Performance against Priorities 2018/19 - 6 month update (01/04/2018 - 30/9/2018)

**Table 1. Food Safety** 

Performance against Service Performance Indicators 2018-19 - 6 month update (01.04.18 - 30.9.18)

PI Code	Short Name	Frequency of reporting	Directorate	2018/19 Target	As of 30.09.18	RAG
NH PRS 030	% of service requests/consumer complaints about food businesses actioned within 10 working days	Monthly	Neighbourhoods & Housing	95%	100%	
NH PRS 032	A & B category food hygiene inspections carried out within 28 days of due date	Monthly	Neighbourhoods & Housing	100%	100%	
NH PRS 034	% of Broad Compliance for food hygiene (accumulative)	Monthly	Neighbourhoods & Housing	87%	87%	
NH PRS 035	% of unrated food premises inspected excluding registered premises not yet trading	Monthly	Neighbourhoods & Housing	100%	100%	
NH PRS 036	Number of unrated food premises	Yearly	Neighbourhoods & Housing	Less than 70	24	

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NH PRS 046	Satisfaction of businesses with local authority Regulatory Services' inspections, visits, actions to ensure businesses are compliant		Neighbourhoods & Housing	75%	N/A		
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## Inspection statistics

The number and types of food businesses and their risk rating planned for food hygiene inspections 2018/2019

Inspection Rating	Number of food hygiene inspections due	Number of inspections completed	RAG
Α	18 x 2 = 36	14	
В	197	72	
С	233	113	
D	171	63	
E	100	5	

## Overdue food hygiene inspections

Inspection rating	Number overdue as of 1/4/2018	Number of inspections completed
С	324	164
D	719	34
E	394	7

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## The number and types of food businesses and their risk rating planned for food standards inspections 2018/2019

Inspection Rating	Number of food standards inspections due	Number of inspections completed	RAG
A	21	9	
В	244	204	
С	211	20	

As of 1st April 2018, there were 768 category B premises overdue for inspection and 317 category C premises overdue. This has now been reduced to 617 category B and 310 category C premises. The overdue food standards inspections are being addressed when the corresponding food hygiene inspection is undertaken.

Item	What are the priorities?	Where to intervene?	Update	RAG
no				
1.	Develop the Food Law Enforcement Service Plan		Completed	
2.	To submit the LAEMS return to the Food Standards Agency		Completed	
3.	To complete the action plan agreed with the Food Standards Agency following their audit of the Service in October 2017.		The Service has made considerable progress with the action plan:  The 2018-19 Service Plan has incorporated the FSA's recommendation regarding content and format.	
			A procedure has been developed and implemented to improve the accuracy of information held on the food database.  The Regulatory Services enforcement policy has	

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			been reviewed and is awaiting Committee approval (scheduled for December).  The Service is committed to achieving 100% of all food hygiene inspections due in 2018-19 as well as reducing the backlog of overdue lower risk food hygiene inspections. The FSA expressed particular concern with the gradually increasing numbers of overdue inspections that has occurred over several years due to resource reduction. The Service has committed to completing all overdue C category inspections (340) this year as well as including the overdue E category premises (394) in the Alternative Enforcement Strategy programme.	
4.	There is a high level of imported foods from non-EU countries entering the borough, either directly imported by businesses or by third parties located elsewhere. Some of these foods can be illegal (i.e. banned from importation, processed in a way that contravenes EU legislation, or they do not comply with compositional or labelling requirements).	To use intelligence led information to target illegal food activity in the borough and using historical knowledge to concentrate efforts on known problematic traders and other relevant premises.	An action day is planned for Q4 to deal with Regulation 669 products at ethnic grocers and meat traceability at retail butchers.  A multi-disciplinary action day is to take place in Q3 targeting licensed premises that will include the investigation of counterfeit and adulterated alcohol.	
	The Service will continue to tackle potential food fraud in Hackney. (Further grant funding that had been allocated to Hackney by the Food Standards Agency to address food fraud was withdrawn in 2016-17 following cuts to the FSA budget).		In addition, imported food controls and potential food fraud are considered during routine food inspections and when producing the annual food sampling programme.	
5.	The number of food businesses in the borough, subject to food hygiene controls, stood at 2684 in April 2018 and it is estimated that an additional 350 businesses will register in 2018-19. The number of new premises are of particular concern to the Food Safety Service as they place a greater demand on the Service.	The Service manages a programme of inspections for all new/unrated food premises to ensure their hygiene compliance is assessed.	The unrated premises are given high priority within the inspection programme as these are deemed to be non-compliant until they are inspected and this can have a negative impact on the overall broadly compliant figure. The service has determined that no more than 70 unrated premises should be on the database at any one time. At the start of the financial year, there were 69 unrated premises	

