EAST AYRSHIRE COUNCIL

CABINET REPORT – 9 September 2015

FOOD SAFETY SERVICE PLAN 2015/16

Report by Chief Governance Officer

PURPOSE OF REPORT

1 To advise Cabinet of the Food Safety Service Plan for 2015/16 and to request that Cabinet formally approves the Plan which reflects the enforcement policies and procedures as recommended by Food Standards Scotland.

BACKGROUND

2 The White Paper “The Food Standards Agency – A Force for Change” identified the Food Standards Agency as having a key role in overseeing Local Authority enforcement activities relative to Food Safety. On 1st April 2015 Food Standards Scotland took over the role of the Food Standards Agency and responsibility for national food safety policy and direction within Scotland.

3 The provision of a Food Safety Service Plan is seen as an important part of the process to ensure national priorities and standards are addressed and delivered locally.

4 The Food Safety Service Plan 2013/14 detailed East Ayrshire Council’s Cross Contamination Strategy. All relevant food hygiene inspections undertaken within the 2013/14 Service Plan year were subject to new guidance introduced by the Food Standards Agency in relation to the control of E-coli 0157 and cross contamination in food businesses. Similar to the 2014/15 Service Plan this strategy is continued for all relevant food hygiene inspections undertaken within the 2015/16 Service Plan.

DISCUSSION

5 In addition to ensuring that national priorities and standards are addressed and delivered by local authorities, the Food Safety Service Plan will also:

(i) Highlight key service delivery issues;

(ii) Set future objectives;
(iii) Provide a means of managing the performance of the Local Authority Food Safety Service and

(iv) Recognise a commitment to the principles of better regulation: Regulation should be transparent, accountable, consistent, proportionate and targeted where needed whilst contributing to economic growth as highlighted in the Scottish Regulators Strategic Code of Practice.

6 The Food Safety Service Plan provides information about the service and how it will be provided and reviewed.

7 The Food Safety Service Plan will demonstrate that the Council is providing a balanced service in respect of Food Safety enforcement.

8 The Food Safety Service Plan provides an expression of the Council’s commitment to the development of Food Safety policies and procedures.

9 The Food Standards Scotland Framework Agreement on Local Authority Food Law Enforcement recommends that Service Plans are submitted for Council approval and reviewed on an annual basis as they form part of the audit process carried out by Food Standards Scotland. Indeed, an audit of East Ayrshire Council’s Food Law enforcement Service carried out in February 2105 included the Food Safety Service Plan and the outcome of the audit was very positive with no recommendations noted.

LEGAL IMPLICATIONS

10 The Food Safety Service Plan is required by the Food Standards Agency Framework Agreement on Local Authority Food Law Enforcement and may be subject to audit by the Food Standards Agency.

FINANCIAL IMPLICATIONS

11 Nil

COMMUNITY PLANNING/POLICY IMPLICATIONS

12 The Food Safety Service Plan is commensurate with the Community Plan vision “East Ayrshire is a place with strong, vibrant communities where everyone has a good quality of life and access to opportunities, choices and high quality services which are sustainable, accessible and meet people’s needs”

13 In addition the Food Safety Service Plan is commensurate with the Delivery Plan themes of Safer Communities and Wellbeing in terms of improving health and public protection.
CONCLUSION

14 The adoption of the Food Safety Service Plan is in accordance with the Framework Agreement on Local Authority Food Law Enforcement and may form part of an audit by the Food Standards Scotland.

15 The Food Safety Service Plan provides a detailed breakdown of the service provided, how the Council will maintain this service and how it will be reviewed.

RECOMMENDATIONS

16 Cabinet is invited to:-

(i) Approve the Food Safety Service Plan for 2015/16; and

(ii) Otherwise note the report.

