



<b>Subject:</b>	Food Service Delivery Plan 2017-2018
<b>Date:</b>	13 June 2017
<b>Reporting Officer:</b>	Nigel Grimshaw, Director City & Neighbourhood Services Department
<b>Contact Officer:</b>	Siobhan Toland, Assistant Director, City & Neighbourhood Services Department Damian Connolly; Environmental Health Manager, Food Safety and Port Health

<b>Restricted Reports</b>	
<b>Is this report restricted?</b>	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
<b>If Yes, when will the report become unrestricted?</b>	
<b>After Committee Decision</b>	<input type="checkbox"/>
<b>After Council Decision</b>	<input type="checkbox"/>
<b>Some time in the future</b>	<input type="checkbox"/>
<b>Never</b>	<input type="checkbox"/>

<b>Call-in</b>	
<b>Is the decision eligible for Call-in?</b>	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

<b>1.0</b>	<b>Purpose of Report or Summary of main Issues</b>
1.1	The Food Safety Unit works with local businesses to build compliance with Food Law and to ensure food produced and sold in Belfast is safe and can be trusted. This not only protects the consumer it also protects and enhances the reputation of the City, our local businesses and their competitiveness.
1.2	Each year, the Council produces a Food Service Delivery Plan which sets out the activities, techniques and approaches to be taken during the year to support businesses in ensuring food safety and to promote informed healthy choices. The Plan provides the basis on which the Council's regulatory activities are monitored and audited by the Food Standards Agency

	and it is a requirement that it is presented to the Council for approval.
<b>2.0</b>	<b>Recommendations</b>
2.1	The Committee is asked to <ul style="list-style-type: none"> <li>• Approve the Food Service Delivery Plan 2017-2018.</li> </ul>
<b>3.0</b>	<b>Main Report</b>
	<u>Background</u>
3.1	Food related illness costs the local economy, individual businesses and the consumer. It is estimated (based on N.I. Department of Health statistics) that in Belfast 11,200 people suffer from food poisoning and food related illness annually, resulting in 104 hospital admissions, 5 deaths and costing the Belfast economy in the region of £19 million.
3.2	A reputation for good food hygiene standards can support economic growth. From October 2016 the Food Hygiene Rating Act (NI) 2016 requires businesses to display their food hygiene rating, improving the opportunities for consumers to make informed choices and encouraging improved compliance. It is anticipated that this will further enhance the reputation of Belfast as a safe place to visit with 98% of food businesses rated as 3, 4 or 5 (broadly compliant or better).(see appendix 3 for ratings breakdown)
3.3	BREXIT poses a major challenge for the import and export of foods and we will be reviewing developments closely with a view to supporting exporting food business and importers to meet any additional food safety requirements. It is likely that additional checks and controls may be imposed for the importation and exportation of foods post BREXIT and these will place additional demands on Food Safety and Port Health.
3.4	<u>Key Issues</u> The Food Standards Agency (FSA) has a key role in overseeing local authority regulatory activities to ensure that food safety is delivered. Powers to enable the FSA to monitor and audit local authorities are contained in the Food Standards Act 1999. A detailed Framework Agreement on local food law enforcement has been produced by the Agency, in conjunction with local authority representative bodies, to provide guidance on how regulatory service plans should be structured and what they should contain. Service plans developed under these arrangements provide the basis on which local authorities are monitored and audited by the Food Standards Agency.

3.5	The Framework Agreement as described above requires that Food Service Delivery Plans should be submitted to the relevant Member forum, in this case the People and Communities Committee, for approval. This is to ensure local transparency and accountability.
3.6	The Food Service Delivery Plan 2017 – 2018 is included as Appendix 1. A summary of the key work activities completed in the last year and profiling the work of the unit is included as Appendix 2 and a summary of the current food hygiene ratings is included as Appendix 3.
3.7	<p><u>Financial &amp; Resource Implications</u></p> <p>The resources required for this core service have been included in the City and Neighbourhood Services Revenue Estimates for the year and no additional resources are anticipated.</p>
3.8	<p><u>Equality or Good Relations Implications</u></p> <p>There are no quality/good relations implications.</p>
<b>4.0</b>	<b>Appendices – Documents Attached</b>
	<p>Appendix 1 – Service Plan</p> <p>Appendix 2 – Summary of the key areas of work undertaken by the Food Safety and Port Health Unit</p> <p>Appendix 3 – Current food hygiene ratings.</p>