

**BIRMINGHAM CITY COUNCIL**

**REPORT OF THE SERVICE DIRECTOR REGULATION & ENFORCEMENT  
TO THE LICENSING AND PUBLIC PROTECTION COMMITTEE**

**15 JULY 2015**  
**ALL WARDS**

**FOOD LAW ENFORCEMENT PLAN 2015/2016**

1. Summary

- 1.1 The Local Government Act 2000 requires each Food Authority to identify its strategy and the resources required to fulfil its Food Safety function each year in the form of a Food Law Enforcement Plan.
- 1.2 The Food Law Enforcement Plan for 2015/2016 which is attached to this covering report includes a review of the food safety activity carried out in 2014/2015.

2. Recommendation

- 2.1 That the Food Law Enforcement Plan be agreed.

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### 3. Background

- 3.1 The Food Law Enforcement Plan sets out the City's commitment to Food Safety Enforcement for the year ahead.
- 3.2 The plan shows the number of food hygiene and food standards interventions which will be required and identifies those areas of work which are considered essential to protecting food safety in Birmingham.
- 3.3 The plan includes the targets that were set for last year (2014/2015) and reviews performance against them.

### 4. Consultation

- 4.1 The work outlined in this report involves consultation with interested parties such as the Food Standards Agency, DEFRA and Public Health England.

### 5. Implications for Resources

- 5.1 Whilst the exact costs are difficult to forecast we estimate that the plan will be delivered within the resources available to your Committee at a ratio of 14 full time equivalent officers.

### 6. Implications for Policy Priorities

- 6.1 Safe food is not only crucial to the health and safety of citizens and visitors to the City but the work which is referred to in the Food Law Enforcement Plan is also consistent with other policy priorities including economic success, staying safe and being healthy.
- 6.2 It is important that all groups within Birmingham, as well as visitors to the city, are offered suitable standards of food quality and hygiene to allow them the healthy lifestyle opportunities to which they are entitled. By targeting food safety interventions according to business risk ratings every effort is made to ensure safe food for all.
- 6.3 It is a statutory duty on the Local Authority to provide a competent workforce to undertake food hygiene interventions and carry out the inspection programme.

7. Public Sector Equality Duty

- 7.1 Equality issues are accounted for during food safety activities carried out by officers.

**DIRECTOR OF REGULATION AND ENFORCEMENT**

Background Papers:

Local Authority Framework Agreement - Food Standards Agency 2001

## **FOOD LAW ENFORCEMENT PLAN 2015/2016**

### **1. Background**

- 1.1 All local authorities are required by the Local Government Act 2000 to produce a Food Law Enforcement Plan which sets out the measures the authority will take to safeguard food safety during the forthcoming financial year and reviews the targets set for the previous year.
- 1.2 Birmingham has approximately 7,330 food premises including manufacturers, wholesalers, retailers and caterers, ranging from small and medium sized businesses to major concerns and this includes 76 food businesses which need specific approval. In addition many other businesses change hands throughout the course of a twelve month period, and currently there are 758 unrated food businesses requiring inspection and rating. This provides a constant challenge to ensure that all food businesses are included in the regular food inspection programme.
- 1.3 As well as carrying out food hygiene and food standards inspections, food complaints relating to adulteration, composition, labelling, fitness and quality are investigated. An annual food and water sampling programme is carried out to ensure that microbiological, chemical and compositional standards are met, including nationally co-ordinated surveys. All reported outbreaks and sporadic cases of suspected food poisoning are also investigated.
- 1.4 Food safety activities are undertaken in line with the 'Better Regulation Agenda' brought in by the Regulatory Enforcement and Sanctions Act 2008, i.e. being proportionate, accountable, consistent, transparent and targeted. The Act, therefore, places greater emphasis on providing advice and guidance to food businesses in addition to firm but fair enforcement.

