



Cyngor Gwynedd Council
Public Protection Service Delivery Plan 2022-23
Food Safety: Hygiene and Standards

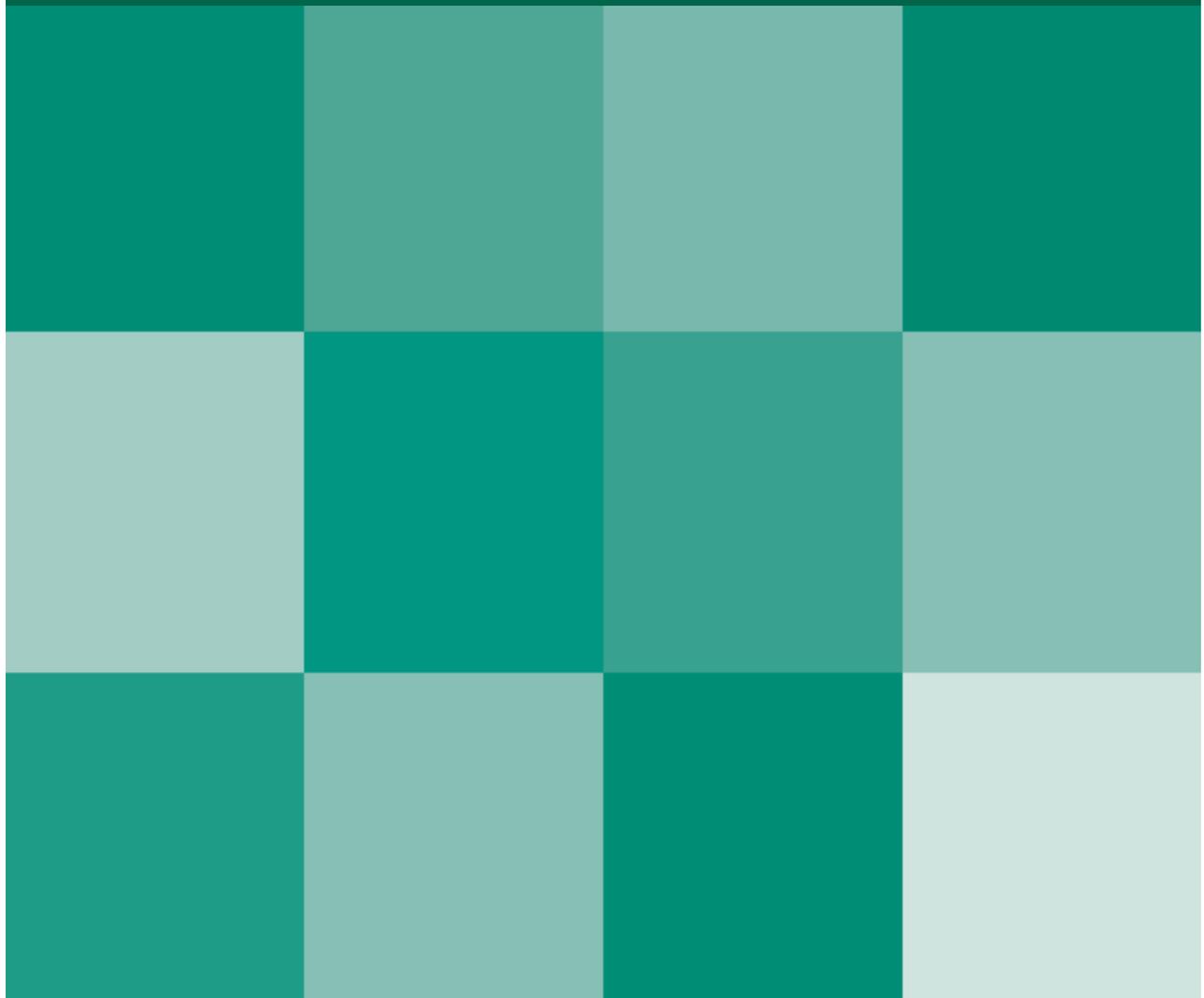
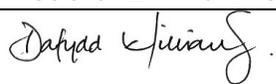


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DEFINITIONS

CEFAS	-	Centre for the Environment Fisheries and Aquaculture Science
CIEH	-	Chartered Institute of Environmental Health
CPD	-	Continuing Professional Development
CIW	-	Care Inspectorate Wales
DPPW	-	Directors of Public Protection Wales
TASCOMI	-	Public Protection database system
FHRS	-	Food Hygiene Rating Scheme
FSA	-	Food Standards Agency
FTE	-	Full Time Equivalent
OPPS	-	Office for Product Safety and Standards
LA	-	Local Authorities
MHS	-	Meat Hygiene Service
PHW	-	Public Health Wales
NWDSLGL	-	North Wales and Deeside Shellfish Liaison Group
NWFCDP	-	North Wales Food and Communicable Disease Panel
PHLS	-	Public Health Wales Microbiology Division Laboratory Service
SFBB	-	Safer Food Better Business -
SME	-	Small to Medium Sized Enterprises
UK	-	United Kingdom
WFMF	-	Welsh Food Microbiological Forum
NFCU	-	National Food Crime Unit
WHoEH	-	Welsh Heads of Environmental Health
WHoTS	-	Welsh Heads of Trading Standards
WLGA	-	Welsh Local Government Association
WW	-	Welsh Water

1.0 Introduction

The Food Standards Agency (FSA) as part of its national food safety framework agreement requires all local authorities to prepare an annual service delivery plan.

The plan should reflect the work required of food authorities by the FSA, under the requirements of the Food Standards Act 1999 and the framework agreement on local authority enforcement.

The Authorities last plan was issued for 2019-20. The Covid 19 (SARS-CoV-2) Pandemic which affected the UK from late March 2020 resulted in the majority of food controls being suspended in Gwynedd. Officers responsible for undertaking food controls were redirected to undertaking communicable disease work in an effort to limit the spread of Covid-19.