David Mitchell
Chief Governance Officer

LIST OF BACKGROUND PAPERS

Nil

Implementation Officer – Linda Auld, Food & Health and Safety Team Leader, Tel. 01563 576608 or by email to linda.auld@east-ayrshire.gov.uk
REGULATORY SERVICES

FOOD SAFETY SERVICE PLAN
2015/16
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Overview

East Ayrshire Council has produced this Food Safety Service Plan in response to Food Standards Scotland’s Framework Agreement, and Code of Practice (Scotland) on food law enforcement. The guidance contained within the Framework Agreement has been utilised to devise the structure of the annual service plan.

Note: From 1 April 2015, Food Standards Scotland (FSS) took on the responsibility for food safety policy and direction within Scotland. References to Food Standards Scotland within this document covers work inherited from Food Standards Agency Scotland.

Section 1. Service Aims and Objectives

1.1 Aims and Objectives

The role of the Environmental Health Service is primarily to protect the public health of the people of East Ayrshire.

As a Statutory Food Authority, our aims are to:-

- Prevent food & water borne illness, the production or sale of unfit food, and to ensure that all food sold for human consumption within East Ayrshire is produced, prepared, stored, distributed, and consumed without risk to health.
- To highlight and enforce the importance of food authenticity and traceability and to ensure that the composition, labelling or description of food manufactured, sold or supplied in East Ayrshire meets expectations relating to its nature, substance, quality and provenance.

The Food Safety Team carry out a range of activities to meet these aims and the requirements of the Food Safety Service Plan, these include:-

- To carry out a programme of planned food hygiene and food standards inspections within the minimum timescale identified in the Food Law Code of Practice (Scotland) & Practice Guidance (Scotland)
- To carry out a food sampling programme to ensure that food is of the nature, substance and quality demanded by the public and is fit for human consumption.
- To approve and licence premises as required.
- To investigate all consumer complaints in relation to food safety and food standards.
- To investigate all notified cases of food poisoning, and waterborne illness.
- To work in partnership with all external health organisations, to provide a co-ordinated approach to infection control.
- To work in partnership with all food businesses and other agencies to promote a consistent, transparent, risk-based approach to enforcement.
- To provide food safety and food standards advice and information to businesses and members of the public.
- To provide food related information to other departments of the Council, Food Standards Scotland and other relevant agencies.
- To ensure that our enforcement policy is proportionate, consistent, transparent and targeted where needed whilst contributing to economic growth in line with the requirements of the Scottish Regulators Strategic Code of Practice and better regulation.
1.2 Links to Corporate Objectives and Plans

East Ayrshire Council is committed to demonstrating best value and ensuring service excellence for all of the services we provide.

The Food Safety Service Plan is linked to the Governance Services (Legal, Procurement, Regulatory Services and Estates) Service Plan. Both of these documents are linked to the Community Plan which is the primary strategic planning document for the East Ayrshire area and acts as the Council’s Corporate Plan. The vision contained within the Plan is:

“East Ayrshire is a place with strong, safe, vibrant communities where everyone has a good quality of life and access to opportunities, choices and high quality services which are sustainable, accessible and meet people’s needs”
Section 2. Background

2.1 Profile of the Local Authority

Within East Ayrshire Council there are 32 elected members and approximately 6000 staff serving East Ayrshire’s 120,000 population, comprising 49,200 households in an area of approximately 490 square miles.

2.2 Organisational Structure

![Organisational Structure Diagram]
2.3 Scope of the Food Service

The service is provided by the Food Safety/Health and Safety team of the Environmental Health Service, which lies within Governance Services. All members of the team operate from the Civic Centre South, 16 John Dickie Street, Kilmarnock.

The team is made up of a Team Leader, five Environmental Health Officers, a Food Safety Officer and a Health & Safety Enforcement Officer.

All Officers appointed as Food Inspectors carry out inspections of food premises for Food Hygiene/Food Standards & Approval/Licensing

The team also investigate food poisoning and infectious disease incidents in partnership with NHS Ayrshire and Arran.

