

## **Food Safety & Feedstuffs Law Enforcement Service Plan Review 2006/2007**

### Food Hygiene Inspections

The number of food hygiene inspections achieved between 1 April 2006 and 31 March 2007 within the target time were as follows:

<b>Risk Category</b>	<b>Target</b>	<b>Achieved</b>	<b>%</b>
A (High)	188	186	99%
B (High)	359	355	99%
C (Medium)	561	441	79%
D / E (Low)	345	207	60%
Approved Premises	122	108	88%

The figures indicate an overall increase in performance achievement of 1% in respect of high risk premises and a decrease of 7.5% in respect of medium and low risk premises.

The 6 high risk premises indicated in the table as being missed were all inspected within the relevant quarter although not within the target timescale.

### Approved Premises

The performance achievement figures for approved premises indicate an increase of 5% from the previous year.

The 14 establishments indicated in the table as missed included 8 dairy farms, 5 fish processing premises and a factory vessel.

### Food Standards Inspections

The number of food standards inspections achieved between 1 April 2006 and 31 March 2007 within the target time were as follows:

<b>Risk Category</b>	<b>Target</b>	<b>Achieved</b>	<b>%</b>
A (High)	13	10	77%
B (Medium)	4	3	75%
C (Low)	886	426	48%

These figures indicate an increase in performance achievement of 16% in respect of high and medium risk premises and 4% in respect of low risk premises with regard to the previous year.

## Feedstuffs Inspections

The number of Feeding Stuffs Inspections carried out between 1 April 2006 and 31 March 2007 were as follows:

<b>Risk Category</b>	<b>Target</b>	<b>Achieved</b>	<b>%</b>
High	7	6	85
Medium/Low	301	292	97

High risk visits were not all carried out within the target dates as staff were awaiting training in HACCP procedures which is relevant for all high risk premises.

Medium and Low Risk visits were looked at in combination as many farms risk ratings were incomplete from previous years and had not been accurately rated. This is now being addressed.

No significant breaches of The Feed (Hygiene & Enforcement) (Scotland) Regulations 2005 were identified. Minor breaches were dealt with via verbal advice and revisits if necessary. No improvement notices were required.

A number of minor labelling errors were identified and raised with the suppliers concerned.

## Formal Enforcement Action

Forty-six Hygiene Improvement Notices were served under Regulation 6 of the Food Hygiene (Scotland) Regulations 2006 in respect of 20 food premises.

A breakdown of the non-compliances contained within the Notices are as follows:

Food Safety Management System	14
Cleanliness	10
Repair and Condition of Premises	8
Training	4
Lighting/Ventilation	3
Facilities and Equipment	3
Pest Control	1
Water Supply	1
Temperature Control	1
Storage of Food	1

This equates to an increase of 61% over the previous years total of 26.

One Detention of Food Notice was served under Section 9 of the Food Safety Act 1990 in respect of a quantity of minced meat which was found unlabelled and with no traceability evidence.

One report was produced and sent to the Procurator Fiscal for consideration for prosecution in respect of the presence of a caterpillar in broccoli found in a served meal in a hotel.

The business pleaded guilty to the offence and was subject to a Fiscal fine.

### Food Complaints

A total of 82 food complaints in respect of food and food premises were received and fully investigated.

A breakdown of food complaints received is as follows:

Foreign body	22
Labelling	19
Microbiological	19
Unhygienic premises/practices	16
Composition	6

### Home Authority Principle

A total of 7 Home Authority referrals were received by the Food Safety Service and all were satisfactorily dealt with in an informal manner.

A breakdown of the referrals is as follows:

Fishery products composition / labelling	2
Fishery products microbiological contamination	1
Fishery products foreign body	1
Bottled water medicinal claims	1
Bakery products labelling	1
Preserves composition / labelling	1

### Food Sampling

There is no statutory target in respect of obtaining food samples. However, as a rule of thumb, the recognised target for proactive chemical sampling is 3 per thousand population and 1.5 per thousand population for proactive microbiological sampling.

The sampling targets for the year were calculated as 675 chemical and 340 microbiological which included general monitoring, local targeted exercises and regional and national surveillance surveys. They do not include re-active samples such as these taken as a result of consumer complaints or as part of investigations of food poisoning outbreaks.

Participation in the following regional and national surveillance surveys was also programmed:

- ✧ Campylobacter in poultry sentinel survey (LACORS/HPA)
- ✧ Salt levels in pre-packed products (FSCWG)
- ✧ Allergens causing anaphylactic reactions (FSCWWG)
- ✧ Food supplements (FSCWG)
- ✧ Focused shopping basket sampling linked to *Listeria monocytogenes* (LACORS/HPA)
- ✧ Hygiene study of mobile food vendors (LACORS/HPA)
- ✧ Salmonella contamination of raw shell eggs (FSA)
- ✧ Meat content declaration of meat products (FSA)
- ✧ Fat & salt profile of Aberdeen butteries (NSFLG)
- ✧ Microbiological quality of salad garnish to accompany takeaway food (NSFLG)
- ✧ Microbiological quality of lettuce in catering premises (SFELC)
- ✧ Microbiological quality of smoked foods (SFELC)
- ✧ Monosodium glutamate in Chinese meals (SFELC)
- ✧ Foods for diabetics (SFELC)

The actual samples obtained during 2006/2007 totalled 349 chemical which equates to 52% of the target figure and 361 microbiological which equates to 106% of the target figure.