Officers returned to undertaking programmed food controls incrementally from September 2021 onwards.

During the pandemic offices continued to deal with urgent, reactive food safety work and work which involved facilitating trade primarily involving export, proactive surveillance, and other communicable disease work .

In June of 2021 the FSA issued a Covid -19 local authority recovery plan, applicable from 1/7/21 – 2023/24. The plan's aim is to provide guidance to Local Authorities to ensure that during the period of recovery from the effects of the pandemic, resources are targeted to where they provide the greatest value in terms of safeguarding public health and consumer protection.

This service delivery plan mainly details how Gwynedd Council will meet the aims and objectives of the FSA recovery plan during 2022-23.

2.0 Service Objectives

2.1 Aim

The Public Protection Service is committed to ensuring that food and drink intended for sale for human consumption, which is produced, stored, distributed, handled or consumed within the County is without risk to the health and safety of the consumer and conforms to composition and labelling requirements.

The Service will adopt an approach to enforcement based upon an assessment of the risk to public health and a failure to meet statutory requirements.

The Public Protection Service has an Enforcement Policy and staff will carry out the activities listed in this Service Plan in accordance with the policy.

Regard will be made to guidance issued by the FSA and to guidance from recognised bodies such as the OPSS.

The Service will also contribute towards the Council's efforts in fulfilling its obligations under the Well-being of Future Generations (Wales) Act 2015.

2.2 Objectives

The objectives of the Public Protection Service in relation to food safety are as follows:

- To carry out an annual food hygiene and food standards inspection programme in accordance with statutory requirements, the Food Law Code of Practice (Wales) and relevant guidance. Where possible such interventions will be undertaken co-incidentally with interventions undertaken in respect of other statutory functions.
- Support the annual inspection programmes with other interventions such as audits, alternative enforcement and food sampling; where necessary and appropriate to do so.
- Investigate complaints and to take appropriate action in accordance with Food Law Code of Practice (Wales) and other relevant guidance.
- To provide information and advice to businesses and consumers. Where resources allow, support food businesses and consumers with targeted promotional advice and educational initiatives.
- Approve product specific establishments subject to regulation in accordance with current guidance.

- Maintain and improve food safety enforcement staff competencies.

2.3 Links to Corporate Objectives

The Gwynedd Council Plan for 2018 -23 contains a vision statement:

‘Our vision as a Council is to support all the people of Gwynedd to thrive and live full lives in our community, in a county which is one of the best counties to live in.’

This Plan contributes to making Gwynedd a healthy, safe and sustainable place to live and work.

The plan is partly based on the Gwynedd and Anglesey Public Service Board’s Well-being Assessment.

Within the Improvement plan and well-being statement, incorporated within the Council’s 2018-23 plan, the Council lists it’s seven wellbeing objectives and six improvement priorities.

The seven wellbeing objectives are to ensure that Gwynedd residents can:

- Enjoy happy, healthy and safe lives
- Live in quality homes within their communities
- Earn a sufficient salary to be able to support themselves and their families
- Receive education of the highest quality which will enable them to do what they want to do
- Live with dignity and independently for as long as possible
- Live in a natural Welsh Society
- Take advantage of the beauty of the County’s natural environment

The following table details some of the links between the work of the Service and some of the wellbeing objectives and improvement priorities.

Wellbeing objective	Associated Improvement Priority	Link to Service's work
<p>Gwynedd residents to enjoy happy, healthy and safe lives</p>		<p>The food team undertakes interventions including inspections and the provision of advice at food businesses throughout the county. The interventions ensure compliance with food hygiene and standards legislation. This in turn ensures that the food produced, sold and consumed within Gwynedd is safe to eat.</p> <p>Officers actively encourage businesses to improve their standards, thereby contributing towards an improvement in conditions for residents and visitors alike.</p> <p>We raise awareness of food allergies and food intolerances and emphasise how and which products/ingredients affect certain vulnerable groups in our society.</p>
<p>Gwynedd Residents to earn a sufficient salary to be able to support themselves and their families</p>	<p>Improve the conditions to create a viable and prosperous economy whilst aiming towards securing more jobs which offer good salaries.</p>	<p>By undertaking food safety work the service aims to ensure that food businesses within Gwynedd do not cause instances of food poisoning. Food poisoning outbreaks can result in a substantial negative economic impact by:</p> <ul style="list-style-type: none"> -Sufferers not being able to work, and seeking medical treatment. -Businesses associated with the outbreak losing their 'good name' and customers. -Negative publicity impacting on visitor numbers to the area. <p>In securing compliance with legislative requirements the service works with bona fide businesses while taking firm action against those that choose not to comply. Advice and assistance is provided to businesses with the objective of ensuring that they satisfy the needs of their customers, provide employment locally and generate adequate return for their investors.</p>

		<p>Monitoring and advising on regulatory standards assists in maintaining a fair and sustainable economy.</p> <p>Businesses have a single point of contact.</p> <p>Many food outlets in Gwynedd are local family-run enterprises.</p> <p>The Public Protection Service's work supports the retail and services sector which helps maintain the local economy.</p>
Gwynedd Residents to Live in a natural Welsh Society	Ensure that we encourage and promote the ability of the people of Gwynedd to live their lives through the medium of Welsh.	<p>All front-line services are delivered / available through the medium of Welsh</p> <p>The unit's work in promoting good business practice / compliance using the Welsh language contributes towards a natural Welsh society.</p>

2.4 Performance Monitoring Measures.

The service performance (food safety, standards and hygiene) indicators for 2022-23 are listed below. The performance indicators are used, in part, to measure the service's contribution towards meeting the objectives of the Gwynedd Council 2018-23 Plan.

