



CORPORATE SERVICES
PUBLIC PROTECTION DIVISION

FOOD SAFETY ENFORCEMENT PLAN 2007/08

NOVEMBER 2007

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1. Introduction

The Council is a Food Enforcement Authority as defined in the Food Safety Act 1990 and is required to prepare and publish an annual service plan. This plan has been prepared in accordance with "The Framework Agreement on Local Authority Food Law Enforcement" published by the Food Standards Agency in February 2001 (as amended July 2004).

The Council has delegated its authority for enforcement to the Director of Corporate Services. The Director has authorised officers, in writing, which are appropriately qualified and experienced, to carry out specific duties enabling delivery of the service. Details of the number and type of food premises, proposed work targets and the estimated cost of providing the service are attached as Appendices.

2. Service Aims and Objectives

Food Safety - Composition, Labelling and Hygiene

Aim	That food manufactured, stored, supplied and consumed in Darlington is safe to eat
Objective	To ensure traders conform to legal standards in relation to composition, labelling and hygiene

Drinking Water

Aim	That all supplies of drinking water are safe
Objective	To monitor the available sources of drinking water to check that they satisfy minimum legal requirements

Infectious Disease Control

Aim	To protect the public by monitoring and controlling the spread of notifiable diseases
Objective	To work with the Council's Proper Officer to monitor the reported cases of notifiable diseases and ensure appropriate action is taken to control or prevent the spread of those diseases in the community

Health Promotion

Aim	To raise standards in Food Safety and Nutrition through the promotion of best practice to traders and consumers
Objective	To raise awareness through the distribution of promotional information and targeted campaigns

Animal Health and Welfare - Animal Feeding Stuffs

Aim	That animal feeding stuffs manufactured, stored, supplied and consumed in Darlington are safe for animals to eat
Objective	To ensure that traders conform to legal requirements under Animal Health and Agriculture legislation