### **2. Demands on the Food Service**

- 2.1 Each Local Authority has different demands which impact on the delivery of the food safety service and within Birmingham these include:
  - Ensuring that the statutory inspection targets are met in respect of such a large number of food premises in the largest Local Authority in England and Wales.
  - Ensuring that an equitable service is delivered in a multi-cultural City so that information on food hygiene training and advice is accessible to all food traders.
  - Dealing with a high turnover of food businesses and proprietors within the City and maintaining an accurate database to ensure that all food premises are inspected.

- 2.2 The reduction in officer numbers within Environmental Health has been accounted for within this report to give an accurate plan which can be delivered within the existing resource base.

### **3. Introduction to The Food Law Enforcement Plan for 2015/2016**

- 3.1 The priorities for ensuring food safety in Birmingham for 2015/2016 are to:
- Carry out a programme of food hygiene interventions for the year.
  - Investigate all requests for assistance in relation to food hygiene, food standards and food complaints, including sporadic cases and outbreaks of infectious disease.
  - Carry out a comprehensive food and water sampling programme.
- 3.2 The work plan to safeguard food in Birmingham during the forthcoming year is detailed in Appendix 1.
- 3.3 Some of the figures, such as those for requests for assistance, infection control cases and food alerts given in Appendix 1 are not targets, as these will depend on the number of complaints and requests made which can obviously vary, but are the expected numbers based on the figures for 2014/2015.
- 3.4 The aim is to achieve a level of food safety in Birmingham that is consistent with the City Councils vision of a safer and healthier city.

### **4. Food Premises Interventions**

- 4.1 Under the Statutory Food Law Code of Practice, all food premises are categorised according to an intervention rating score. This determines the frequency of primary food hygiene interventions, from 6 months to 3 years, and depends on the type of food business, the type of food processing or handling undertaken, hygiene and structure of the premises and how well risks are controlled.
- 4.2 These criteria are assessed and scored in Birmingham to give food businesses a rating under the 'National Food Hygiene Rating Scheme' (visit [www.ratings.food.gov.uk](http://www.ratings.food.gov.uk)). The scores for 6,177 premises are available via the ratings website and since the launch officers have also been issuing window stickers for display in food premises for all businesses. The ratings range from 0 (urgent improvement necessary) to 5 (very good).
- 4.3 Currently, 86.47% of rated food businesses in Birmingham are classed as 'broadly compliant', which leaves approximately 992 which are not, this figure includes 800 0-1 rated premises. Officers will be concentrating on those worst premises i.e. those in the 0-1 range by carrying out additional interventions and taking enforcement action where necessary in order to raise standards to 'broadly compliant'.

- 4.4 The Local Authority will continue to utilize a range of interventions depending on the previous history of the food business. These interventions include inspections, audits, monitoring, surveillance, verification visits, advice and guidance and information/intelligence gathering. The intervention programme will be as indicated below.

The higher risk category A to D premises will be subjected to full inspections. This includes inspections of premises requiring approval. This will include manufacturers and larger more complex food businesses. These 76 businesses add an additional 30 officer days per month demand on resources.

In relation to Category E rated premises, we will critically review the nature of the businesses and base our interventions as follows:

- those businesses with no inspectable risk (vending only, bookmakers retailing drinks only, chemists) will be removed from the programme;
- full inspection of low risk child care establishments following referral from Ofsted;
- full inspections of any premises subject to a food hygiene complaint;
- full inspection of 10% of category E premises where open food is handled.
- the remaining premises will be subject to a self-assessment questionnaire by correspondence

758 Unrated food businesses will be inspected – these are new registration businesses and those discovered operating that have not yet been inspected.

An identified backlog of 466 A-D inspections will be undertaken. These have arisen following a changeover in our computer system.

An identified backlog of 4305 category E interventions, these will be analysed to remove any with no inspectable risk. The remaining will then be completed over the next 3 years, with 10% being subject to full inspections with the remaining to be self-assessment.

Approx. 500 new registrations expected this year.

