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

Proactive Tasks	Level of Activity		Progress
	Predicted activity 2017-18	Recorded activity 1 April 2017 – 31 August 2017	RAG Status
Programmed food hygiene inspections (risk group A-D, in addition to those below)	444	144	Green
Alternative Enforcement Strategy (AES) (e.g. cake makers and childminders)	229	12 assessed (25 sent)	Amber
Revisits	100	13	Green
Inspections of or visits to new food businesses ¹	130	66	Green
Visits to Approved Establishments	8	2	Green
Primary Authority Partnership Activity – includes requests for advice, attendance at meetings and provision of training ²	10	3	Green
Other proactive visits (food, water and environmental samples/advisory)	220	89	Green
Prosecutions and cautions	2	0	Green
Formal action (service of notices, closures)	20	1	Green
Food safety and public health promotion	 The food hygiene training programme has been reviewed and updated Opportunities to provide bespoke training are being pursued with businesses who show an interest Primary authority meetings continue. Good progress has been made on the implementation of the Healthier Options Project An introductory workshop to 		Green

Notes

- 1. New businesses continue to be unpredictable the definition includes both brand new start-up businesses as well as those that are changes of ownership or food business operator within an existing business. All have to be added to the premises database and visited as soon as possible. New businesses are triaged to ensure that the brand new higher risk start-ups receive support and visits to clarify any queries they have around the requirements for compliance.
- 2. Officer time spent on Primary Authority Agreements such as that with Cambridgeshire Catering and Cleaning Services (CCS) are recharged to the business in line with the agreed cost recovery arrangements.