3. Background

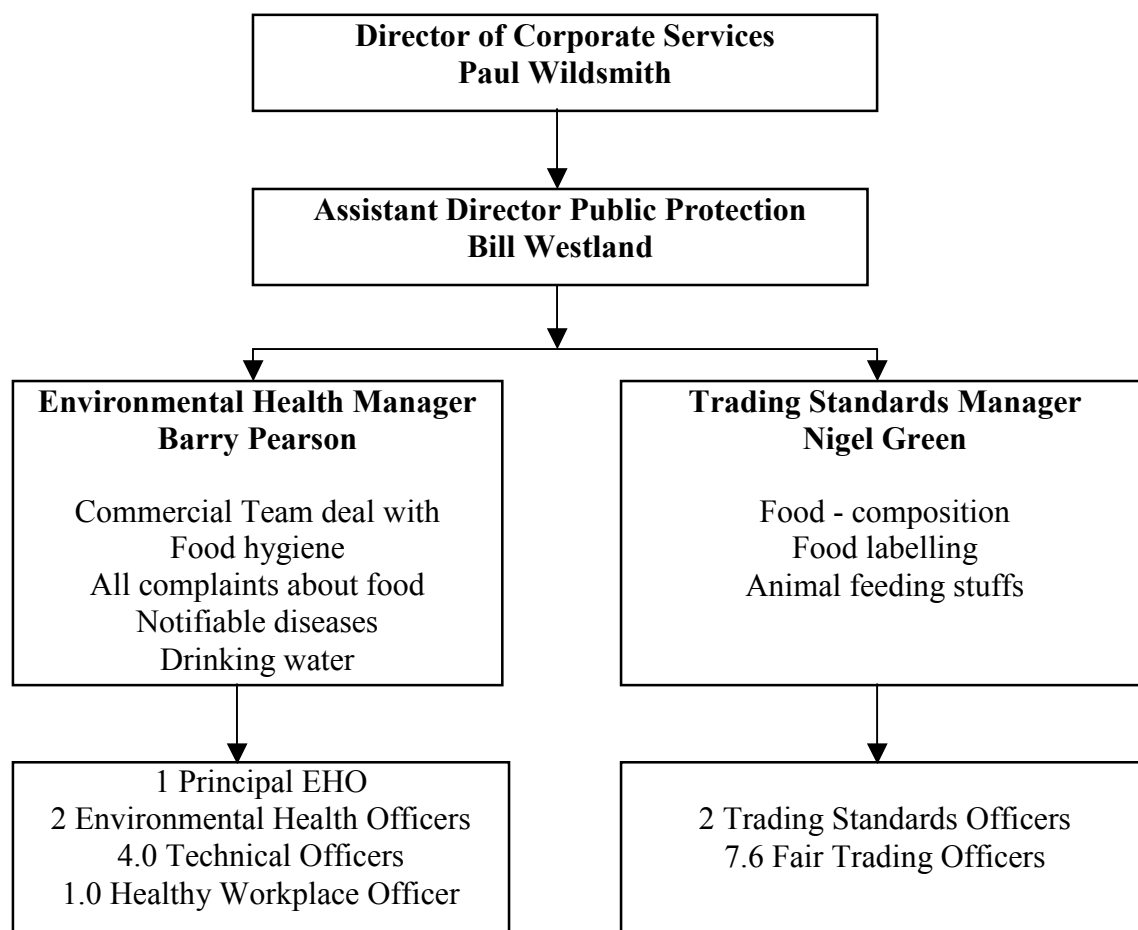
3.1 Profile of Local Authority

Darlington Borough Council is a compact area with a clear identity. It comprises the town of Darlington and its surrounding rural area, covering a total area of 19,745 hectares. The River Tees and North Yorkshire lie to the South, the Teesside conurbation to the East, County Durham to the North and rural Teesdale to the West.

Formerly a district within County Durham, Darlington Borough Council became a Unitary Authority on 1 April 1997. Darlington Borough has a population of approximately 98,880 mostly living in the urban area. The Town Centre is of sub-regional importance for shopping and services and the town is also an important employment centre. There are excellent communication links, with a principal railway station on the East Coast Rail Mainline, the A1(M) Motorway and Teesside International Airport within its boundaries.

Darlington is a medium sized town with an employed workforce of approximately 40,000. There are around 3,000 businesses, most of which are now in the service sector. Generally Darlington is an economy of small, owner-managed businesses, which co-exist with branch factories, offices and shops. Service sector employment will continue to dominate the local economy with further strong growth in tourism and miscellaneous services, female and part-time employment.

3.2 Organisational Structure



Councillor Nick Wallis is the Cabinet Member with the portfolio that includes food Safety and Councillor Marian Swift Chair of the Health and Well Being Scrutiny Committee.

The Environmental Health Commercial Team is responsible for enforcement of a wide range of Environmental Health legislation. For this plan they are responsible for the delivery of services relating to food hygiene, microbiological food sampling, food poisoning investigations, drinking water and food safety complaints. They are also responsible for maintaining the food premises and notifiable diseases register and making the weekly return of notifiable diseases to the Office of Population Census and Surveys.

The Trading Standards Section is responsible for the delivery of services relating to food standards, feeding stuffs, sampling foods for composition and labelling and sampling feeding stuffs.

There is a Service Level Agreement with the Public Analyst at Durham County Council to provide analytical services for food and agriculture. A fee is payable for each sample submitted.

There is a Service Level Agreement with NEMS to provide Food Examiners and carry out microbiological examination of food, water, and environmental samples. This is currently a free of charge service provided by the Health Protection Agency. The Council appoints officers employed by the Health Protection Agency as its Proper Officers for the purposes of Infection Control.

Performance Indicator targets are set in the Best Value Performance Plan (BVPI166), Departmental Plan, the Public Protection Service Plan and personal appraisal targets.

