

## Appendix 1 – Food Safety Service Plan: Programmed (proactive) Activity

Proactive Tasks	Level of Activity		Progress
	<b>Approved activity 2016-17</b>	<b>Recorded activity up to 30 Sept 2016</b>	<b>RAG Status</b>
Planned food hygiene inspections (risk group A-D, in addition to those below)	300	144	Green
Alternative Enforcement Strategy (AES) (e.g. cake makers and child-minders)	130	47	Amber
Revisits	100	50	Green
Inspections of new food businesses	100	76 <sup>1</sup>	Green
Visits to Approved Establishments	10	4	Green
Primary Authority Partnership Activity – includes requests for advice, attendance at meetings and provision of training <sup>2</sup>	15	5	Amber
Other proactive visits (food, water and environmental samples/advisory)	150	143 <sup>3</sup>	Green
Prosecutions and cautions	1	2	Green
Formal action (service of notices, closures)	20	6	Green
Food safety and public health promotion	<p>3 food hygiene courses attended by 39 people from 32 different businesses. These ranged from Hinchingsbrooke Hospital to independent cafes and takeaways – 100% pass rate</p> <p>Food and Safety Newsletter – Summer 2016 Emailed to 1336 businesses</p> <p>150 tweets and Facebook posts – promotion of food hygiene courses, “re-tweets” of FSA tweets, businesses with FHRS 5</p> <p>Invited to participate in the Healthier Cambridgeshire Options Project – declined because of lack of resources</p>		

	Invitation to participate in the UK Communication for Compliance Trial	
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### Notes

1. The number of new businesses continues to be an unpredictable demand on resources. This figure includes a small number of brand new start-up businesses but the majority are changes of ownership of existing businesses. There were 17 in St Neots, 16 in Huntingdon, 8 in St Ives and 7 in Sawtry. There 66 catering businesses (including 11 takeaways and 10 cafes) and 14 retailers of which 8 were mobile food vendors. They all have to be added to the premises database and visited as soon as possible. These figures will need to be monitored in order to ensure that new businesses are not visited at the expense of high risk established businesses.
2. Each activity is charged to Cambridgeshire Catering and Cleaning Services (CCS) in accordance with the agreed cost recovery arrangements.
3. This figure includes 61 occasions on which visits were recorded as “no access/abortive”. Usually this was because there wasn’t anyone at the premises at the time. This is inevitable as there is an expectation that inspections are unannounced unless to do so would defeat the purpose of the visit. There were also occasions when businesses had changed their expected opening hours, when they failed to keep appointments and when subsequent enquiries revealed that the business had in fact ceased trading.
4. Our Enforcement Policy states that formal enforcement action is a last resort and will be reserved for the most serious cases. The joint owners of a small independent business each accepted a Simple Caution as an alternative to prosecution and three businesses chose to close voluntarily when officers discovered them operating without any hot water.