic approach to tackling health and safety issues in Hackney. As such the Health and Safety Service Delivery Plan is the Council's mandatory annual plan referring to the effective enforcement of health and safety legislation in Hackney.
- 4.014 Health and safety inspections are prioritised with the highest risk category (category A) inspections to be undertaken. The risk rating for this is set out in a HSE Local Authority Circular - 67/2 (revision 7). For 2018/19 four premises have been identified as high risk. The Service will also take part in any projects initiated by the All London Boroughs Health and Safety Committee.
- 4.015 **Trading Standards:** In fulfilling the Trading Standards Service Delivery Plan Officers provide support to individuals, communities and businesses in the borough to enable people to buy goods and services with confidence and security, and by offering advice to businesses to help them to comply with the law.
- 4.016 The service also fulfils an important role in relation to public safety and health, for example through ensuring safe storage of dangerous items and by preventing the sale of dangerous products including the supply of age-restricted products to minors.
- 4.017 The service also seeks to ensure there is a fair trading environment and helps businesses comply with legislation in order to protect consumers from unfair trading practices.
- 4.018 The Service will focus on the highest risk premises, categorised as Upper and Upper Medium inspections. In 2018/19 there are 125 and 172 premises inspections respectively. In addition, 369 Low Medium inspections will be completed using an Alternative Enforcement Strategy.
- 4.019 **Key Achievements 2017/18**

Action	Output	Outcome
Environmental Health		
Undertake the Council's food safety enforcement authority function and provide advice to businesses and the public on food safety matters	Food premises inspection programme.	Inspection performance approximately 100% Achieved 86% of premises broadly compliant in food hygiene (against a target of 80%).

Tackling the high level of imported foods from non-EU countries entering the borough.	To use intelligence led information to target illegal food activity in the borough.	Two action days in 2017/18 resulting in continued surveillance of imported food controls.
Hackney participated in the National Food Hygiene Rating Scheme (FHRS).	All high risk premises rated category A-C to have FHRS rating displayed on the FSA food rating website.	Every fortnight the Service runs a report of all business on our database together with their FHRS scores on to the FSA website where rating can be viewed at www.ratings.gov.uk
Mobile vendors/markets	To develop better joint working with Markets & Street Trading to improve compliance among street food businesses	Regular meetings have been established with Markets and Trading Standards with new procedures regarding the registration of markets stalls in order to ensure EH trader database is accurate. .
Use of the Training Centre to improve food hygiene broad compliance.	The training centre will support businesses by making food hygiene training accessible to food businesses in the borough.	85 individuals from businesses in Hackney have completed the level 2 Food Hygiene and Allergen Awareness courses.
Food sampling will be carried out in a programmed way.	A Sampling Programme will be established in accordance with the food sampling policy and samples taken in accordance with the relevant protocols.	73 samples were taken in 2017/18.
Inspection of high risk Health and Safety premises (category A)	The service will inspect all high-risk businesses in Hackney	The service inspected 100% of the high risk premises identified.
Participation in London wide project in relation to Butchers		12 butchers in Ridley Road E8 were visited on 21 st November 2017. 10 Prohibition Notices were issued where two or more of the following defects were noted: Missing or defective guards Absence of door interlocks Blade overrun Dangerous work stations

		<p>Missing or defective stop buttons</p> <p>Visits were followed up with advisory letters and Improvement Notices for training, risk assessment and signage.</p>
Trading Standards		
Inspections of premises considered high risk for Trading Standards matters.	Visit all high risk premises due for an inspection.	100% of high risk upper and upper/medium inspections carried out.
Underage sales programme	Reduce the number of underage sales to combat anti-social behaviour and to promote the health and well-being of young people.	10 operations completed. The service has become a leading authority with respect to combating the sale of corrosive substances to minors.
Consumer Advice and Education	Promote the Service and deliver advice to residents and businesses.	The Trading Standards team participated in the Winter Warmers event held at Hackney Town Hall. Feedback was extremely positive and intelligence about doorstep crime attempts and near misses has been collated to assist the team with developing target.
Product Safety	Reduce the level of non-compliance and raise awareness through appropriate publicity and enforcement.	Positive prosecution leading to the largest fine in this category for a Hackney business. Following this prosecution The Local Government Association has issued a warning about illegal skin creams – which contain banned ingredients such as mercury and bleaching agents - being sold in car boot sales, market stalls and websites. It cites the Council's Trading Standards case against a

		hair and cosmetics company in Dalston ordered to pay £59,793 for selling banned skin lightening products, thought to be the largest fine issued in London for breaching cosmetic regulations, following a prosecution brought by the Council.
--	--	---