The premises profiles for food hygiene, food standards and animal feeding stuffs establishments are shown in **Appendix A** and the Environmental Health and Trading Standards food enforcement targets for 2007/08 are given in **Appendix B**.

3.3 Access to Service

The Public Protection Division is based at 11 Houndgate, Darlington DL1 5RF. Access to service is by phone, fax, email or in person during office hours:

Telephone calls are received by the contact centre staff: (01325) 388799

In person: Contact Centre, Town Hall, Darlington

E mail: customerservices@darlington.gov.uk

Fax messages are received by Public Protection staff

Fax: (01325) 388555

E-mail: publicprotection@darlington.gov.uk

Office Hours are:

Monday - Thursday 8.45 am - 4.45 pm

Friday 8.45 am - 4.15 pm

Outside these hours messages can be left via email or fax. An officer responds to requests the next working day.

3.4 Enforcement Policy

Darlington Borough Council is a signatory of the Government's Enforcement Concordat and has produced a leaflet "Making Regulation Work" to explain to businesses and residents the principles that it follows in carrying out enforcement action. The Council's Cabinet considered and approved the Development and Environment Department Enforcement Policy (Minute C285(5)APR 2002). This policy was written to meet the requirements of BVPI 166 to provide all service areas with an enforcement policy. The policy includes reference to the Concordat Principles and describes all available enforcement options and the decision making process to be followed by Officers. Separate detailed procedure notes dealing specifically with the enforcement of Food Safety legislation have also been issued to Authorised Officers.

3.5 Changes in Legislation

On 1 January 2006 the Food Hygiene (England) Regulations 2005 came into force and replaced all previous food hygiene regulations. The Food Hygiene (England) Regulations 2006 have revoked and re-enacted, with changes, these regulations. Although most of the previous hygiene requirements remain the same, the new regulations set out the need for all food businesses (including farms) to establish written food safety procedures based on the principles of the Hazard Analysis Critical Control Point system (HACCP) and keep written records.

4 Service Delivery

Food Law Enforcement is delivered alongside other services delivered by Trading Standards and Environmental Health and as such is one of several service areas competing for resources and is subject to overall service priorities (food standards and feeding stuffs visits carried out by Trading Standards) and are carried out alongside visits for safety, fair trading and metrology and animal health and welfare. Food hygiene visits by Environmental Health are carried out alongside enforcement visits for Health and Safety at Work together with other environmental health legislation. Feeding stuffs premises inspections, revisits, sampling visits and investigating feeding stuffs complaints are carried out by the Fair Trading Officers responsible for Animal Health. Visits are also made in response to requests for service that includes enforcement of a range of environmental health and trading standards legislation.

In general, priority will be given to:

- a investigating offences
- b completing prosecution cases without undue delay
- c providing advice and assistance under the Home Authority Principal
- d identifying and visiting new premises and businesses

4.1 Visiting Premises

The Premises Inspection Programme is based upon the premises profile on the 1 April for each year. **Appendix A** shows the premises profile on food hygiene, food standards and animal feeding stuffs establishments. The number of enforcement visits required to be carried out according to the risk rating calculated for each business and the date of the last inspection.

For inspections carried out by Trading Standards staff each premises is risk assessed according to Local Authority Co-ordinating Body on Food and Trading Standards (LACORS) guidelines with the overall premises risk determining the inspection frequency. High and medium risk premises are inspected at one and two years respectively, low risk premises are dealt with by means of an alternative enforcement strategy. Food premises inspections, revisits and sampling visits are normally carried out by a Trading Standards Officer or a Fair Trading Officer from the Inspection Team, although other officers within the Trading Standards Section, if appropriately qualified, are able to perform these functions. In 2006/07 100% (8) high-risk premises and 92% (150) medium risk premises were inspected.