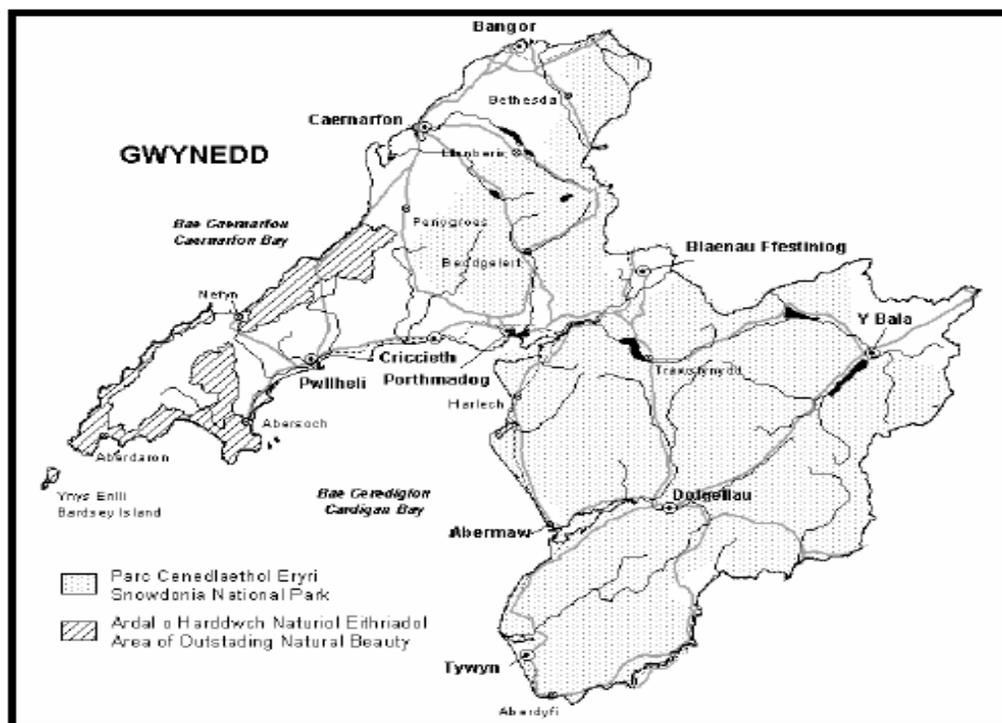
Unit	Reference	Description
Public Protection	G1	% of customers who responded to the survey that they were satisfied or very satisfied with the level of service
	G5	% of service requests closed over a given period
	G6	% of food establishments that meet Food Hygiene standards (equivalent to a food hygiene rating of 3 or above)
	G8	% of food establishments which received a food hygiene inspection in accordance with the food hygiene inspection programme over a given period.
	G9	% of food establishments which received a food standards inspection in accordance with the food standards inspection programme over a given period.

3.0 Background

3.1 Profile of Gwynedd

Gwynedd is located in North West Wales. It is the second largest County in Wales, accounting for 12.26% of the total land area, covering an area of 2,548 square kilometres. Gwynedd extends from Abergwyngregyn in the north to Aberdyfi in the south, a road distance of 130 Kilometres, and from Uwchmynydd in the west to Llanderfel in the east; a road distance of 103km. At 301 kilometres, Gwynedd has the longest coastline of all Unitary Authorities in Wales.

Gwynedd's population in 2021 (Census) was 117,400. The majority of the urban population is concentrated in the north of the County, in Bangor, Caernarfon and surrounding towns and villages.



3.2 Organisational Structure and Reporting lines

The Public Protection Services which will deliver the work detailed in this plan are Food & Safety and Trading Standards. The Cabinet Member for The Environment Department has responsibility for The Public Protection matters. The Communities Scrutiny Committee is responsible for scrutinizing both his decisions and the delivery of the service by the Department.

The Public Protection service management hierarchy is detailed below:



3.3 Scope of the Food & Safety and Trading Standards Services work

Both units contribute towards and maintain:

- Establishing and maintaining an up to date register of all food premises within the County.
- Planned Interventions of Food Premises –The frequency of intervention at each food business is programmed according to the food establishment intervention rating scheme as prescribed in the Food Law Code of Practice (Wales). Officers advise on good practice and ensure compliance with legal requirements. Due food standards interventions are undertaken, where possible, jointly with programmed hygiene interventions.
- Revisits – Where the operator of a food business is required to undertake works in order to comply with food safety /standards legislation, a revisit may be undertaken after the date specified for compliance.
- Investigation of Complaints – The service responds to all complaints about food businesses and food purchased within the area of Gwynedd Council that are not anonymous. Each complaint is investigated to determine appropriate enforcement action and to ensure precautions are taken to prevent a recurrence. This often involves contacting manufacturing companies and other local authorities / home authorities / primary authorities.

- Identifying new food businesses early in the life of those businesses and visiting those premises to undertake interventions and provide advice and guidance.
- Investigation of Food Borne Illnesses – Notification of cases of food poisoning are received from general practitioners, Public Health Wales (PHW) and their laboratory services. Each notification is investigated and appropriate action taken to prevent the spread of infection.
- Food Hygiene / Standards Promotion and Education – As part of the service’s commitment to promoting public health various food safety initiatives are undertaken. Previously these have included seminars to local businesses, involvement in the FSA’s food safety week, the provision of newsletters and providing advice and assistance to businesses during programmed interventions and on request.
- Food Alerts and Incidents –When food alerts are issued by the FSA in respect of certain foodstuffs and where necessary the service takes all appropriate measures to ensure foods are withdrawn from sale within the County. The Service may also log a food incident via the FSA where it has concerns about actual or suspected threats to the safety or quality of food that could require a national intervention to protect consumers’ interests
- Food Establishment Approvals – Certain food operations require prior approval by the local authority. In Gwynedd these include operations involving dairy products, meat products, fish products and egg packers. Establishments are inspected prior to issuing approvals and are regularly monitored thereafter to ensure continued compliance with legal requirements.
- Food Sampling – Sampling is undertaken to monitor food safety and standards compliance during interventions and as part of national, regional and local sampling programmes.
- Shellfish Sampling - Sampling is undertaken to monitor the hygiene status of designated shellfish production areas.
- Imported Food – Investigating allegations or circumstances which indicate that imported food might be contaminated, adulterated, or illegally imported, taking action to deal with any issues.
- Mineral / spring water – Three water bottling plants are currently overseen by the service. Interventions are carried out on a regular basis to ensure that the water is fit for human consumption and the information provided to consumers complies with current legislation.