Support and assistance is also provided by Glasgow Scientific Services, Public Analysts in relation to sampling. With the exception of the Food Safety Officer, all Officers within the team also have duties and responsibilities in terms of Health and Safety enforcement.

All Officers cover the full geographical area of East Ayrshire.

The team are also responsible for liaison with the Licensing, Planning and Building Control sections in relation to Food Safety/Health and Safety matters. In this regard reports are regularly issued to the licensing board in respect of the various licensing functions carried out by the Authority.

The Service operates from the Civic Centre South office and is open to the public from 9.00 to 17.00, Monday to Thursday and from 9.00 to 16.00 on a Friday.

The operation of a flexi time system allows officers to work from 8.00 to 19.00 where necessary to deal with specific tasks. The public can also access the resources of all departments of the Council from our website and a range of local offices situated throughout East Ayrshire. As part of the Emergency Plan for the Council, a call out service exists for any Food Safety/Food Standards emergencies that may occur.

2.4 Demands on the Food Service

All food premises are Inspected and risk rated in accordance with the Food Hygiene/Food Standards Scoring Systems, provided by the Food Law Code of Practice (Scotland). In accordance with the risk rating system the following figures are accurate for 2015.

**Food Hygiene**

Total Number of Category A Risk Premises 7.
Total Number of Category B Risk Premises 103.
Total Number of Category C Risk Premises 529.
Total Number of Category D Risk Premises 408.
Total Number of Category E Risk Premises 295.
**Food Standards**

Total Number of Category A Risk Premises 1.
Total Number of Category B Risk Premises 417.
Total Number of Category C Risk Premises 764.

**Food Premises Category/Sub-type**

Primary Producers 131.
Manufacturers/Processors 76.
Importers/Exporters 0.
Packer 1.
Distributors/Transporters 5.
Retailers 307.
Restaurants/Caterers 880.

**Total 1400.**

There are also 9 EU Approved Premises, within this Authority. These break down into the following categories:

Dairy Establishments 2.
Meat Products Establishments 5.
Egg Establishments 2.

2.5 Enforcement Policy

East Ayrshire Council has produced a documented food enforcement policy in accordance with the Framework Agreement on Food Law Enforcement. Our Food Safety Enforcement Policy sets out what businesses can expect from our enforcement officers recognising the Scottish Regulators Strategic Code of Practice principles of better regulation. Enforcement will be applied in a graduated, risk-based manner and we will regulate the activities of our food businesses using a mix of advisory and enforcement action. Our efforts will target those businesses which pose the greatest risk to health.

In preparing the Enforcement Policy due regard has been taken of the advice issued by Food Standards Scotland, and the Scottish Food Enforcement Liaison Committee.

The Head of Facilities and On-Site Services will be provided with inspection reports for all Council run premises, for action in the first instance.

Each officer is issued with a copy of the Enforcement Policy and is required to operate within the parameters that it sets out.
Section 3. Service Delivery

3.1 Food and Feeding Stuffs Premises Inspection

East Ayrshire Council’s Policy with regard to food premises inspections is to ensure compliance with the provisions of the Food Law Code of Practice focussing on the minimum frequencies of inspections which are specified. Details of the food hygiene and food standards inspection programme planned for 2015/16 are as follows:-

Food Hygiene

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<th>Number</th>
</tr>
</thead>
<tbody>
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<tr>
<td>Category B</td>
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<tr>
<td>Category C</td>
<td>307.</td>
</tr>
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<td>Category D</td>
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</tr>
<tr>
<td>Category E</td>
<td>94.</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>683.</strong></td>
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</table>

Food Standards

<table>
<thead>
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<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Category A</td>
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</tr>
<tr>
<td>Category B</td>
<td>169.</td>
</tr>
<tr>
<td>Category C</td>
<td>96.</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td><strong>266.</strong></td>
</tr>
</tbody>
</table>

The Food Standards Agency Guidance in relation to Cross Contamination and the control of E. coli 0157 was adopted into our inspection strategy in 2013/14, for all Category A to D inspections. This inspection strategy will continue into 2015/16. In 2015/16, all Category E Food Hygiene and Category C Food Standards inspections will continue to be classed as an alternative enforcement intervention, in the form of a questionnaire and a letter.