For hygiene inspections carried out by environmental health staff each premises are risk rated and inspected at a frequency set down in the Food Standard Agency's Code of Practice. This inspection frequency ranges from every 6 months for premises risk rated A to every 2 years for premises risk rated D. Category E premises are dealt with by means of an alternative enforcement strategy. In the month before a programmed inspection is due, the business operator is sent a self-assessment questionnaire to complete and return. Of the returned forms a 10% sample of the businesses are inspected to verify that the information provided is accurate. Failure to return a form triggers a reminder letter, followed by an inspection if it is still not returned. If a returned form indicates any change in circumstances eg risk category or ownership details then a physical inspection is carried out. In 2006-07, the first year the strategy has been in place, 259 self-assessment questionnaires were sent out. 41 forms were not returned and visits were made. In 2006/07 we completed 569 programmed hygiene inspections (99.3% of planned inspections taking into account in year changes).

4.2 Out of Hours Inspections

The food safety officers, using the Council's flexi time system, operate flexible working between 08.00 hrs and 18.30 hrs. The majority of inspections are carried out between these hours. Due to present staffing resources and current workloads, no formal out of hours inspection program exists. However, officers are expected to use their initiative and assess, on an individual premises basis, when a food business should be subject to an inspection outside normal working hours to assess food hygiene procedures and practices when businesses are operating at full capacity.

Out of hours inspections may be required when:

- A food business is not open during normal daytime working hours, eg hot food takeaways.
- A food business operates only in the evening and/or at weekends, eg outside caterer, night clubs.
- High risk processes are operating eg bakeries during night shift.
- A food business is of a seasonal nature.
- a day time inspection has raised food safety concerns.

4.3 Food Complaints

All requests for service relating to food, drinking water and food poisoning are within one working day and investigated. This may involve samples being taken and submitted to the Public Analyst or Food Examiner with a request for their professional opinion.

4.4 Imported Foods

Durham Tees Valley International Airport is within our area but there is no direct importation of food. As an inland authority, rather than a port, we actively seek food premises who are importing foods. We will undertake deferred inspections when requested to do so (subject to having appropriate staff available to carry out the work). Authorised Officers have attended training organised by Tees Port Health Authority.

4.5 Food and Feeding Stuffs Inspection and Sampling

The food standards sampling programme is based upon those products produced or possibly adulterated within the area plus targeted products. These targeted products may be as a result of previous sampling, complaints, intelligence, national and regional sampling initiatives. Darlington Borough Council has appointed Durham County Council's Scientific Services as the Public and Agricultural Analyst.

The microbiological standards sampling programme includes foods and environmental samples. The programme is formulated in discussion with other members of the NEMS User Group. The group includes thirteen Local Authorities and they represent three Food Safety Liaison Groups. The programme includes national (LACORS and PHLS) and local initiatives. Microbiological samples are sent to the NEMS Laboratory at the General Hospital, Westgate Road, Newcastle upon Tyne for analysis. A Service Level Agreement drawn up by NEMS establishes the maximum number of routine samples that may be submitted to their laboratory. Darlington has been allocated a maximum of 9,205 credits for the year. There are 11 work types that have different credits from a food basic (10 credits) to a food legal action (50 credits). The Laboratory provides an update every month to the amount of credits that have been used.

Appendix E provides details of the sampling programmes undertaken in 2006-2007 and proposal for 2007/08.

4.6 Control and Investigation of Outbreaks and Food Related Infectious Disease

The written policies for the investigation of cases and outbreaks of food poisoning have been developed and agreed between members of the Durham and Darlington Infection Control Committee (membership includes representatives of the Health Protection Agency and the eight District Councils in the geographical County of Durham). There is a signed agreement between the District Councils to assist one another and share resources if the need should arise.

100% of cases of food poisoning or food borne disease are investigated by Environmental Health staff and a summary of the investigation of each reported case is forwarded to the Proper Officer appointed by the Council and who is employed by the Health Protection Agency. It is not possible to accurately predict the number of cases to be investigated (in 2006/07 there were 167 cases of food poisoning (or suspect food poisoning) investigated – including 127 cases of Campylobacter and 25 cases of Salmonella. There were no large general outbreaks).