- Other Services –Officers with established competencies may be required to address both occupational health and safety and food standards matters arising during the course of food safety interventions. They also, where necessary, investigate water borne incidents and infectious disease other than food poisoning, comment on applications for premises licences under the Licensing Act 2003 and on planning and building control applications relating to food premises.

3.4 Specialist External Services/Partners

Food Analytical Services	Public Analyst Scientific Services Ltd
Food Examiner	Public Health Wales Microbiology, Ysbyty Gwynedd
Proper Officers	Public Health Wales

3.5 Location of Services

The service is delivered from three area offices which are Swyddfa Ardal Arfon (Mona), Caernarfon; Swyddfa Ardal Dwyfor, Pwllheli and Swyddfa Ardal Meirionnydd, Dolgellau. The office opening hours are Monday to Friday 09:00 – 17:00.

Out of hours interventions are carried out where premises do not trade during the daytime. It is the policy for food interventions, unless in exceptional circumstances, to be carried out unannounced to allow the actual business operations to be observed. There is also an out of hours service to deal with emergencies.

3.6 Demands on the Food and Safety Service

Gwynedd food businesses include manufacturers, processors, wholesalers, retailers and catering establishments. Catering and retail are the dominant sectors. The businesses are predominantly small to medium sized enterprises (SME).The County also contains a large number of primary food producers (mainly livestock).

On the 1st April 2022 Gwynedd Council was responsible for enforcing food safety in over 2300 food premises within the county. Similarly, the Council was responsible for over 2000 businesses involved in the primary production of food (produce and livestock).

The risk assessment programme for food safety and standards is set out in the Food Law Code of Practice (Wales) intervention rating scheme and the criteria provides that all food

premises should be subject to a degree of surveillance. The method of surveillance that may be applied varies in accordance with the risk rating of the business; alternative enforcement methods may be used for the lowest risk premises.

Table showing number of Gwynedd food businesses per classification

	Number of premises (As at 01/04/22)
Primary Producers (Food – produce / catch)	58
Manufacturers and Packers	171
Importers and Exporters	2
Distributors and Transporters	16
Retailers	390
Restaurants, Cafes, Canteens, Caterers	679
Hotels, Guest Houses, Pubs and Clubs	413
Takeaways	148
Caring Premises	163
Supermarkets	55
Schools /Colleges	133
Mobile Food Units	85
Total	2313
of which are Approved Establishments	33

Gwynedd has a number of classified shellfish beds which are subject to regulation. The Authority is responsible for processing samples of shellfish and water in the locality of beds to ensure that they meet strict microbial and chemical quality standards. The officers involved require specialist training .

Similarly, the enforcement of food safety regulations within the water bottling plants require officers to receive specialist training.

Approximately 330 food premises are open on a seasonal basis within the County. Such businesses are predominately open during the summer months. This places an added burden on the Service during the Summer due to the increase in scheduled inspections, coupled with an increase in complaints and requests for service due to the general temporary increase in the population locally from tourism.

There are approximately between 40-50 businesses within Gwynedd whose operators first language is neither Welsh nor English. This can pose a challenge to officers undertaking interventions at the businesses in terms of relaying information and securing conformance

with current legislation . There is cause on occasion to utilise translation services with the cost borne by the Authority.

3.7 Enforcement Policy

The public protection enforcement policy was approved by Committee on the 28 October 2011. The enforcement policy can be found on the Council Website (www.gwynedd.llyw.cymru). Enforcement decisions will be documented and monitored to demonstrate adherence with the policy. In addition to this there are comprehensive procedures available to ensure consistency of service.

4.0 Service Delivery

4.1 Food Premises Interventions

Under ‘normal’ circumstances interventions at food premises are usually prioritised in accordance with the premises risk rating as previously established, in accordance with the Food Law Code of Practice (Wales).

Interventions are defined in the code as activities that are designed to monitor, support and increase food law compliance within a food establishment, they include, but are not restricted to, ‘official controls’ as defined in Article 2 (1) of retained Regulation EC 882/2004.

Official control interventions that may be used include inspections, partial inspections, audits, surveillance visits, verification visits, monitoring visits and sampling visits where analysis/examination is to be carried out at an official laboratory. Where circumstances allow and in particular for low risk premises, other interventions that are not official controls may be used. These include education, advice, coaching and information gathering.

The Food Law Code of Practice (Wales) details the minimum intervention frequencies for specific categories of premises and the type of interventions which may be appropriate, which are as follows:

Food Hygiene minimum intervention frequencies

Risk Category	OFFICIAL CONTROLS							OTHER INTERVENTIONS		Minimum Frequency of Intervention
	Inspection	Partial Inspection	Audit	Monitoring	Surveillance	Verification	Sampling	Education, Advice and Coaching	Information, Intelligence Gathering and Sampling	
A ²	X	X	X							6 months
B ²	X	X	X							12 months
C ²	X	X	X							18 months
C: Broadly Compliant ¹	X	X	X	X	X	X	X			18 months
D	X	X	X	X	X	X	X	X	X	24 months
E	All official controls and / or Alternative Enforcement Strategy Every 3 years									

¹ - Premises which are able to demonstrate, and have been assessed as, having good conditions, systems and management which score <= 10 in the rating system (i.e. good premises).

² - For Food standards, the minimum intervention frequencies for category A premises is 12 months, category B 24 months and category C premises should be subject to an alternative enforcement strategy or intervention every five years.

However, due to the significant impact Covid-19 Pandemic has had on Local Authorities ability to undertake food controls the FSA have introduced a recovery plan. The recovery plan provides a framework for re-starting the food control delivery system in line with the Food Law code of practice.