The Food Hygiene Information Scheme (FHIS) was launched in East Ayrshire in March 2013. Food premises are assessed and categorised in relation to the scheme, as having PASSED their last inspection or as requiring IMPROVEMENT. Each business is provided with a certificate to display on the premises. There is no legal requirement to display the certificate, however the results are published on the Council, and Food Standards Scotland websites.

In March 2014 the Scottish Government introduced the Food (Scotland) Bill, and the Food (Scotland) Act 2015 into parliament. The Bill establishes Food Standards Scotland and the Act provides for the introduction of administrative sanctions for food hygiene offences and for the mandatory display of the FHIS inspection ratings. The Food Service will complete training in order to apply these new provisions, and to assist food businesses in compliance when the new provisions are introduced.

The Food Information for Consumers Regulations came into force in 2014/15. These Regulations replace the existing Food Labelling Regulations 1996. The requirements include:-
• “Country of origin or place or provenance” information on labels
• Date of first freezing for meat and fish.
• A minimum font size so that labels are easier to read
• The names of vegetable oils used in food will have to be stated.
• Provision of allergen information will be extended to non-prepacked foods and catering outlets.

• Mandatory nutrition information on labels on all pre-packed foods – and possibly for food sold loose such as restaurant or takeaway foods. However businesses have until December 2016 to comply with this requirement.

The Food Service have been providing assistance to businesses in relation to the above requirements and all food businesses have been issued with information and guidance in relation to compliance.

Approved Premises

There are total of 9 EU approved premises within East Ayrshire all of which are subject to inspection in accordance with Annex 5 of the Food Law Code of Practice. All new premises requiring Approval will be jointly inspected by the Team Leader and the Officer responsible for the premise.

Feed stuff Premises

With regard to Feedstuff Inspections the Council undertake this official control function on a programmed basis and by pre-identified premises. This provides a single regime of feed hygiene inspections for primary production premises. The scheduled inspection programme for the 1 April 2015 to the 31 March 2016 totals 21 inspections.

3.2 Food and Feeding Stuffs Complaints

This Authority’s Policy regarding Food and Feeding Stuffs complaints is to take action proportionate to risk. Dependent on the circumstances, formal action will be considered to include the service of Notices or the submission of a report to the fiscal. If formal action is considered the Food Law Code of Practice is consulted before a decision is taken.

In addition to this it is policy to observe the advice contained within Local Government Regulation Guidance on food complaints and to liaise with the Home, Originating or Primary Authority in accordance with the Home Authority Principle.

Based on previous year trends, it is estimated that approximately 100 complaints will be received, the investigation of which will be managed within the existing resources of the team.

3.3 Home Authority Principle

This Authority fully endorses the Home Authority Principle. Where an officer is considering taking enforcement action which they believe may be contrary to any advice issued by the relevant Home/Originating or Primary Authority, they will discuss the facts of the matter with the relevant Authority before action is instigated.

Where enforcement action impacts on aspects of a company’s policy which has been agreed centrally by the decision making base of the company, then reference to the Home or Primary Authority will be taken.
3.4 Advice to Business

The team regularly respond to requests for advice and information from both the public and businesses regarding food safety and food standards issues. All advice given is recorded on the system database to provide an accurate detail of the resources allocated to this function.

All advice given to businesses is seen as an integral step in our work as we try to strike a balance between education and enforcement. Each visit made to a premise will automatically include advice and this is highlighted in any follow up letter where advice in the form of recommendations is separated from legislative requirements.