			awaiting inspection. At the end of Q2, the unrated figure stands at 24. There have been 66 new food registrations received up to the end of Q2 which is significantly down on the same period last year. However, it has been recently reported that there have been problems with the on-line registration system which may result in a future spike in the number of registrations once the IT problems are resolved.	
6.	Hackney participates in the National Food Hygiene Rating Scheme (FHRS). The scheme is designed to give the public information about local food businesses so that they can make informed choices about where they eat locally (and nationally).	All high risk premise rated category A-C are visited every 6-18 months.	Data is uploaded to the FSA National website every fortnight. Ratings can be viewed at www.ratings.gov.uk	
7.	Broad Compliance with Food Safety Legislation	The end of year target for the service is to have 87% of all businesses inspected to be broadly compliant.	, ,	
8.	The Borough hosts a large number of annual festivals and other outdoor events as well as regular markets which attract community caterers and a large number of temporary caterers, popups and food producers, all of which require vetting and inspecting as necessary.	To develop better joint working with Markets and Street Trading to improve compliance among street food businesses.  Participation at HEAT. /HSAG to consider all large scale events that take place in Hackney.	The Service participates in HEAT/HSAG meetings covering events held in Queen Elizabeth Olympic Park and other smaller events held throughout the Borough that have enabled interventions to ensure the provision of safe food at the event planning stage.	
			The Service participated in the Hackney Carnival and 17 inspections of food traders were undertaken. 54 inspections have also been undertaken of food traders at Chatsworth Road, Hoxton Street and Urban Street Fest Shoreditch weekend markets. These inspections are outside of the main inspection programme. Market traders at Ridley Road are inspected within the main programme according to their risk rating.	
			The Service continues to liaise with Markets and	

			Street Trading to improve compliance among traders. It is proposed that an EHO/Food Safety Officer will be employed directly within the Markets Team to undertake routine inspections and to deal with food safety and health and safety issues.	
9.	Healthier Catering Commitment (HCC)	The Team is delivering the project on behalf of Public Health as part of the Council's obesity strategy.	32 independent food businesses have now joined the scheme and have been assessed as meeting the necessary criteria for inclusion. Action plans are being developed with each business to further increase the healthier menu choices available to customers. Sampling has also been carried out at 5 businesses to verify menu changes that have been made.  The Team is also represented on the Chief Executive's Obesity Strategy Partnership and 4 HCC businesses have now agreed to be community champions.	
10.	Use of the Training Centre to improve food safety knowledge in local businesses and to improve food hygiene broad compliance.	The training centre will support businesses by making food hygiene training accessible to food businesses in the borough and particularly to those that are not compliant or are subject to enforcement action due to the serious risks of their food operation.	47 food handlers from businesses in Hackney have completed the level 2 courses in Food Hygiene and Food Allergens to date.	
11.	Primary Authority Principle (PAP)	This Service will look to engage businesses to establish a PAP to support businesses, raise standards and ensure a consistent approach to enforcement.	This Service is finalising an agreement with national snack company, Propercorn and is also in initial discussions with two other Hackney-based snack companies, Emily's Crisps and Love Corn. The Service will continue to reach out to further organisations in the anticipation of realising additional PAP agreements.	