Currently, we are in phase two of the plan, a summary of which is as follows:

Target Date	Work to be completed
30 th June 2022	All establishments rated category B for Hygiene and A for standards to have received an onsite intervention
30 th of September 2022	All establishments rated category C for hygiene and less than broadly compliant to have received an onsite intervention
31 st of December 2022	All establishments rated category D for hygiene and less than broadly compliant to have received an onsite intervention
31 st of March 2023	All establishments rated category C for hygiene and broadly compliant or better to have received an onsite intervention.

In conjunction with this work, The Recovery Plan requires that:

- Ongoing surveillance, enforcement and reactive work continue
- New and refreshed food hygiene ratings are given following appropriate interventions
- Food Hygiene re-rating interventions to be completed in accordance with the scheme's

guidance

- Sampling is undertaken in accordance with the local authority sampling plan
- On site interventions are undertaken at new businesses
- An intelligence based approach is implemented for lower risk category establishments
- Authorities continue to undertake specific sector based interventions to support trade and export

4.2 Hygiene Interventions at Primary Producers.

The Food Law Code of Practice (Wales) details a risk based approach to undertaking interventions at primary food producers.

Where a business is found to be generally compliant with food legislation and where the risk category reflects this, alternative official controls may be used as interventions instead of inspections.

Any intervention undertaken will seek to establish that the food business operator and any employees have an understanding of the hazards posed by the business and whether or not adequate measures are in place to control the hazards and ensure that food entering the food chain is safe to eat.

4.3 The National Food Hygiene Rating Scheme (FHRS)

The Food Hygiene Rating (Wales) Act 2013 requires local authorities to operate a food hygiene rating scheme and rate food businesses within their area. Also, the Act places a duty on food businesses to display their food hygiene rating at their establishment. The intention of the Act is to ensure that consumers are provided with information about the food hygiene standards of food businesses in Wales. This will enable consumers to make better informed choices about where to buy food.

Ratings are listed on the Food Standards Agency website <http://ratings.food.gov.uk/>.

The Food Hygiene Rating Guidance for Local Authorities (issued by the Food Standards Agency) advises that a food hygiene rating may only be given following an inspection.

4.4 Gwynedd Council Food Hygiene Intervention Programme 2022-23

For 2022-23 Gwynedd Council will undertake the inspection of food premises in accordance with the FSA Recovery Plan, mentioned in section 4.1

We will prioritise the following for inspection ;
 High risk premises / less than broadly complaint
 New Businesses
 Approved Establishments and business who export produce
 Between April and September 2022, seasonal category C and D premises , followed by other
 category C then D premises

In accordance with the Recovery Plan the number of interventions due for 2022-23 is estimated as:

Premise Profile	Number of Premises (at 31/03/22)	Estimated number of interventions required during the year as of 31/3/22
Category A	2	2
Category B	33	1
Category C	730	628
Category D	591	581
Unrated	117	117
Outside programme	10	10
TOTAL	1473	1339

Interventions will not be undertaken at risk category E premises during the year unless a complaint or legitimate concern is received in relation to a specific premises.

4.5 Gwynedd Council Standards Intervention Programme 2022-23

For 2022-23 every high risk category A premises due or overdue an inspection will be subjected to an intervention.

In accordance with the drive for improvement in efficiency officers undertaking food hygiene interventions also undertake food standards interventions at the same time, if due in the same year or overdue .

Consequently, it is the authority's policy that the driver for food standards interventions at risk category B and C businesses will be the FSA Recovery Plan in relation to hygiene interventions

The table overleaf details the food standards interventions due during 2022-23.

Premise Profile: Food Standards (Risk Categories A-C)	Estimated Number of Premises (As of 31/3/22)	Estimated number of inspections / interventions required during the year as of 1/4/22
Category A	8	4
Category B	606	538
Category C	1558	365
Outside Programme	3	0
Unrated	138	138
TOTAL	2313	1045

4.6 Gwynedd Council Primary Producers Intervention Programme 2022-23

Interventions at primary producers should be carried out at frequencies based on their established risk. Factors taken into account are membership of recognised assurance schemes and local intelligence. Inspections of primary producers are generally carried out in conjunction with animal feed inspections which are scheduled in accordance with the Priority Action Plan submitted annually to the Welsh Government. The Feed action plan involves all North Wales Authorities.

The driver for hygiene inspections is the animal feed inspection programme. The frequency of animal feed inspections is generally higher than the frequency of primary production inspections. In practice the hygiene inspections will follow the Priority Action Plan for animal feed inspections whether they are due for inspection or not.

However, it is acknowledged that by following this course of action only a small proportion of primary producers receive a hygiene inspection year on year. At the end of 2021-22 over 1500 food hygiene inspections at primary production level were outstanding.

624 of the registered primary producers are members of an assurance scheme; Assured British Meat, Assured Combinable Crops Scheme, Farm Assured Welsh Livestock and Red Tractor Assurance.

4.7 Enforcement Revisits

There is an expectation that any premise that receives a food hygiene rating of 2 or less will receive an enforcement revisit because this is deemed to be a breach of food hygiene law.

The timing of the revisit will be determined by the action taken as a result of the earlier intervention. It will depend on the nature of the works required. However, it is expected that a revisit of a premise with a hygiene rating of 0 will be undertaken within 28 days. Where there is a major concern with regards to the cleanliness of the premise a shorter time may be more appropriate. Premises with a rating of 1 or 2 should be revisited within a 3 month

period depending on the contraventions found at the initial intervention.

Such a revisit should, whenever practicable, be undertaken by the officer who undertook the original intervention.

There is also an expectation where a significant breach is identified under food standards legislation that a revisit will occur. The timescale will depend on the risks associated with the breach but should be undertaken within a 3 month period.

The table below details the number of food hygiene and food standards revisits undertaken by officers over three financial years.