4.7 Food Alerts

Food Alerts are received directly from the FSA to a dedicated internet mailbox. Messages are also received via EHC NET, LACORS and TS INTERLINK. These systems are checked daily and necessary action taken in accordance with working procedure.

4.8 Promotional Activity

Food safety promotional work will be targeted on businesses during inspection visits and at consumers when the need and opportunity arises. A comprehensive range of information and advice leaflets is available to businesses and consumers. A brief summary of campaigns and awards that the Division have been involved with are given in **Appendix D**.

5.0 Resources

The cost centre for each section covers all activities undertaken by that section. At the present time, we only have estimates of staff time spent on each service area. Apart from the budget for testing food samples, it is only possible to estimate other costs of Food Law Enforcement, based on staff time estimates, as £131,700 attached as **Appendix C**.

Any legal action necessary is provided by the Legal Services Section via a Service Level Agreement.

5.1 Staff Allocation

Trading Standards

Within the Trading Standards Section there are 9.6 officers, of which six are authorised for Food Law Enforcement. Three of these officers are qualified Trading Standards Officers with the Diploma in Trading Standards (DTS) qualification or equivalent. The other three officers hold the DCA with the

relevant Food Law Enforcement module. The remaining officers within Trading Standards are currently studying for an appropriate qualification. From estimates of staff time of authorised officers within Trading Standards the number of staff working on Food Law Enforcement is 0.5 full time equivalent (FTE).

Environmental Health

The Principal EHO and the two Environmental Health Officers spend a large proportion of time working with food businesses and are authorised to carry out the full range of enforcement including the service of prohibition notices. There are four Technical Officers (two have the BTEC in Environmental Health Studies and one of these is currently training to obtain a degree and become Environmental Health Officer. Another is due to qualify as an Environmental Health Officer). All are involved in the sampling food and water from food businesses and one spends a significant proportion of time inspecting food premises. It is estimated that three full time equivalents (FTE) staff work on Food Law Enforcement.

5.2 Home Authority Principle

In addition to advice and assistance given under the Home Authority Principle, the Authority will give advice to businesses as one method of helping business comply with any requirements, either statutory or best practice. Advice is available during programmed inspections and other visits, when requested and through information leaflets produced by national bodies or by Darlington Borough Council. New businesses requiring advice are picked up when they register, through applications to Building Control, Planning Permission or by links with the Economic Regeneration Division.

5.3 Liaison with Other Organisations

Darlington Borough Council is a member of the Tees Valley Local Authorities Group which includes Middlesbrough, Stockton, Hartlepool and Redcar & Cleveland Councils. Reporting to this group is a Tees Valley Food Safety Liaison Group, which considers food enforcement and meets every two months for approximately three hours.

There is a regional Public Protection Liaison Group comprising of authorities in the North East, which meets for half a day once a year. Reporting to this Public Protection Liaison group there is a North East Trading Standards Liaison Group, which considered those issues relevant to Trading Standards, which meets for three hours every two to three months. There are also local area Environmental Health Groups - Tees Valley, Durham, Tyne and Wear and Northumberland considering issues relevant to Environmental Health.

The Northern Branch of the Institute of Trading Standards Administration covers the North East and also considers issues relevant to Trading Standards including enforcement and training.

There is liaison with voluntary groups and other public sector bodies eg Health Authorities, Darlington Primary Care Trust, Health Protection Agency, Darlington College of Technology and liaison with other services within the Authority eg Building Control, Planning, Economic Regeneration and Darlington Partnership.

5.4 Staff development

The Council holds the Investors in People Award.