- 4.5 Food standards inspections which cover the quality, labelling and composition of food are rated differently but, where possible, these will be carried out at the same time as food hygiene inspections. Particular emphasis will be placed on food standards during inspections of manufacturers. Officers will also check on the traceability of products and their authenticity during inspections, to detect and reduce food fraud.
- 4.6 The food hygiene and food standards interventions which are required during 2015/2016 are given in Appendix 1.

## **5. Food Related Complaints and Requests for Assistance**

- 5.1 Investigations are carried out into complaints about poor hygiene in food premises and in response to requests for assistance from food proprietors who need additional advice about their business.
- 5.2 In addition, an average of 1,719 complaints are received each year from members of the public who are concerned about the food they have bought or eaten. These are investigated on health risk basis and are often complex investigations involving other Local Authorities, national companies and importers where food has originated from outside Birmingham or the UK. The main aim of these investigations is to find out whether the complaint is indicative of a general problem which could have serious implications for public health at a local, regional or national level and to take steps to control any further risk. Where the issue is low risk, investigations will be delayed until the next programmed inspection.
- 5.3 The FSA operates a system to alert the public and food authorities to problems concerning food which does not meet food safety requirements or which is inadequately labelled and where a product recall has been issued. Many of these are for information only where the company concerned has been able to trace and recall most of the product, but some require local authority involvement to contact retailers or caterers to ensure the food is removed from sale. With such a large number of caterers and retailers in the City, this can prove a challenging and time consuming exercise. Where a large scale response is required this will impact on other demands of this plan.

## **6. Home/Primary Authority Principle**

- 6.1 The Service supports the Home Authority Principle set up by LGR (Local Government Regulation) and the Primary Authority Principle set up by BRDO (Better Regulation Delivery Office). This means that a formal partnership arrangement is set up so that one local authority becomes the main point of contact to give the business advice on food policy matters and to advise other local authorities on any complaints they may be investigating within their area.
- 6.2 Regulatory Services has formal partnerships for food safety and food standards matters with:
- Mondelez - chocolate and confectionery manufacturer
  - Wing Yip - Chinese importer and wholesaler
  - Walter Smith (Birmingham) Ltd - retail butcher
  - Valerie Patisserie - Bakery
  - Hand Made Burger Co. - Restaurant chain
  - Virgin/ Cross Country Trains - Catering outlets on train services
  - Greggs - Bakery (informal partnership at present)
  - Thai Leisure Group - restaurant chain
  - Interstate Hotels - restaurant chain

- 6.3 This is a resource intensive exercise as additional meetings and inspections are required in order to properly advise both the business and other local authorities. It also ensures that we have competent staff with good knowledge of all aspects of food standards. Where Primary Authority Partnerships have been agreed, we operate a cost recovery system from the company, with approximately £28,000 recovered this year. For this reason we are looking at converting our existing Home Authority arrangements to Primary Authority Partnerships. We are not able to make a profit on these arrangements, they are purely cost recovery. The principle is supported through our contact with businesses involved in the Greater Birmingham & Solihull Local Enterprise Partnership.
- 6.4 In addition, Birmingham is the originating authority for approximately 150 food manufacturers, whereby the Home Authority principles are applied, although formal partnerships have not been established with these companies. We have a statutory duty to deal with referrals from other Local Authorities where products manufactured in Birmingham are sold in other areas, and problems are identified. There is no requirement for these businesses to enter into a formal partnership arrangement.

- 7.1 A food and water sampling programme will be developed during the year in conjunction with Public Health England (PHE) and the Public Analyst.
- 7.2 The sampling programme will be restricted to national and regional surveys co-ordinated by PHE and CENTSA, comprising 40 microbiological samples and 21 compositional samples. This represents a further reduction in sampling, from 589 in 2013/2014, 163 in 2014/2015 to 61 planned samples this year. The aim of the programme is to ensure that food and drink supplied, manufactured and sold within Birmingham meets regulatory standards in terms of microbiological safety, labelling, composition and quality, and are accurately described, giving consumers accurate information when purchasing food products.