Re-visits

Year	Food Hygiene	Food Standards
2017-18	86	3
2018-19	82	7
2021 -22(*)	3	4

(*) Intervening (19-20, 20-21) years not reported

4.8 Request for Re-rating-Food Hygiene Rating Scheme

Re-ratings will be undertaken when a Food Business Operator has taken action to rectify non-compliances identified during the most recent inspection and submits a satisfactory request to the authority for their Food Hygiene Rating to be re-assessed.

The re-rating inspection should take place in accordance with the scheme. Such an inspection should, whenever practicable, be undertaken by the officer who undertook the original inspection. Pre pandemic 24 re-rating inspections were undertaken during 2018/19. Three re-rating inspections were undertaken during 2021-22

4.9 Food Complaints and Requests for Service

All food hygiene complaints that are not anonymous and relate to food bought within the county are investigated. It is the food safety service's policy to give a first response within 5 working days to all food and food premises complaints. .

Similarly, all complaints (not made anonymously) received in relation to food standards or primary production will be responded to within 5 working days.

The following table details the number of food safety complaints received pre pandemic (2017-18 -2018-19) and last year 2021-22.

Food Safety Complaints

Year	Hygiene of Premises + practices	Food hygiene issues (microbial , foreign body, chemical contamination)	Food standards (Composition, additives)
16-17	95	41	14
17-18	74	31	14
18-19	56	93	21
21-22	82	13	10

One complaint in respect of food hygiene at primary production level were received during 2021-22. The subsequent investigation resulted in an improvement notice being issued.

The fluctuations in numbers over the reported years under consideration do not, of themselves, raise issues in terms of resource allocation. This also applies to the number of service requests received, as shown in the table below.

Service requests

Year	Food hygiene and food standards	Of which were requests for advice
16-17	1257	118
17-18	1061	95
18-19	1083	653 (*)
21-22	1346	497

(*) Change in recording arrangements.

During the year 62% of food related service requests records were closed, and therefore dealt with, within 21 days of receipt. This implies that there was a delay in dealing with some service requests. Delays can be attributed to the fact that staff were allocated to undertake covid-19 work during the majority of the year , resulting in an insufficient level of resource to deal with service requests promptly . This will be a focus for improvement during 2022-23.

4.10 Primary Authority / Home Authority and Advice to Business

The Regulatory Enforcement and Sanctions Act 2008 established the Primary Authority Scheme as a statutory scheme. Under the scheme businesses can choose to form a

partnership with a local authority that will govern the way that the business is regulated by all Local Authorities. The office for product safety and standards (opss) operate the scheme.

A Primary Authority may provide a key point of contact for a business that it partners in relation to other Local Authorities which regulate it. A Primary Authority may also offer a lead on regulatory matters concerning the business.

Gwynedd Council has currently no primary authority agreement in place. However, Officers are bound to abide by Primary Authority Agreements which are in place for businesses with outlets within the area.

The Home Authority Principle is an arrangement to help businesses by providing a point of contact /advice to the business and other local authorities, usually at the Local Authority where the head office or main operation is located.

Although Gwynedd has no recognised Home Authority agreement in place we will follow the Home Authority principles when contacted by other Authorities in relation to businesses based in the area.

Advice is offered to any business that has trading premises within Gwynedd unless the trader has a Primary Authority arrangement with another local authority. This is achieved by providing advice directly to businesses and through the provision of training courses which may be held locally.

4.11 Food Sampling and Inspections

Food and drink supplied, produced and sold within the County pre Covid 19 Pandemic was sampled in accordance with a planned sampling programme and where necessary, in response to food complaints / investigations. The service did not undertake any programmed sampling during 2021-22 but will look to resurrect the programme during 2022-23.

A trainee public protection enforcement officer has received sampling training with the intention that the officer in question will re-start our 'shopping basket' sampling programme and allow for participation in any sampling projects which may arise over the coming year.

The results of food samples analysis are uploaded to the FSA via their UKFSS Net system.

In 2021-22 three food hygiene samples were taken as part of investigations into food complaints. No food standards sampling was undertaken.

During the year the FSA arranged for 8 food standards (allergen) samples to be taken from premises in Gwynedd as part of their national surveillance programme. One sample was found to contain an allergen which should not have been present. A Gwynedd Council officer followed this up with a visit to the business, advice was issued.

The Service also undertakes routine sampling of shellfish from classified harvesting areas to monitor their hygiene status. Data obtained from the sampling is used to ascertain whether or not the classification is accurate.

Samples are taken on a quarterly basis from two sites and on a monthly basis from six sites. Two of the six (monthly) sites are sampled twice a month between April and September. This sampling continued during the Pandemic.

Some adverse results were obtained over the two years which necessitated a revision of an A class Mussel bed - Menai Straits East. Consequently, the A classification of the bed has been limited to a specified period; the 1st of July to the 30th of April in any given year. The bed classification will revert to a class B at all other times, meaning that shellfish collected during this period will require treatment / processing prior to consumption.

Food samples are analysed by Public Health Wales Microbiology, Ysbyty Gwynedd, Bangor and the Public Analyst Scientific Service Ltd, in Wolverhampton. The Centre for the Environment Fisheries and Aquaculture Science (CEFAS) laboratories are used occasionally for processing shellfish samples.

4.12 The Investigation of Outbreaks and Food Related Infectious Disease

The Unit investigates all outbreaks and notifications of food related disease in accordance with accepted procedures and advice from its Proper Officer.

Between the PHW and Gwynedd Council there are formal arrangements in place to identify and investigate cases of food poisoning. All laboratory identified cases of food poisoning are notified directly to the food safety section for investigation.

As previously stated all service staff were initially relocated to undertaking covid-19 work at the outset of the pandemic in the UK (End of March 2020). The majority of staff resource was allocated to Covid -19 work until September 2021 where a proportion of officers returned to undertaking food safety work and other duties.

However, during the pandemic all incidents of food poisoning or alleged food poisoning were investigated with a view to tracing the source and preventing spread and reoccurrence.