In addition the team has engaged in various with businesses, internal colleagues and community groups where presentations have been made on particular issues. The duties involved in giving this advice are managed within the existing resources of the team.

3.5 Food and Feedingstuffs Inspection and Sampling

We have a detailed sampling programme which details our approach to sampling, i.e. to sample most foods on sale within our area over a period but concentrating on food manufactured within our area, such as local butchers, bakers, dairies and other manufacturing processes.

Our sampling programme for 2015/16 includes approximately 200 samples for examination and a similar number for analysis, being programmed for the year. It is estimated that this will be augmented by up to 40 samples submitted in relation to food complaints and 13 samples in relation to Feedingstuffs. In addition provision is also made for any sampling initiatives co-ordinated by SFELC (Scottish Food Enforcement Liaison Committee). The Council also participates in Food Standards Scotland’s UKFSS sampling scheme and initiatives agreed by West of Scotland Food Liaison Group.

All samples are taken in accordance with the Food Law Code of Practice and are submitted to Glasgow Scientific Services, GSS, which is a UKAS accredited laboratory. A courier service, provided by GSS, is used for collection and delivery of all food samples.

All sample failures are followed by appropriate action by the officer responsible for the premises in question and the inspecting officer has discretion to decide whether additional samples (not including those within the sampling programme) are required for a premises following either a routine or non-routine visit.

3.6 Control and Investigation of Outbreaks and Food Related Infectious Diseases

The Team investigate/action all cases of food poisoning and notifiable diseases listed which may be food borne, e.g.

- E. Coli 0157
- Clostridium Perfringens
- Salmonella
- Campylobacter
- Bacillus Cereus

These are reported to us by the Public Health Unit of NHS Ayrshire and Arran. It is estimated that approximately 250 notifications could be received in a year. Each case is investigated on an individual basis with the relevant investigation form being completed. Where necessary as part of the investigation, we take food and water samples for analysis and inspect any implicated...
premises, taking relevant enforcement action, up to and including reporting any major incident to the Procurator Fiscal.

In conjunction with NHS Ayrshire and Arran we have formulated a protocol for the epidemiological investigation and follow up of cases of infectious intestinal disease. The duties involved in the control and investigation of outbreaks and food related infectious diseases are managed within the existing resources of the team.

3.7 Food Safety/Feed Incidents

All Food Safety incidents are dealt with in accordance with the procedures detailed in the Food Law Code of Practice. We will notify Food Standards Scotland in the event of a serious localised incident or wider problem.

We are also notified regularly of Food Alerts issued by Food Standards Scotland. Notification is received by e-mail and thereafter the Team Leader will instruct the team on the level of action required. The Food Alert and any subsequent actions are recorded on the system database.

It is difficult to estimate the likely demands on the Service in relation to the above, but whatever resources are necessary will be deployed to deal with the problem.

3.8 Liaison with Other Organisations

In order to ensure that enforcement action is consistent with those of neighbouring Authorities, we are active members of the West of Scotland Food Liaison Group, which meet on a bimonthly basis.

In addition there is a less formal arrangement with our immediate neighbours, North and South Ayrshire respectively and each of the Ayrshire Authorities and representatives of NHS Ayrshire and Arran meet on a regular basis to discuss matters of mutual interest.

3.9 Food Safety and Standards Promotion

The Food Hygiene Information Scheme (FHIS) was launched in East Ayrshire in March 2013. The scheme provides details of food hygiene standards within all retail and catering food businesses in East Ayrshire in a user friendly format to allow consumers to make an informed choice of where they eat. The Food Hygiene Information Scheme has now been adopted throughout Scotland and is currently a voluntary scheme. Food Standards Scotland are proposing a review of the Scheme which would inform any future consideration to make the scheme, and displaying of certificates, a statutory requirement - the powers for which were introduced in The Food (Scotland) Act 2015.