The Council has a written policy on the authorisation and training of food safety Officers that complies with The Food Safety Act 1990 Code of Practice Officers involved in food safety (hygiene) work must be either be qualified Environmental Health Officers with extensive food safety experience or Environmental Health Technical Officers holding the Higher/Ordinary Certificate in Food Premises Inspection. Officers involved in food standards work must be qualified with the Diploma in Trading Standards or the Diploma in Consumer Affairs provided it includes the Food and Agriculture Paper of Part 11 or the Certificate of Competence in Food Standards. To maintain competency and knowledge officers must complete a minimum of 10 hours food safety specific training. Additionally all food safety officers are included in the corporate employee performance development review scheme, which involves an annual personal interview to assess and report training needs.

6. Quality assessment

6.1 Internal quality assessment

The content and quality of inspections, investigations and enforcement actions is monitored routinely by the Team Leader or Manager to ensure compliance with written procedures and Food Safety Act Codes of Practice. A sample of the work undertaken in each month is peer reviewed and the results recorded in accordance with the internal monitoring procedure. The monitoring process identifies:

- That all enforcement actions are in accordance with Departmental Enforcement Policy
- For an Inspection or a Service Request:
 - the first response action to a request for service is within one working day (target 88%)
 - that programmed inspections are carried out on or about the allocated date
 - actions/interventions have taken into account requirements/priorities of the relevant Divisional Service Plan(s)
 - case officer has taken appropriate action that is technically and legally correct
 - internal procedures have been correctly applied
 - all documentation has been fully completed
 - actions within the team are consistent in both approach and outcome
 - risk scoring, where it applies, is appropriate

- a Customer Satisfaction questionnaire has been left at the time of a visit, or is sent where appropriate.
- For cases of notifiable disease
 - the first response action to a request for service is within one working day (target 88%)
 - actions/interventions have taken into account requirements/priorities of the relevant Divisional Service Plan(s)
 - internal procedures have been correctly applied
 - all documentation has been fully completed
 - actions within the team are consistent in both approach and outcome
 - a Customer Satisfaction questionnaire has been left at the time of a visit, or is sent where appropriate.
- For food alerts
 - the first response action to a request for service is within one working day (target 88%)
 - actions/interventions have taken into account requirements/priorities of the relevant Divisional Service Plan(s)
 - internal procedures have been correctly applied
 - all documentation has been fully completed
 - actions within the team are consistent in both approach and outcome
 - Customer Satisfaction questionnaire has been left at the time of a visit, or is sent where appropriate

Where any non-conformity identified action is taken to prevent the recurrence.

6.2 External Quality Assessment

The Food Standards Agency carried out an audit of the service in October 2004 focussing upon internal monitoring arrangements and peer third party review arrangements such as inter authority audit schemes. An Action Plan was approved for completion in May 2007. The details are available on www.foodstandards.gov.uk. Darlington participated in Inter Authority Audit schemes agreed by the Tees Valley Food Safety Liaison Group as a phased programme during 2005 – 2006. The lead auditor was employed by Osborne Richardson Consultancy Services who was assisted by an authorised officer from one the Tees Valley authorities. The Darlington Audit was carried out in May 2005.

Food Hygiene Premises Profile – April 2007

	A	B	C	D	E	F	G	H	I	J	K
Premises Ratings	Primary Producers	Slaughterhouses	Manufacturer/Processors	Packers	Importers/Exporters	Distributors/Transporters	Retailers	Restaurants and Other Caterers	Materials and Articles Manufacturers and Suppliers	Manufacturers Mainly Selling by Retail	Total
A	0	0	0	0	0	0	1	4	0	1	6
B	0	0	3	0	0	0	12	53	0	8	76
C	0	0	1	1	0	3	14	358	0	15	392
D	0	0	0	0	0	4	32	43	0	0	79
E (Subject to alternative enforcement strategy)	1	1	2	0	1	9	156	148	0	2	320
UNRATED											23
TOTAL	1	1	6	1	1	17	221	620	0	28	896

