

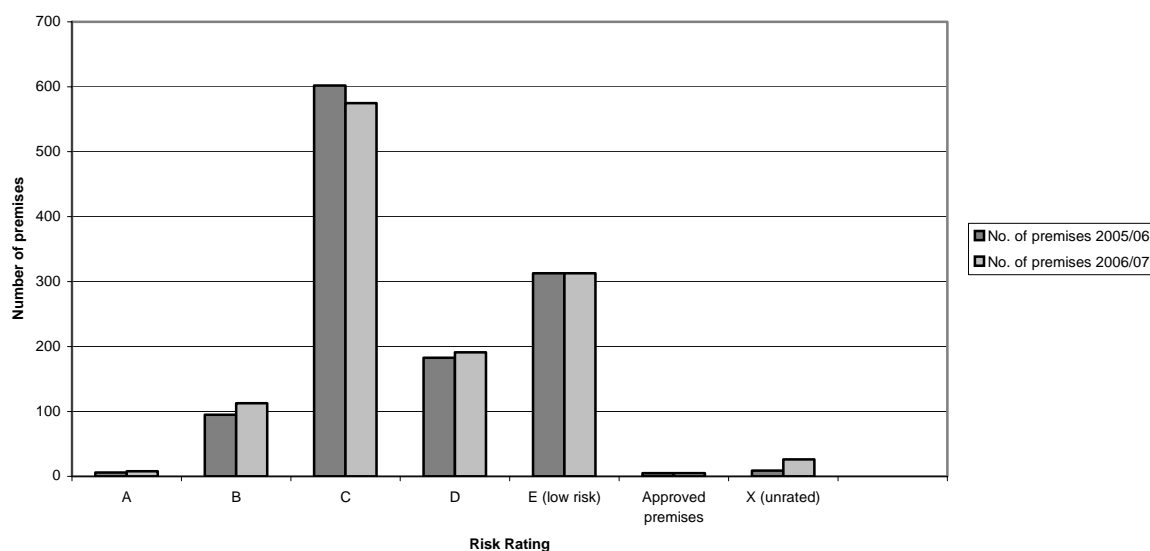
CHANGES TO THE ENFORCEMENT PROGRAMME 2006/2007

Food Hygiene Inspections

As of 1 April 2006 a total of 1239 food premises are subject to programmed food hygiene inspections. The breakdown of premises by types as identified within the Food Standards Agency monitoring report form is as follows:

Food Producers (A)	9
Slaughterhouses (B)	1
Food Manufactures/processors (C)	11
Food Packer (D)	5
Importer/Exporter (E)	0
Food Distribution/Transporter (F)	35
Food Retailer (G)	261
Food Caterer (H)	870
Food Manufacturer selling retail (J)	47

The profile of risk categories, as defined by the revised FSA Code of Practice issued under the Food Safety Act 1990 is shown below. Twenty-six new premises are currently waiting to be rated (annotated as X) and will receive an inspection within two months of their opening date. It is estimated that around 80% of the premises rated as E (low risk) may be subject to the Alternative Enforcement Strategy (AES). (See paragraph 3.2.3 of report.)



Education Programme

- ◆ In 2005/06 we ran 15 programmed Foundation food hygiene courses for local food handlers. This year it is planned to run 8 Foundation food hygiene courses and some additional low cost training to voluntary groups. The primary focus of the education programme this year will be the provision of guidance and information to businesses on the implementation of new food safety legislation and advising duty holders on adopting the FSA's Safer Food Better business Toolkit. It is intended to hold a

number of briefing sessions for food business operators on the implications of the new legislation and is part of a Cambridgeshire Food Liaison Group bid for FSA funding to support the delivery of the Safer Food Better Business Food Safety Management system and provide coaching and training for food business operators. The outcome of the bid will be known by September 2006. Any funding secured will be used to employ FSA appointed consultants to deliver and organise local training courses and 1:1 coaching.

- ◆ It is planned to review all food safety information and leaflets available through the service, including the website.
- ◆ It is planned to work in partnership with Huntingdon PCT through the Hunts for Good Food Project to continue to devise and promote food hygiene and healthy eating training for schools, luncheon clubs and vulnerable groups.

For comparison, the table below shows the enforcement activity carried out in previous years.

	2004/05 Actual	2005/06 Actual	2006/07 Estimated
Food inspections carried out	692	738	722
- high risk	525	481	499
- low risk	167	257	223
Game dealers licence	15	15	15
Spot check visits	29	13	20
Revisits	198	96	140

	2003/04 Actual	2004/05 Actual	2005/06 Actual
Total number of inspections and visits	1120	1158	1224
Percentage of high risk premises requiring an inspection that were inspected	100%	100%	99.3%
Percentage of low risk premises requiring an inspection that were inspected	100%	100%	99.4%
Number of letters/inspection reports	989	1279	1278
Improvement notices	34	16	15
Formal cautions	0	2	2
Food complaints:			
Food Premises	119 83	123 87	136 58
Prosecutions	3	2	2
Food samples (total)	134	136	124

	2003/04 Actual	2004/05 Actual	2005/06 Actual
Unsatisfactory food samples	5	10	15
Export certificates issued	65	47	56
Infectious diseases	328	247	264
Food alerts (hazard warnings)	65	74	85
Customer satisfaction results			
- Food inspections	99.4%	97%	100%
- Food complaints	85.3%	94%	100%
- Infectious Diseases	93.0%	100%	No data