Of the 1003 premises within East Ayrshire which fall within the scope of the Food Hygiene Information Scheme there is currently (August 2015) a 95.1% pass rate - reflective of compliance with food hygiene standards within food premises in East Ayrshire. This high level of pass rate also compares favourably with the current average national pass rate of 89%. We will continue to work with businesses to maintain and improve on these high levels of pass rates, promoting high standards in terms of the Scheme.

Following on from the FHIS we invite premises to participate in the Eat Safe award in order to achieve a “Pass with Eat Safe” certificate to highlight excellence in food hygiene and food safety management.
In addition to the above we will continue to participate in providing advice and information to businesses or local groups when requested to do so, and take part in various other events where appropriate.

**Section 4. Resources**

**4.1 Financial Allocation**

The budget level of expenditure related to food safety within the Environmental Health Service of East Ayrshire Council for the current financial year 2015/16 is £318,470. This has increased on the previous year’s budget. This increase takes into consideration an additional Environmental Health Officer post which was filled in November 2014.

**4.2 Staffing Allocation**

The Food Safety/Health and Safety team is made up of a Team Leader, Five FTE Environmental Health Officers, (One post is currently vacant), one FTE Food Safety Officer and a 0.5 FTE Health & Safety Enforcement Officer.

The officers inspect premises within each food premises category range and cover the full geographical area of East Ayrshire. The Team Leader and all of the Environmental Health Officers within the team have duties and responsibilities in terms of Health and Safety enforcement in addition to their food safety/food standards enforcement duties. The Enforcement Officer post undertakes statutory enforcement duties in relation to Health and Safety only.

**4.3 Staff Development Plan**

All staff are required to undergo a yearly review of training needs as part of East Ayrshire Council’s EAGER process.

All Officers appointed as Food Inspectors complete at least 10 hours training each year as part of their continuing professional development, (CPD) to maintain competency. In-House Training is also provided for staff in relation to interventions carried out.

**Section 5: Quality Assessment**

**5.1 Quality Assessment /Monitoring**

The Team Leader accompanies each member of the Team on a periodic basis in order to monitor officer competency and accurate recording of the relevant inspection documentation. A record of these monitoring visits and the outcomes are recorded on the system database.

In addition monthly team meetings are held where inspection and other work issues are monitored and discussed with the team collectively. Agenda notes and minutes are recorded for these meetings and are stored on the system database.

The Team Leader also attends the Regulatory Services Managers meetings, where inspection monitoring is discussed at a corporate level in relation to service delivery outcomes. Agenda notes and minutes are recorded for these meetings.

**5.2 Food Standards Agency Audit of Food Team – February 2015**

The Food Team were subject to an Audit from the Food Standards Agency in February 2015 which included a review of the Food Safety Service Plan. The purpose of the Audit was to assess
East Ayrshire’s conformance against the Food Law Enforcement Standard (The Standard) as part of the Framework Agreement on Official Feed and Food Controls. The Audit scheme provides the opportunity to identify and disseminate good practice and provide information on food safety, standards and feeding stuffs.

Specifically, this audit aimed to establish that:

- The organisation and management structure is capable of delivering the requirements of the Food Law Code of Practice;
- Internal service monitoring arrangements and documented procedures are consistent, appropriate, effective and comply with internal policies and procedures, and that corrective actions are implemented to ensure that interventions are carried out competently;
- The interventions and assessment of food safety management systems based on HACCP principles at food business premises monitor, support and increase food law compliance and are timely, appropriate, risk-based and effectively managed;
- Local Authority food business and enforcement records, including those in relation to food safety management systems based on HACCP principles, are sufficiently detailed, accurate, up to date and effectively managed;
- Consistency in the implementation and operation of the Food Hygiene Information Scheme (FHIS). The aim is to ensure that where food business establishments are rated under FHIS and where consumers see FHIS branding, they can be confident that the local authority is operating the FHIS as the Food Standards Agency (FSA) intends.