Key priorities for next three years

ACTION	WHAT WE WILL DO	PURPOSE	KEY CORPORATE ACTIVITY
Maximising the Use of Resources			
New Ways of Working and delivery of the Cross-Cutting Enforcement Review	<p>Review ways of working:</p> <ul style="list-style-type: none"> Review operational processes including procedures and documentation where necessary. Implementation of process mapping programme. <p>Participation and contribution to:</p> <ul style="list-style-type: none"> Corporate Mobile Requirements Project Corporate Business Intelligence Project Cross Cutting Enforcement Programme 	<p>To reduce operating costs and increase efficiency and revenue</p> <p>To identify areas where resources can be more efficiently and effectively used through integrated processes.</p> <p>To maintain high levels of customer satisfaction amongst residents and businesses</p>	<p>Mayor's Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <ul style="list-style-type: none"> By embedding corporate modern working practices; By contributing to the delivery of the Cross-Cutting Enforcement Review; By delivering of performance managed services; By generation revenue; By utilising new ways of working and available technology to increase efficiency.

Developing manager and leadership skills.	<ul style="list-style-type: none"> • Attendance at management training • Managers undertaking their staff appraisals on time • and regular one-to-ones • Managing staff absence and reducing sickness • Performance management and reporting 	To ensure all individuals and teams benefit from excellent leadership, providing clear direction, creating a positive and productive environment and role modelling behaviours.	
Review of fees and charges	Review fees and charges in light of recent case law and legislative guidance	To ensure balanced fee income budget and where possible cost neutral service.	
Website review including Public Registers	Review and update website content as appropriate	To improve Public access and information	

Health and Safety Service

To ensure the good health, safety and welfare standards in workplaces in the borough	<p>Development and delivery of a programme of activities/interventions:</p> <p>H&S premises inspection programme (Cat A premises only) H&S projects</p> <ul style="list-style-type: none"> • To participate in all London wide projects <p>Responding to and enquiries</p>	<p>To reduce accidents and incidents resulting from occupational hazards, by targeting the highest risk.</p> <p>To support business growth and encourage businesses to approach the service for support and information.</p> <p>To maintain high levels of resident and business satisfaction with the service.</p>	<p>Mayor's Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <ul style="list-style-type: none"> • By promoting and participating in initiatives that provide business support and by providing low cost training and business coaching and advice; • By providing an efficient, effective and quality service to both businesses and consumers; • By ensuring the
--	---	---	---

			<p>provision of safe working environments within the community to reduce incidences of accidents and deaths;</p> <ul style="list-style-type: none"> • By utilising new ways of working and available technology to increase efficiency; • by assisting the business community to comply with legislation and by tackling those businesses that do not comply; • By undertaking the role of responsible authority under the Licensing Act 2003.
--	--	--	---

Trading Standards Service

<p>Consumer advice, education and Safety</p>	<ul style="list-style-type: none"> • Intelligence led safety projects including participation in regional projects • Participation in National Consumer Week • Tackling counterfeit goods – continuation of the ‘Real Deal’ strategy • Pay Day Lenders – deliver programme of premises inspections, interventions, test purchasing • Letting and Managing Agents 	<p>To protect consumers and the economy.</p> <p>To reduce the availability of counterfeit goods in Hackney</p> <p>To protect consumers so that they are not financially exploited and check compliance with the financial conduct rules.</p> <p>To ensure membership of</p>	<p>Mayor’s Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <ul style="list-style-type: none"> • By advising and regulating businesses that sell age restricted products such as alcohol, tobacco, fireworks and knives to young people; • By combating rogue traders, obtaining redress
--	---	---	--