8.1 All outbreaks and sporadic cases of food poisoning and suspected food poisoning are investigated, including potentially serious infections such as typhoid, paratyphoid, dysentery and E. coli 0157. Officers work in close liaison with the Consultants in Communicable Disease Control, Public Health doctors and nurses of the Health Protection Agency to protect the public health of people who live and work in or visit the City. Joint guidelines have been produced to ensure that all cases of infectious disease are investigated

thoroughly. Reciprocal training is carried out to train professionals for both Regulation & Enforcement and the Health Protection Agency.

## **9. Food Premises Database**

- 9.1 It is important that the food premises database is kept as up to date as possible so that all food premises are inspected regularly. To achieve this a range of initiatives are carried out including the registration process, area surveys and officer's working proactively to identify new food premises in their districts. This additional surveillance ensures that new food businesses which have not registered are identified so that they can be included in the food inspection programme.
- 9.2 A number of issues were highlighted relating to the recording of premises on the database, and the ratings applied. A management report has been developed that identifies anomalies in relation to the information held about food businesses, including the ratings applied. This report will be run quarterly and any such anomalies will be corrected. This will ensure that the database is up to date and returns to the FSA are accurate.
- 9.3 There are 758 unrated food businesses have been identified on the database. These are being included in the inspection programme which will improve the integrity of the database and the returns to the FSA. A regular report will be run to identify unrated premises, to ensure that steps are taken to manage this situation in future.

## **10. Advice to Businesses**

- 10.1 In accordance with the Enforcement Policy, advice is offered wherever possible to food businesses, to assist them in complying with relevant law and the principles of good practice. This advice may be given during inspections or when requests for assistance are received directly from established food traders or from those considering setting up new food businesses.
- 10.2 A special starter pack to help new or proposed food businesses has been developed which is available on the City Council's website ([www.birmingham.gov.uk/foodsafety](http://www.birmingham.gov.uk/foodsafety)). A wide range of other leaflets in community languages is also available. The pack is also provided to new businesses at initial inspections when appropriate.
- 10.3 In addition, the food safety web pages on BCC's website provide more information and advice to food businesses and consumers and where to find additional support, such as from the Food Standards Agency.
- 10.4 Officers also work closely with the Events Division to ensure that food and health and safety at large outdoor events in Birmingham are assured. An information pack has been developed for traders to receive in advance and on-the-day inspections will be carried out at events such as Vasaikhi, Eid

Mela, Frankfurt Christmas Market and Taste of Birmingham. The demand in this area of work has increased and the trend continues this year with very high profile events in the city such as the Rugby World Cup. This will be inspected to ensure that the event passes without problem. The additional inspections are not accounted for within this plan.

- 10.5 During August 2013 Environmental Health embarked upon an alternative enforcement initiative for some of the poorest performing food premises within 12 wards of the City, those with a 0-1 rating. The wards are:
- Aston
  - Bordesley Green
  - Hodge Hill
  - Handsworth and East Lozells
  - Moseley and King's Heath
  - Ladywood
  - Nechells
  - Sparkbrook
  - Springfield
  - Soho
  - South Yardley
  - Washwood Heath

The initiative is to provide a tailored advisory, educational and supportive approach that will encourage businesses to improve their standards in a range of different areas including food safety, health and safety, waste and energy efficiency. This has been driven by a partnership with Enterprise Catalyst Zone and part funding from the European Regional Development Fund and is aimed at improving overall business performance, productivity and environmental sustainability. Due to the success of the project it is proposed that the project will continue beyond the 2015 timescale previously anticipated when external funding ceases. A full time officer will be assigned to carry out this role city wide.