12.	Additional visits will be undertaken where follow up/formal action is required as a result of serious contraventions found at the time of a primary inspection.	195 revisits have been undertaken to date.	
13.	It is expected that the Service will receive over 1000 service requests in 2018/19	492 service requests were received at the end of Q2 (there has been a reduction compared with the same period last year partly as a result of a change in the recording of licensing consultations).	
14.	Proactive food sampling will be carried out in an intelligence-led way based on national, regional and local priorities and the Service will participate in relevant national surveys. Reactive sampling will be carried out where necessary in response to complaints and referrals but also during or following inspections.	A sampling programme has been produced. 12 samples have been taken at the end of Q2.	
15.	The Service is committed to investigating all food poisoning outbreaks and notifications occurring in the borough in accordance with Public Health England/Local Authority Joint Infectious Diseases Protocol and Procedure.	85 Infectious Disease notifications received at the end of Q2. The Team has also investigated an unsubstantiated food poisoning outbreak affecting 20 people following an event at a local pub.	
16.	The Service has arrangements in place to ensure that it is able to implement the requirements of Food Law of Code Practice in respect of food alerts.	None of the Food alerts issued to date by the Food Standards Agency have required a response from the Service.	

## **Enforcement Actions**

Total number of written warnings issued	
Hygiene Emergency prohibition notices (formal closure)	0
Voluntary Closure due to imminent risk	7

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Hygiene Improvement and other formal notices served	
Seizure/Detention of food	0
Prosecutions	0

Table 2. Trading Standards

Performance against Service Performance Indicators 2018-19 - 6 month update (01.04.18 - 30.9.18)

КРІ	Frequency of Reporting Target		RAG	
High Risk Inspections	Monthly*	100% by 31 <sup>st</sup> March 2018		
Upper Medium Risk Inspections	Monthly	100% by 31 <sup>st</sup> March 2018		
Minimum 6 Animal Feed inspections per month until all completed (Statutory visits under Food Standards Agency)	Monthly	100% by 31 <sup>st</sup> March 2018		
Minimum 6 Weights and Measures inspections(Statutory requirement from National Measurement Office)	Monthly	Minimum 72 inspections by 31 <sup>st</sup> March 2018		

Item no	What are the priorities?	Where to intervene? Update	RAG
1	High Risk Visits	To visit 100% of the high risk Trading Standards have visited 82% of the high risk inspections inspections by 31st March 2019. in Q1 & Q2. Monthly reporting.	
2	Upper Medium Risk Visits	To visit 100% of the Upper Trading Standards have visited 48% of the Upper Medium risk Medium risk premises by 31st inspections after 6 months, This figure will rise with the march 2019. Monthly reporting.	
3.	Underage sales programme	Maintain the reduction in On Saturday 26th May 2018 the Trading Standards Team underage to combat anti-social conducted a test purchase operation using police cadets. The behaviour and to promote the health and well-being of young people.  The cadets attempt to buy knives from 12 premises however there were no sales of knives made to the cadets. Further test purchases are planned in the Q3 & Q4.	
4.	Tobacco Control	Reduction in illegal sales and the use of tobacco in support of and the Fire Brigade joined forces in the fight against illegal government efforts to encourage tobacco by holding a roadshow in the Narrow Way on Friday smoking cessation.  To participate in appropriate/related health, initiatives.  Trading Standards alongside partners such as Public Health and the Fire Brigade joined forces in the fight against illegal tobacco by holding a roadshow in the Narrow Way on Friday 27th July 2018. Follow up action is planned in Q4.  In addition, Trading Standards in partnership with Public Health, are recruiting to a position which will be used to combat illegal tobacco and alcohol.	
5	Animal Feed	Ensure any animal feed issues Trading Standards have visited 21 out of 29 registered are dealt with effectively and premises during to the end of Q2. efficiently.	
6.	Weights & Measures	Ensure a minimum of 6 Weights Trading Standards have visited 50 premises to the end of Q2 & Measures inspections. with respect to weights & measures inspections. This program (Statutory requirement from is ahead of the minimum of 36 for this period. National Measurement Office)	
7.	Consumer Advice and Education	Promote the Service and deliver A Winter Warmer event will be held for over 55s at Stoke advice to residents and Newington Town Hall on Tuesday 27th November 2018. businesses.  Trading standards provided advice to minimise the risk of our	