	Redress Scheme.	the redress schemes to protect tenants' rights and to ensure a level playing field for other traders.	for consumers and undertaking outreach work particularly during National Consumer Week; <ul style="list-style-type: none"> • By carrying out electrical safety test purchases and testing on electrical items to protect vulnerable low income groups; • By dealing with complaints received from the public, other agencies and Consumer Advice Service to address contraventions; • By carrying out targeted visits/inspections of the main markets in the borough to ensure that traders are trading fairly; • By carrying out education and advice visits and inspections of high/medium high risk premises; • By test purchasing cosmetics/wigs/hair extensions to ensure they meet safety requirements; • By carrying out initiatives the restricted sale of alcohol including Alcohol Misuse Enforcement work (AMEC), and also sale of fireworks,
Age Restricted Sales	Develop and implement an intelligence-led intervention programme concerning: <ul style="list-style-type: none"> • Knives: • Alcohol: • Fireworks: • Tobacco • Legal highs Collaboration with other Council services and external agencies.	To promote the health and well-being of young people. To reduce anti-social behaviour associated with age restricted products. To explore delivery of a training programme	<ul style="list-style-type: none"> • By carrying out electrical safety test purchases and testing on electrical items to protect vulnerable low income groups; • By dealing with complaints received from the public, other agencies and Consumer Advice Service to address contraventions; • By carrying out targeted visits/inspections of the main markets in the borough to ensure that traders are trading fairly; • By carrying out education and advice visits and inspections of high/medium high risk premises; • By test purchasing cosmetics/wigs/hair extensions to ensure they meet safety requirements; • By carrying out initiatives the restricted sale of alcohol including Alcohol Misuse Enforcement work (AMEC), and also sale of fireworks,

			<p>cigarettes and knives;</p> <ul style="list-style-type: none"> • By protecting intellectual property by reducing the sale of counterfeit items; • By developing proceeds of crime work (POCA); • By dealing with the proliferation of estate agents boards; • By undertaking the role as a responsible authority under the Licensing Act 2003.
--	--	--	--

Food Safety Service

<p>To ensuring good food safety standards in food premises in the district to reduce the likelihood of food poisoning incidents.</p>	<p>Development and implementation of Food Law Enforcement Service Plan:</p> <p>Delivery of food premises inspection programme, incorporating food safety coaching programme</p> <p>Food safety sampling programme</p> <p>Food Safety projects:</p> <ul style="list-style-type: none"> • Healthy Catering Commitments • Health in the High street • Improving food hygiene compliance <p>Food Safety Week</p> <p>Food hygiene training</p>	<p>To contribute to the reduction in major causes of ill health.</p> <p>To improve the number of compliant food businesses in Hackney.</p> <p>To support business growth and encourage businesses to approach the service for support and information.</p> <p>To maintain high levels of resident and business satisfaction with the service</p>	<p>Mayor's Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <ul style="list-style-type: none"> • By working with businesses and partners to protect consumers from harm by ensuring that food produced, distributed and marketed in the borough is safe and wholesome for the consumer to eat; • By working with businesses to ensure that food produced, distributed and marketed in the borough meets labelling and
--	--	--	---

	programme. Responding to complaints and enquiries about food and food premises.		compositional requirements and is presented so that consumers are not misled as to its nature, substance or quality;
Harnessing consumer power to drive up food hygiene standards – Food Hygiene Rating Scheme	<ul style="list-style-type: none"> • Maintain a borough wide food hygiene rating scheme • Publish hygiene ratings and proactively encourage the display of ratings. 	Consumers able to make informed choices on where to eat or purchase food through published food hygiene ratings.	<ul style="list-style-type: none"> • By deterring, detecting, investigating and disrupting fraudulent activity involving food, including the illegal importation of food;
Delivery of Food Fraud interventions to ensure the provision of safer, healthier and sustainable food	<p>Undertake animal feed interventions and funded pan-London initiative.</p> <p>Imported and illegal foods interventions:</p> <ul style="list-style-type: none"> • Working collaboratively with the FSA & City of London to deliver illegal meat training for London authority. • Lead pan-London illegal foods group. 	To ensure protection of consumers and animals who may consume food or feed that is either bought/supplied or produced in Hackney	<ul style="list-style-type: none"> • By preventing the spread of infectious disease and food poisoning and to investigate outbreaks; • By responding quickly and proportionately to food incidents and customer complaints; • By providing advice and education to all sectors of the community on food safety matters and to meet the training needs of the businesses in Hackney with the promotion of in-house training courses;
Primary Authority Partnership (PAP) – A formal arrangement to serve as a business' first point of call for advice on regulatory issues	<ul style="list-style-type: none"> • Development of a protocol for delivery and charging in accordance with Better Regulation Delivery Office (BRDO) policy. • To undertake at least one primary authority partnership agreement in respect of one or more services. • Appraisal of each company's regulatory policies, procedures and 	<p>To reduce regulatory burdens on businesses.</p> <p>To better dialogue between businesses and regulatory services</p> <p>To improve business perceptions of regulators.</p> <p>Partnerships established as</p>	<ul style="list-style-type: none"> • By promoting the provision of healthier food to reduce health inequalities; • By working with other Services, local authorities and agencies with