## **11. Food Safety and Standards Promotion**

- 11.1 Queries from the public will be responded to on food safety matters as part of the overall request for assistance service.
- 11.2 In partnership with the National Health Service the authority will extend the range and number of food businesses in Birmingham which obtain the Healthy Choices Award. This is an award that encourages food outlets to provide healthier choices on their menus.
- 11.3 Due to changes in labelling regulations all food business will be required to provide greater information to consumers about allergenic ingredients. An on-going education programme is being delivered in the city to educate businesses about this change, prior to any enforcement. This will include providing documents during inspections and discussions with food business

operators on compliance. It is not expected that enforcement will commence until 2016, unless the public's health is put at risk.

## **12. Review of work undertaken in 2014/2015**

### Inspections and legal action

- 12.1 Appendices 1 and 2 give detailed information on the food safety work carried out during 2014/2015.
- 12.2 Some 2,947 food hygiene inspections were carried out in 2014/2015 and 2320 food standards inspections. This represents over 100% of the programmed inspection target and also included a number of low risk inspections to premises not included in the programme but where complaints had been received. Due to not programming interventions at very low risk category E premises the total inspections carried out was 74% of the actual target.
- 12.3 Officers though concentrated on ensuring that the genuine low scoring premises were improved, by carrying out additional inspections and taking enforcement action where necessary. Although these premises are not automatically re-rated the current rate of improvement after officer action stands at 71%.
- 12.4 Birmingham has 76 food businesses which require specific EC approval. These are premises which produce or store high risk meat, fish or dairy products on a wholesale basis. This is a slight reduction compared to last year's figure of 82, however, a rise in applications has been noted. This process usually involves a number of inspections, a review of the company's food safety management system and an assessment of other conditions before approval can be granted and requires a more in-depth knowledge of assessing food safety systems. These types of premises were responsible for E.Coli outbreaks, in other areas of the country, and were investigated by Professor Pennington and represent the highest risk to food safety
- 12.5 During 2014/2015, 46 premises were found to present an imminent risk to health and were closed immediately until all necessary works were carried out. This is significantly above the average number of closures which are normally carried out in Birmingham and a large increase on last year. Although this could be considered a large number, compared to the total number of inspections carried out, (3,449) it only represents 1.33% of premises which seriously failed to meet basic hygiene requirements and put their customers at risk.
- 12.6 21 premises were prosecuted for food hygiene and food labelling related offences, with total fines amounting to £81,540 and costs recovered of over £32,000. In addition 6 businesses received a simple caution. This is a slight increase in the number of prosecutions compared to previous years.

### Food and water sampling

- 12.7 A range of surveys have been carried out to investigate the microbiological safety of food products as well as composition and labelling. The sampling programme has included surveys of food manufactured in Birmingham as well as a number of surveys on healthy eating claims
- 12.8 As part of the sampling programme, 17 food and water surveys were carried out comprising 162 samples in total. Of these, 28 were unsatisfactory i.e. 17.28% due to high bacterial counts or adulteration. This is a slightly higher failure rate than in previous years but at a rate that demonstrates the improved targeted and intelligence led programme. All of the issues identified were raised with the companies concerned and their home authorities and follow up action taken to ensure that problems were rectified and where necessary food products removed from sale.

### Food Hygiene Rating Scheme

- 12.9 The ratings website where hygiene scores for businesses are displayed features over 6,000 food businesses. As part of the scheme officers issued window stickers for all businesses in the scheme. Currently it is not a mandatory requirement for a business to display their hygiene score. We continue to support the introduction of legislation requiring the mandatory display of ratings stickers.

### Healthy Choices

- 12.10 In 2011 Environmental Health launched the Birmingham Healthy Choices Award called 'Food Fit 4 Life'. The Birmingham Healthy Choices Award Scheme was created as a partnership between the Food Lead Team and NHS Birmingham East and North, Heart of Birmingham Teaching Primary Care Trust and South Birmingham Primary Care Trust. The scheme has been introduced to caterers across the city and it is intended to encourage businesses to consider the nutritional content of the meals that they offer to the public. The scheme will run along side the Food Hygiene Ratings scheme, so that customers in Birmingham will have the opportunity to make an informed decision into where they eat not just in relation to hygiene standards, but healthy food choices too. The number of premises with an award now stands at 347. Audits are funded directly by the Public Health section.