Factors influencing the performance were identified as:

- ✧ Targeted increase in microbiological sampling
- ✧ Continuing heavy workload throughout all Environmental Health functions
- ✧ Courier timetable restricting sampling days and times

### Feeding Stuffs Sampling

The total samples planned for 2006/07 were as follows:

From compounders: 12 samples for accuracy of declared constituents  
17 samples for excess additives, heavy metals and mycotoxins  
5 samples for presence of dioxins and dioxin like pcb's

From farms: 15 for excess additives, heavy metals and mycotoxins

A total of 49 samples were taken and submitted for analysis.

Five of these samples were submitted for the detection of dioxins and dioxin like polychlorinated biphenyls. Levels of dioxins were found to be within current permitted limits. There are currently no limits set for dioxin like PCB's but the results are sent to the Food Standards Agency to inform on possible future limits.

We are awaiting the results of 5 of the samples from compound feed manufacturers. Of those received, 2 failed and were to the prejudice of the purchaser. 1 had insufficient oil which was found to be due to incorrect labelling, and the other had an excess of iron. This has been raised with the manufacturer and a warning letter has been sent. Follow up samples will be taken in future if available.

The results of 5 of the on farm samples are pending. Of the others 1 sample may contain an excess of copper but a final opinion from the FSA on the analysis method used is awaited.

Generally speaking the results of the samples show a significant improvement over previous years.

#### Notification, Control and Investigation of Outbreaks of Foodborne Disease

Notifications received from NHS Grampian in respect of foodborne disease totalled 459, a decrease of 49 (9.7%) from the previous year.

A breakdown of specific diseases with comparison to the previous year is as follows:

Salmonella	60	(+8.5%)
E Coli 0157	24	(+17%)
Cryptosporidium	42	(0%)
Giardias	6	(0%)
Aeromonas	32	(+19%)
Yersinia	9	(+33%)
Campylobacter	285	(-16.5%)

No major foodborne disease outbreaks occurred during the year and all required interviews were undertaken in accordance with the Service Standard.

#### Food Hazard Warnings

The food alerts received from the Food Standards Agency during 2006/2007 are classified and compared to previous years trends below.

<b>Category of Alert</b>	<b>2006/2007</b>	<b>2005/2006</b>	<b>2004/2005</b>	<b>2003/2004</b>
FAFA	0	16	30	29
FAFI	63	57	44	27
Allergy Alert	4	0	0	0
<b>TOTAL</b>	<b>67</b>	<b>73</b>	<b>74</b>	<b>56</b>

All food alerts were fully investigated by telephone or personal visits.

## Training

Twenty-one Elementary Food Hygiene courses were presented during 2006/2007. This resulted in the attendance of approximately 300 candidates.

Three Intermediate level Food Hygiene courses were also presented resulting in 20 candidates attending. The examination pass rate was recorded as 95%.

The Cook**Safe** support project progressed during 2006/2007 and 11 HACCP seminar/workshops were held with 124 food businesses attending. In addition, 4 HACCP seminar/workshops were presented for Housing and Social Work food premises attendance and 3 HACCP mentoring workshops presented with the assistance of a translator for Cantonese speaking food businesses.

## Improvement Actions

### **Food Hygiene Inspections**

In order to address those premises of highest risk and maintain the consistently high level of performance within these categories the programmed inspection of low risk premises has not been set as an agreed target. This decision has been taken in anticipation of proposed externally driven food law issues which are programmed for implementation on a national level during the current year.

### **Food Standards Inspections**

In order to maintain the performance improvement attained during the previous year the food standards inspection programme has again been produced in an annual format to allow officers to bring forward or put back due inspection dates to permit the optimum number of joint inspections to be undertaken.

### **Unrated Premises Inspections**

The unrated premises currently on the premises database have been identified as a specific target in this year's inspection programme in order to allocate an appropriate risk rating and allow those premises assessed as negligible risk to be removed from the inspection programme and dealt with under the alternative enforcement strategy.

### **Food Enforcement Action**

Although the increase in the service of formal action notices is encouraging it is proposed to continue the practice of serving formal action notices on food business operators at the first revisit stage following the notification of a contravention of the Regulations and including an appropriate time scale for improvement.

The increase in the service of formal action notices and the performance achievement of high risk premises inspections is evidence of the success of this procedure in allowing food law enforcement officers to allocate the appropriate time to high priority food issues.

### **Food Sampling**

The Specialist Officer (Food) will continue to undertake sampling duties in respect of national and regional surveillance surveys where appropriate to allow authorised sampling officers to increase the performance in respect of the general monitoring food sampling programme.