	<p>practices as they are reviewed.</p> <ul style="list-style-type: none"> • Appraisal of each company's contractors and management arrangements. • Audit and review the regulatory arrangements, to include strategy and organisational implementation. • Advising on related documentation as required. • Advising companies on new developments in regulatory legislation and best practice. • Respond to challenges faced by companies from other health & safety regulators. 	<p>Better Regulation Delivery Office's initiative.</p> <p>Ability to charge for services to businesses</p>	<p>common objectives to provide effective enforcement;</p> <ul style="list-style-type: none"> • By protecting businesses from economic disadvantage caused by competitors not complying with food safety legislation • By generating revenue.
--	---	--	---

Effective Partnership Working

<p>To continue to work with partners on observance of National Minimum Wage in Hackney.</p>	<ul style="list-style-type: none"> • Development of a programme identifying priority areas. 	<p>To work with partners on the observance of human trafficking and slave labour.</p>	<p>Mayor's Priority 1, 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p>
<p>Contributing to the reduction in causes of ill-health.</p>	<p>Develop a programme of activities:</p> <ul style="list-style-type: none"> • Review and follow up Infectious Diseases cases • Massage and Special treatment inspections • Smoke Free compliance and 	<p>To improve infectious disease control and management.</p> <p>To fulfil a request from the Health in Hackney Scrutiny Commission on ill health.</p>	<p>By undertaking themed evidence-led operations and activities with internal and external partners relating to (but not exclusively):</p> <ul style="list-style-type: none"> • Pay day lenders

	<p>tobacco control measures including:</p> <ul style="list-style-type: none"> • Developing expertise in different areas (e.g. shisha) • Collaboration between Trading Standards and Environmental Health and other partners (e.g. police) to ensure legal requirements are met • Continued partnership work with regional NE/NC Illicit Tobacco Group. • Collaboration with the Public health Team to explore implementation of a scheme for the voluntary removal of super strength beer, lager or cider from retailers' shelves. 		<ul style="list-style-type: none"> • Proceeds of Crime • Tobacco • Food Fraud and illegally imported food • Healthy eating • Asbestos awareness • Illegal gaming machines
--	--	--	---

Health and Wellbeing

<p>Contributing to the Council's input into the wider health & wellbeing/public health agenda</p>	<ul style="list-style-type: none"> • Maintaining appropriate data input into the Joint Strategic Needs Assessment (JSNA) • Investigation and development of public health initiatives that would be of benefit in the: <ul style="list-style-type: none"> - Test purchases of alcohol and tobacco - Age Restricted Sales - Healthy eating initiatives - Responsible retailing of alcohol sales 	<p>Promotion of good public health standards and reduction in adverse public health issues</p> <p>Enforcing Health Act 2006 (substantially enclosed premises) and Consumer Protection Act 1987 (labelling)</p>	<p>Mayor's Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <p>By working with partners such as the Public Health Team, other local authorities and agencies to improve health inequalities.</p>
---	---	--	--