### Training

- 12.11 All officers who carry out food inspections have received the minimum of 10 hours compulsory professional development training in food safety. The ever popular Birmingham Practical Food Inspection courses were held in June 2014 in conjunction with Birmingham University and Wolverhampton University to train primarily new student EHOs.

## Project Work

- 12.12 Officers have worked in partnership with the Council's events division, an officer was appointed to offer specialist advice concerning food safety at the major outdoor events which took place in the City including, the Christmas German Market, the Vaisakhi celebrations and the Birmingham Carnival. Over 60 inspections were carried out of food businesses at the German Market to ensure the event was a success.
- 12.13 In addition officers from The Food Lead Team have been working with Severn Trent and the Council's events team to address the issues of water supply at outdoor events. Where potable water is supplied it is required to meet drinking quality standards, even where it is not supplied for drinking purposes.
- 12.14 Officers have worked with traders on the Bull Ring Indoor Market to improve the efficiency and effectiveness of temperature control equipment to ensure that products sold remain safe. Further work has been undertaken to improve the hygiene ratings of businesses at the Bull Ring Indoor Market. This is funded by the markets service. Currently this has resulted in a 60% increase in businesses on the indoor market with a 5 rating, with 65% of the businesses achieving a 4 or 5 rating.

## **13. Trends**

- 13.1 Appendix 3 gives statistical information showing the trends in a number of areas of food safety since 2009. The number of food premises in Birmingham and the interventions required has been fairly steady. The number of interventions carried out in 2014/2015, due to excluding the very low risk inspections, was 74% of the actual target.
- 13.2 The number of Emergency Prohibition Notices served has fluctuated over the past 6 years, with an average of 38.5 served per year. The number served in 2014/2015 was above this average, see appendix 2.
- 13.3 The number of Food Hygiene requests for assistance has nearly doubled in comparison to the previous year. The numbers remain almost double that received in the early 2000's, perhaps showing an increased public awareness of food hygiene and a demand for higher quality. The number of complaints about food has stabilised this year to the six year average.
- 13.4 The number of sporadic cases of infectious disease has increased last year, after a big rise in 2010/2011 the numbers had been declining. This highlights the need to continue to direct resources at poor performing food businesses and the importance of food safety in the Service Plan in reducing food borne infection. The number of reported outbreaks of infectious disease has dropped again this year, this is due to most community outbreaks being investigated by Public Health England.

14. **Resources**

- 14.1 The food safety work during 2014/2015 was carried out within existing budgets.

# Essential food related work carried out in 2014/2015 and planned for 2015/2016

## APPENDIX 1

Activity	No. planned/ expected 2014/2015	No. achieved 2014/2015		Comments	No. planned or expected in 2015/2016
Food hygiene primary inspections, category				<p>The interventions planned for 2014/2015 include all of the category A-D premises. The category E premises are subject to interventions as detailed in the report..</p> <p>The programme will also include the overdue A-D premises, new registrations and unrated premises. The remaining overdue E premises will be subject to interventions as detailed in the report.</p>	
A (High risk)	66	145			86
B	446	572			455
C (Medium risk)	1384	1551			1176
D	400	602			516
E (Low risk)	0	0			334
		2947			
Overdue A-C					109
Overdue D					357
Overdue E					4305
Unrated					758
New Registrations					500 (est)
TOTAL					
Food standards primary inspections	2169	2320		Food standards inspections are carried out at the same time as food hygiene inspections. As the number of food hygiene inspections was in excess of the target for food standards inspections, the number of food standards inspections was therefore increased. All premises classed as high risk for food standards such as food manufacturers were inspected.	2320