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		Role play event. The theme would be electrical safety.  Respond to consumer complaints and service requests.	elderly citizens from becoming victims of scams and rogue traders.
8.	Product Safety		Dalston Hair and Cosmetics Ltd trading as Shabba Cosmetics of 36-42 Kingsland High Street London E8 2JP was fined £59,793 at Thames Magistrates Court on Friday 13 <sup>th</sup> April 2018 for supplying dangerous skin lightening products. The dangerous skin lightening creams contain the ingredient hydroquinone which is banned. These products are banned in the EU.
			Hackney Trading Standards has participated in a part worn tyre project, carried out by some of the London boroughs. The project entailed carrying out visits to ten garages that sold and fitted part worn tyres and advising the owners about the law relating to these tyres. Many of the garages had either moved or closed down, but where Trading standards found them operating, extensive advice regarding quality of the tyre, storage and marking was given. The findings were reported back so a snapshot of the issues in London can be shown. Not all premises complied. Garages were granted a month to implement advised changes. The main issues found being the words <i>PART WORN</i> not being placed on the tyres in permanent white ink and inappropriate storage of the tyres.
9.	Tackling Counterfeit Goods		Monitoring of traders in Ridley Road and Hackney Road is songoing. In addition online compliance is also being monitored. Traders are checked to ensure licences are displayed showing ownership details. In addition traders are asked to ensure all prices are displayed. Traders are checked to ensure no illegal counterfeit or unsafe items are displayed. Those traders who do not comply are subject to longer term investigation.
10.	work of the service and provide improved	Contribute articles to suitable internal publications. Website information to be maintained and	One article published regarding Shabba Cosmetics of 36-42 Kingsland High Street London E8 2JP. The article was

11.	Partnership working connectunities to be identified	Suitable information for press releases to be passed to the Communications Team.	
11.	for joint working with external stakeholders and also for external funding	relevant partnership meetings, improved stakeholder engagement and external/match funding achieved.	achieved. These meetings allow the service to be aware of the latest information such as 5k for tobacco funding.
12.	Education of identified vulnerable groups ir conjunction with partner agencies	reducing the impact of scams and doorstep crime.	Trading Standards participated in Winter Warmer event. Vulnerable adults who may have been the victims of distraction burglary get further support from Social Services and get case hardening.
13.	Carry out Licensing checks		The service continues to process Licensing applications as a Responsible Authority.
14.	Coordination with the Licensing Team	teams in the division.	Officers from Trading Standards coordinated a large multi stakeholder operation on Wednesday 25th April 2018. In addition to Trading Standards were officers representing Environmental Health, Licencing, Planning Enforcement, HMRC, The International Federation of Spirit Producers and The Police Child Sexual Exploitation Team. The aim of the operation was to gauge compliance across the night time economy in relation to illicit alcohol and tobacco.  Trading standards called for a review of the licence for Kingsland Wine 77 Kingsland High Street London E8 2PB. This took place on Tuesday 7th August 2018. This review occurred following the supply of illicit tobacco and a proxy sale of alcohol to a minor. The decision of the committee was to suspend the licence for six weeks. This will allow for works to reorganise the layout of the premises. Representations were made by the Police and Public Health.
			Subsequent visits conducted by Trading Standards revealed

			the business was indeed closed for refurbishment as the licensing committee.			
15. Complaints and service requests	Complaints and service requests	Respond to complaints ar service requests.	dFrom April – September 2018 there were a total of 1491 consumer complaints received from members of the public. This is up from 1176 for the same period for the previous year.			
		Notifications	Referrals	Other	Total	
		1134	277	80	1491	
		For the same period in 2017 there were a total of 1176 consumer complaints received from members of the public. The breakdown is as follows.				
			Notifications	Referrals	Other	Total
			890	188	98	1176
				1		