During 2021-22 32 requests for investigating unconfirmed food poisonings which included unconfirmed notifications were accepted from members of the public / organisations other than PHW

The table overleaf gives the total number of confirmed notifications of foodborne infections directed to the Authority from PHW during the last four year.

Disease causing agent (confirmed)	Total notifications 20-21	Total notifications 21-22
Campylobacter	179	201
Salmonella Typhimurium	0	0
Salmonella Enteritidis	8	8
Other Salmonellas	1	2
Giardia Lamblia	7	9
Cryptosporidium	11	20
Verocytotoxic E.Coli including 0157	19	34
Listeria Monocytogenes	1	0
Shigellosis	0	0
TOTAL	226	274

The adoption of molecular testing for enteric pathogens by the Public Health Wales laboratories was expected to have an effect on service delivery during 2018-19 onwards in terms of an increase in detected foodborne infections.

We have not seen significant increases in reported cases. However, the impact of the pandemic restrictions on people's behaviours / access to medical facilities may have influenced the number of people presenting with foodborne illness and so trend analysis will not be undertaken at this time.

During the latter stages of 2021-22 the Service was also involved in a national investigation into a potential cluster / outbreak of Salmonella Typhimurium t5 4574. This investigation is ongoing.

4.13 Food Safety Incidents

The FSA declares food safety incidents from time to time and notifies food authorities of these by email. Some of the notifications are for information only and some are for action.

The Service has a documented procedure for dealing with Food Safety Incidents Alerts following notification through the Food Alert system.

No alerts which required officers to undertake further action were received during 2021/22.

4.14 Liaison with other Organisations

The Food and Safety Service collaborates with the following groups or organisations which are involved with food safety issues. Partnership working is undertaken to ensure that food safety work within the County of Gwynedd is consistent with those of neighbouring local authorities, that service improvements can be identified, and that competence based training can be accessed.

- Welsh Government
- Directors of Public Protection Wales (DPPW)
- Welsh Heads of Environmental Health Group (WHeEH)
- Wales Heads of Trading Standards (WHeTS)
- North Wales Food and Communicable Disease Panel (NWFCDP)
- Welsh Food Microbiological Forum (WFMF)
- Public Health Wales (PHW)
- North Wales and Deeside Shellfish Liaison Group (NWDSLGL)
- Gang masters Licencing Authority
- Natural Resources Wales
- Care Inspectorate Wales (CIW)
- Centre for Environment, Fisheries and Aquaculture Science (CEFAS)
- Welsh Water (WW)
- Food Standards Agency (FSA)
- National Food Crime Unit (NFCU)

4.15 Food Safety Promotion

Dependant on available resources, the Food and Safety Service carries out health promotion exercises covering food safety and hygiene.

Food Safety Health Promotion efforts have been limited over the past year but the Service has assisted the FSA in promoting initiatives on Gwynedd Council social media sites such as;

New labelling requirements for pre packed for direct sale during the Summer of 2021

The 'Register a food Business ' campaign of February 2022

'Speak up for Allergies 'campaign during March 2022.

During May of 2022 a letter and information leaflets providing information on new labelling requirements for pre packed food for direct sale were sent to 547 businesses

Also, during November 2021 advice to consumers to check web based food businesses

Food hygiene ratings before purchase was issued on our social media sites.

4.16 Food Safety Training for Officers

It is the Council's policy to comply fully with the requirements of the Food Law Code of Practice (Wales) in relation to staff training and the qualifications of authorised officers. This includes access to external training on specialist topics, supplemented by regular in-house update training for authorised food safety officers.

Officers involved in enforcing food safety legislation should therefore receive a minimum of 10 hours continuing professional development training directly related to the delivery of official controls and a further 10 hours on other professional matters, during any year.

Officers involved with food hygiene enforcement in primary production establishments will receive a minimum of 4 hours training relating to their responsibilities during the year.

Staff training provision has been met using online resources during 2021-22.

Three officers within the service are currently not fully authorised to undertake official food safety controls and will be required to follow and complete the FSA's competency framework.

4.17 Food Safety Formal Action

All enforcement action will be taken having regard to the Public Protection Enforcement Policy. This may range from informal action, through to the service of formal notices including hygiene improvement notices, remedial action notices or hygiene emergency prohibition notices, or ultimately recommendations for prosecution. The main aim is to ensure that all food businesses within Gwynedd produce food that is safe to eat and that they comply with the requirements of the food safety legislation.

The next table details the number of written warnings and formal notices issued by the service during 2017-18, 2018-19 and 21-22 and the number of prosecutions concluded over the same periods.

Year	2017/18	2018/19	2021/22
Voluntary Closure of Food premises	2	8	2
Seizure, detention or voluntary surrender of food	4	1	0
Hygiene Improvement Notice	8	14	2
Remedial Action notice	6	7	0
Food Standards Improvement Notices	2	0	2
Food hygiene Written Warnings	974	867	251
Food Standards Written Warnings	405	428	153
Food Hygiene Prosecution	0	0	0
Food Standards Prosecution	0	0	0

4.18 Safer Food Better Business (SFBB)

To assist proprietors of food businesses in meeting legal requirements the FSA have produced a simplified food safety management system, SFBB, that they suggest should be promoted to food businesses that need assistance with hazard analysis requirements.

In 2022-23 we will continue to promote the use of this food safety management model (where applicable) within the County of Gwynedd.

4.19 New Businesses

All new food businesses in Gwynedd are subjected to an intervention visit and are provided with advice and guidance to ensure that those businesses are compliant with food safety legislation from the outset.

Unfortunately, during 2021-22 the majority of new businesses were not visited within the target of 28 days from opening /beginning to trade. For the coming year one of the service priorities will be to inspect all previously registered businesses which have not received an intervention and to inspect all newly registered businesses within 28 days from starting to trade.

A comparatively high number of new food businesses open in Gwynedd yearly which imposes a substantial added burden on the service. The table below details the numbers of new business registrations received annually from 2019-20 onwards (including business who subsequently closed during the same year.