Requests for assistance			These are not targets but expected figures – the numbers depend on the demand made by consumers and traders	
Food hygiene/ standards	1210	2030		2030
Food complaints	440	450		450
TOTAL	1650	2480		2480
Infection control			Most outbreaks of gastro-intestinal disease are caused by person-to-person spread of viruses which may not be food borne. However, the initial symptoms are the same as for food borne bacterial causes and so all outbreaks are investigated.	
Sporadic cases	1058	1211		1211
Outbreaks	19	11		11
National food alerts			The numbers depend on alerts issued by the Food Standards Agency	
For action	8	3		3
For information	26	31		31
TOTAL				
Food and water sampling	Programme of sampling to be carried out	samples carried out	More details are given in section 12.	The programme will be developed during the year in consultation with the HPA and BCL
Food related training for EHP's	10 hours for each officer	10 hours	All officers involved in food safety enforcement are required by the Code of Practice to complete 10 hours relevant training per year	10 hours per officer

## Additional food related work carried out in 2014/2015 and planned for 2015/2016

## APPENDIX 2

Topic	Activity in 2014/2015	Planned for 2015/2016 including resources implication (officers days per month)
Healthy Tums in Brum	Competition has been delayed due to PCT funding ending.	No funding anticipated at this stage.
Hygiene scores on the web	There are now 6329 food premises featured on the website, and officers are giving out stickers to all food premises following a programmed inspection	Investigation into charging for revisits. We are awaiting confirmation from the Food Standards Agency. May launch a fee service in conjunction with other West Mids. Authorities
Practical food inspection course	Two courses were provided on the identification and inspection of primary food	2 courses (depending on demand) in conjunction with B'ham and Wolverhampton Universities. (2 days)
Outdoor events	A lead officer has been assigned to liaise with Leisure Services on events such as Vaisakhi, the German Market and the Lord Mayor's show, Taste of Birmingham and to provide advice to mobile traders attending.	As for 2014/2015, additional resources to be directed at ensuring compliance during the German Market. (7 days)
Home/Primary Authorities	Additional work required – liaison with the company, advice given on policy matters and liaison with other local authorities.	Further development of Primary Authority partnerships with additional companies. (12 days)
Meetings at national level and consultation documents: FSA, LGA	Meetings have been attended as required, and consultation documents commented on.	As for 2014/2015 (0.5 days)
Liaison meetings: Water Authorities & CCDC's	Meetings have been attended as required.	As for 2014/2015 (2 days)
Food Fraud	Investigation of complaints.	To investigate the traceability of fresh meat at retail sale, and the labelling and marketing of fresh meat. (3 days)
Private Water Supplies	Monitoring and sampling of private water supplies.	To carry out risk assessments of private water supplies and private distribution networks. (1 day)
Markets business support.	Provide advice and guidance to markets section and market traders to improve compliance	As for 2014/15 (4 days)

**Food Safety related statistics 2009/2015**
**APPENDIX 3**

<b>Activity</b>	<b>2009/2010</b>	<b>2010/2011</b>	<b>2011/2012</b>	<b>2012/2013</b>	<b>2013/2014</b>	<b>2014/2015</b>	<b>6 year average</b>
Total number of food premises in Birmingham	7958	7790	7158	7379	7505	7330	7520
Programmed/ Primary Food hygiene inspections carried out	6135	4233	4032	3284	3104	2947	3955
Food Standards inspections carried out	2767	2430	2524	3071	2169	2320	2546
Emergency Prohibition Notices served	41	27	45	38	34	46	38.5
Food safety prosecutions completed at court	22	31	22	30	19	21	24
Food hygiene RFA's dealt with	1758	1752	1758	1807	1210	2030	1719
Food complaints RFA's dealt with	433	366	482	532	440	450	450
Sporadic infectious disease cases investigated	1610	2109	1225	1190	1058	1211	1400
Outbreaks investigated	68	35	32	23	19	11	31
Food alerts received	36	44	40	44	34	34	38