Food Standards Premises Profile – April 2007

	A	B	C	D	E	F	G	H	I	J	K
	Producers	Slaughter houses	Manufactures/Processors	Packers	Importers/Exporters	Distributors/Transporters	Retailers	Restaurants and Other Caterers	Materials and Articles Manufacturers and Suppliers	Manufacturers Mainly Selling by Retail	Total
High			2		1		1	1		4	
Medium			2			1	163	122		14	
Low	1	1	2	1		16	57	497		10	
Premises outside the Programme											
UNRATED											
TOTAL	1	1	6	1	1	17	221	620		28	896

Feeding Stuffs Premises Profile – April 2007

	A	B	C	D	E	F	G	H	I	J	K	L
	Additive and Protein Source Manufacturers	Premixture Manufacturer	Premixture Manufacturer	Compound Feed Manufacturers	Pet Food Manufacturers	On farm mixers of feed	Other Farms	Importers of Feed Materials	Sellers/Producers of Feed Materials (non-farm)	Wholesalers/Retailers of Feeds	Wholesalers/Retailers of Pet Foods	Total
Number of Approved Establishments and Intermediaries		1		2								3
Number of Registered Establishments and Intermediaries						48						48

Targets 2007/08

Trading Standards

- 1 Implement a programme of Foods Standards Inspections in accordance with the Food Safety Act Code of Practice Number 8. Inspecting 100 % of High (9) and 84 % of Medium (152) risk premises that are due.
- 2 Implement a programme of Feeding Stuffs Inspections, inspecting 100 % of High and 84 % of Medium risk premises that are due.
- 3 Implement food and feeding stuffs sampling programme, taking 80 food and 10 feeding stuffs samples for composition and labelling.
- 4 Respond to 88% of Trading Standards Requests for Service within one working day.

Environmental Health

- 5 To implement a Food Hygiene Award Scheme for all food premises, based upon a five star rating system agreed with the other Unitary Authorities in Tees Valley.
- 6 Respond to 88% of all consumer requests within 1 working day. It is estimated that there will be 150 requests relating to Food Safety Enforcement.
- 7 Inspect 100% of all premises due for Hygiene inspection (Including those risk rated A twice per year). There are 339 inspections programmed.

	Number of visits to premises rated A	Premises rated B	Premises rated C	Premises rated D	Premises rated E	Total
Planned inspections	12	78	204	23	22	339

- 8 Implement a microbiological (food and environmental) sampling programme. Approximately 500 samples will be taken and submitted for analysis in the year.
- 9 Investigate 100% of all cases of suspected food poisoning referred by a registered medical practitioner or the Health Protection Agency. It is estimated that there will be 200 cases to investigate.
- 10 55 self-assessment questionnaires will be sent to premises with a risk-rating category E (6 will be the subject of a verification inspection).
- 11 Proactively monitor food businesses attending the Darlington Markets. This will include the weekly general markets (Monday/Thursday/Saturday), the monthly farmers market and other speciality markets held throughout the year.

Financial estimate 2007/2008

Environmental Health

	£
Employees	80,300
Premises	4,100
Transport	3,300
Supplies and Services	7,300
Total	95,000

Trading Standards

Net Cost of Trading Standards	413,000
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Estimate of expenditure spent on food enforcement base as element of Trading Standards (based upon 1 FTE out of 9.6 FTE)	20,700
Specific Food Sampling Costs and Analyst Fees	16,000
Total	36,700

Total Cost of Food Safety Enforcement	131,700
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Promotional Activities

Safer Food Better Business

The Tees Valley Food Safety Liaison Group (TVFSLG), made up of food safety enforcement managers from the five unitary authorities, working in partnership with representatives of the Food Technology Centre at Teesside University, were awarded in 2005 a total of £445,000 funding from the Food Standards Agency (FSA) to promote the Safer Food Better Business initiative for 18 months. It involved delivery of a support package to assist small catering businesses comply with new hygiene regulations and implement Safer Food Better Business (SFBB).