	<ul style="list-style-type: none"> - Smoke Free multi-agency Shisha project - Voluntary 'Super Strength' Pilot. - Explore development of a tattoo hygiene rating scheme will be introduced with the aim of improving hygiene in tattoo parlours 		
<p>Contributing to the reduction in causes of ill-health.</p>	<p>Develop a programme of activities:</p> <ul style="list-style-type: none"> • Review and follow up Infectious Diseases cases • Massage and Special treatment inspections • SmokeFree compliance and tobacco control measures including: • Developing expertise in different areas (e.g. shisha) • Collaboration between Trading Standards and Environmental Health and other partners (e.g. police) to ensure legal requirements are met • Continued partnership work with regional NE/NC Illicit Tobacco Group. • Collaboration with the Public health Team to explore implementation of a 	<p>To improve infectious disease control and management.</p> <p>To fulfil a request from the Health in Hackney Scrutiny Commission on ill health.</p>	

	scheme for the voluntary removal of super strength beer, lager or cider from retailers' shelves.		
Responding to emergencies, including serious accidents, food safety incidents and disease outbreaks.	<ul style="list-style-type: none"> • Take part in partner exercises to test plans, as appropriate. • Conduct risk based/intelligence led interventions with businesses • Respond to disease notifications and outbreaks 	Emergency planning and Out of hours responses	<p>Mayor's Priority 2 & 3</p> <p>Sustainable Community Strategy priority 3, 4 & 6</p> <p>By maintaining preparedness ensure public safety and health</p>

4.1 Policy Context

4.1.1 The Food safety Service Delivery Plan is prepared in accordance with the Food Standards Agency's (FSA) Framework Agreement (2010). The FSA require all local authorities to produce and approve an annual plan that sets out how it is going to discharge its responsibilities.

4.1.2 The performance of the Food Safety Service is measured against its fulfilment of the Plan.

4.2 Equality Impact Assessment

N/A

4.3 Sustainability

N/A.

4.4 Consultations

N/A

4.5 Risk Assessment

4.5.1 The Business Regulations service delivery plans set out how its services will take actions that contribute to achieving corporate priorities and desired outcomes. Without these agreed, clearly stated priorities and this plan, the service will be at risk of not effectively focussing its work and efficiently directing limited resources.

Nature of risk	Consequences if realised	Likelihood of occurrence	Control measures
The Service Plan is not approved	The Council would receive a directive from the Food Standards Agency (FSA)	High	Approve the Service Plan
The Service Plan involves the carrying out of statutory duties - failure to deliver the service plan	Increase risks: <ul style="list-style-type: none"> - to consumer safety and the most vulnerable consumers; - to public health and increased risks of spread of infectious diseases and food poisoning and; - to employee and public safety with increased risks of incidents and fatal accidents - of failure to administer and regulate licensable activities and premises 	High	Approve the Service Plan
Increasing reactive workload or other significant service incidents	The lack of available resource to deliver the plan	High	This will be carefully monitored.
Poor performance against the plan	Could potentially result in the reputational damage and directions to the Council from the national measurement Office (NMO), Food Standards Agency and the Health and Safety Executive (HSE)	High	This will be carefully monitored.

5. COMMENTS OF THE GROUP DIRECTOR OF FINANCE AND CORPORATE RESOURCES

- 5.1 This report notes the level and scope of work being carried out to meet the requirements of the Food Law Enforcement Service Plan (FLESP).
- 5.2 This report is for noting and has no direct financial implications. The aims and objectives described in the FLESP for 2018/19 will be delivered within the constraints of the existing Business Regulation service budgets.

6. COMMENTS OF THE DIRECTOR OF LEGAL AND GOVERNANCE SERVICES

6.1 There are no immediate legal implications arising from this report.

APPENDICES

Appendix 1: Food Safety Service Delivery Plan 2018/19

Appendix 2: Health and Safety Service Delivery Plan 2018/19

Appendix 3: Trading Standards Service Delivery Plan 2018/19

BACKGROUND PAPERS

None

Report Author	Gerry McCarthy 020 8356 7087 gerry.mccarthy@hackney.gov.uk
Comments of the Group Director of Finance and Corporate Resources	Philip Walcott 020 8356 2396 philip.walcott@hackney.gov.uk
Comments of the Director of Legal and Governance Services	Pauline Campbell 020 8356 2775 pauline.campbell@hackney.gov.uk