The result of the Audit concluded that no recommendations were made against the Service for improvement, whilst two areas of good practice were highlighted. Overall a good audit outcome.

**Section 6. Review**

**6.1 Review against the Service Plan**

The Service Plan will be reviewed annually and will undergo cabinet approval annually. The review shall be based on the targets identified in the Service Plan at the beginning of the year and/or after any significant changes to legislation or internal restructure changes. The review of the Food Safety Service Plan 2014/15 is detailed in Annex A.

**6.2 Identification of any Variation from the Service Plan**

Variances from the Service Plan will be highlighted at the time of the review and any reasons for the variance will be noted along with any corrective action, if appropriate.

**6.3 Areas of Improvement/Challenges**

Any areas identified as requiring action will be detailed as part of the review process. These will be addressed by the Regulatory Services Management Team as part of the review process and action taken shall range from immediate action to inclusion in the Service Plan for future years.

The demands of the Service will continue to increase in relation to our changing environment. We look forward to the changes and improvements being implemented in the form of new legislation to include new enforcement sanctions available to Enforcement Officers, and the mandatory display of FHIS Certificates. In addition we will see increased Food Standards Interventions relating to substitution/authenticity etc as highlighted by the Horsemeat Investigation in 2013. Our priority focus for 2015/16 and beyond remains on protecting the public health of the people of East Ayrshire, delivering a high quality service, which is accessible, sustainable and meets the needs of our communities.

1. Performance Analysis.

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<thead>
<tr>
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<th>(2014/15) value</th>
<th>(2013/14) value</th>
<th>Variance %</th>
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<tbody>
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<td>Cat A - 6 Months</td>
<td>100%</td>
<td>100%</td>
<td>0</td>
</tr>
<tr>
<td>Cat B - 12 Months</td>
<td>100%</td>
<td>99%</td>
<td>+1</td>
</tr>
<tr>
<td>Cat C - 18 Months</td>
<td>98%</td>
<td>96%</td>
<td>+2</td>
</tr>
<tr>
<td>Cat D - 24 Months</td>
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<td>95%</td>
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<tr>
<td>Cat E - 36 months</td>
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2. Staffing Allocation.

<table>
<thead>
<tr>
<th>Name of Officer</th>
<th>Full Time Equivalent on Food Enforcement</th>
<th>Status of Post (current staffing)</th>
<th>Details of Qualifications</th>
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<tbody>
<tr>
<td>Linda Auld</td>
<td>1</td>
<td>Filled</td>
<td>BSc Environmental Health REHIS Diploma Environmental Health.</td>
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<tr>
<td>Vacant Post</td>
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<td>Vacant</td>
<td></td>
</tr>
<tr>
<td>Susan Forsyth</td>
<td>1</td>
<td>Filled</td>
<td>Higher Certificate in Food Premises Inspection. Higher Certificate in Food Standards Inspection.</td>
</tr>
<tr>
<td>Martin Morris</td>
<td>1</td>
<td>Filled</td>
<td>REHIS Diploma Environmental Health. MSc Environmental Health.</td>
</tr>
<tr>
<td>Lorna Lynch</td>
<td>1</td>
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<td>REHIS Diploma Environmental Health. MSc Public Health. BSc Environmental Health.</td>
</tr>
<tr>
<td>Raymond Pang</td>
<td>1</td>
<td>Filled</td>
<td>REHIS Diploma Environmental Health. BSc Environmental Health.</td>
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<tr>
<td>Donald Smith</td>
<td>1</td>
<td>Filled</td>
<td>REHIS Diploma Environmental Health. BSc Environmental Health.</td>
</tr>
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</table>
3. Deviations from Service Plan 2014/15

2014/2015 has been a challenging year for the food service. The service saw a significant increase in the number of businesses operating in East Ayrshire. Overall there was an increase of 130 food businesses, which were all subject to an inspection.

An increase in establishment of one Environmental Health Officer during 2014/15 reflected demands on the Service.