- 303 Darlington catering businesses had the opportunity to attend an Introductory SFBB workshop.
- Ten workshops were delivered in Darlington.
- 205 businesses attended the Introductory Workshop and 187 attended the Coaching Workshop (many attended both).
- 19 businesses attended a HACCP training course.
- 181 businesses received one support visit from a consultant, 11 received a second visit.

This support was tailored to business needs, particularly to engage with businesses in rural areas or representing an ethnic minority. The conclusion of the project was planned to lead to the development and launch Tees Valley Food Award for Businesses who achieve compliance with food legislation, the development and launch of Tees Valley SFBB and HACCP website (and Cdrom), and evaluation of the project.

Tees Valley Food Hygiene Award

In 2006 the TVFSLG made the decision to develop and launch a Tees Valley Food Hygiene Award for all food businesses and not base it on the SFBB project work. The award involves each business being given a star rating - ranging from 5 stars (excellent) to no stars (major improvements required). The number of stars is calculated using specific elements of the risk rating score:

- food hygiene and safety (including food handling practices, procedures and temperature control);
- structural requirements (layout, facilities, cleaning, good repair etc);
- confidence in management/control systems and training.

The award remains valid until the next programmed primary inspection but can be withdrawn if standards are not maintained. The scheme will be introduced in Darlington on 1 July 2007 with all businesses given a certificate to display showing the number of stars awarded and the Council's website will provide open access to a data base showing the hygiene star rating of all food premises.

Heartbeat Award

This award scheme has been discontinued. This is in part due to the introduction, on 1 July 2007, of legislation prohibiting smoking in enclosed, or substantially enclosed. Spaces that addresses the smoking element of the award and that of the hygiene element is now better addressed through the Tees Valley Food Hygiene Award.

National Food Safety Week June 2007

The purchase of leaflets, posters and the coordination of the campaign will be delivered by the Commercial team.

Sampling Programmes**Sampling Activities completed 2006/2007**

1 In total 514 Samples were taken from 113 different food premises during the year.

2 Samples sent for microbiological analysis were from the following categories:

Food	290 samples
Environmental Swabs	140 samples
Mains Water Supplies	16 samples
Private Water Supplies	31 sets of samples

57 samples were found to be unsatisfactory and were subject to further investigation.

2 Participated in nationally co-ordinated surveys drawn up by HPA and FSA

Fish Dish Survey	24 samples taken May - September 2006
Raw Egg Survey	1 sample taken
Mobile Vendor Survey	1 mobile environmental and water

3 Implemented local surveys

Ice cream machines	August - September 2006 (7 premises)
Hot cooked chicken	March - May 2006 (16 premises)
Shopping Basket Survey	196 samples

Sampling linked to physical inspection of premises:

Monitoring Mains Water Supplies –13 samples

Microbiological Sampling Planned for 2007/2008

Food and Environmental	500 samples
Mains Water Supplies	20 samples
Private Water Supplies	35 sets of samples

Food Sampling Programme 2007/2008

	Composition and Labelling Sampling	Microbiological Sampling
April		Shopping Basket survey - up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples LACORS / HPA Salads and sauces from kebab takeaways
May	10 Samples Beers and Spirits (strength and substitution)	Shopping basket survey – up to 5 samples per week LACORS / HPA Herb Survey – 2 samples Environmental Water
July	10 Samples Species – Basmati Rice	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples LACORS / HPA Salads and sauces from kebab takeaways Environmental Water
August	10 Samples Species – Duran Wheat (pasta)	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
September	10 Samples Beers and Spirits (strength and substitution)	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
October	10 Samples Species – Fish and fish products	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water

November	10 Samples Beers and Spirits (strength and substitution)	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
December	None	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
January	10 Samples Beers and Spirits (strength and substitution)	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
February	10 Samples Species – Orange Juice	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water
March	None	Shopping Basket survey- up to 5 samples per week LACORS / HPA Herb Survey – 2 Samples Environmental Water

NB A separate sampling programme exists for private water supplies and is not included in this service plan