The pre 2019-20 5 year average new business registrations was 230. The dip in new business registrations received during 2019-20 and in particular 2020-21 is attributed to the effects of the Covid-19 pandemic.

Year	Number
2019-20	199
2020-21	101
2021-22	245

Conversely, a significant number of premises close annually. During 2021-22 150 food businesses ceased trading in Gwynedd.

5.0 Resources

5.1 Financial Allocation

The tables (x3) below show the total net costs to Gwynedd Council of undertaking food safety work for the past 4 financial years; 2018-19 – 2021-22 (tables 1-3). Each table relates to a specific food safety element (food hygiene, food standards and food hygiene at primary production)

The pie chart provides a visual representation of the net costs of each food safety element during 2021-22.

Key contributions to the overall net costs (staff, procurement, contribution to other Council Services [central] costs) are specified. (The majority of Travel, procurement and administration costs form part of the staff costs)

Table 1: Cost of Food Hygiene work 2018-19 – 2021-22

Food Safety Element	Total Net Costs	Staff Costs	Travel /Sustenance	Procurement: Equipment, sample analysis, services.	Administration and central contribution costs
Food Hygiene 2018/19	£393,001	£ 383,553	£ 2608	£ 7664	£ 23,571
Food Hygiene 2019/20	£430,300	£405,239	£1028	£6412	£29,141
Food Hygiene 2020/21	£444,170	£423,501	£402	£4917	£21,202
Food Hygiene 2021/22	£467,406	£457,154	£1312	£7563	£21,204

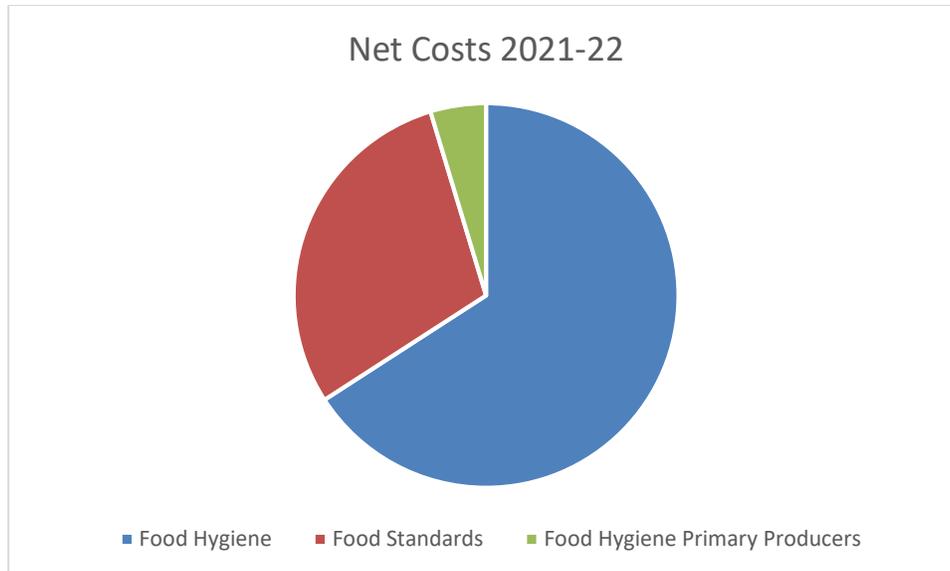
Table 2: Cost of Food Standards work 2018-19 – 2021-22

Food Safety Element	Total Net Costs	Staff Costs	Travel /Sustenance	Procurement: Equipment, sample analysis, services.	Administration and central contribution costs
Food Standards 2018/19	£207,188	£ 186,059	£519	£5173	£ 15,435
Food Standards 2019/20	£230,615	£200,461	£143	£2684	£28,709
Food Standards 2020/21	£227,908	£206,989	£0	£1998	£21, 096
Food Standards 2021/22	£209,085	£192,782	£0	£1251	£21,011

Table 3: Cost of Food Hygiene at Primary production work 2018-19 – 2021-22

Food Safety Element	Total Net Costs	Staff Costs	Travel /Sustenance	Administration and central contribution costs
Food Hygiene at Primary Production 2018-19	£31,716	£ 8525	£0	£23,191
Food Hygiene at Primary Production 2019-20	£36,552	£7460	£380	N/A
Food Hygiene at Primary Production 2020-21	£32,643	£10,947	£0	N/A
Food Hygiene at Primary Production 2021-2022	£33,134	£12,122	£0	N/A

Food and Safety Service net costs per service delivery area: 2021-22



The service contributes towards other Council Services which assists with service delivery, this includes the Authorities in house legal service.

There will be other contributions which impact upon the reported total net costs of the Service. For example , the Service made an income of £8536 under food hygiene during 2021-22 and £1136 under Food Standards.

The total net cost of the Service increased by £4904 between 2020/21 and 2021/22.

5.2 Staff Resource

In 2021-22 there were 14 officers in post within the Food and Safety Service with additional contributions towards food safety work by 2 members of the trading standards team. (excluding managers and support staff).

Two of the officers are currently in the process of achieving qualifications which will , in conjunction with fulfilling competency requirements allow them to undertake official controls. A further recently qualified officer was not available to the service during 2021-22. Therefore, these officers did not undertake any official food controls during the year.

Half of a Public Protection Enforcement Officer post is currently vacant. One officer (equivalent to half a public protection enforcement officer post) continues to focus on Covid related work during the first quarter of 2022/23.

There is currently no one undertaking the Sampling officer role.

As previously explained all Service officers focused on covid-19 work up to September 2021. At this point individual officers were released incrementally from Covid work to return to food safety and other duties during the Autumn and Winter of 2021-22.

All of the officers within the Service undertake a range work in addition to food safety, commensurate with their authorisations and established competencies.

The tables below detail the FTE which were available to the Council to undertake food controls before the Covid Pandemic (2018/19) and on the 31/3/22.

Food Hygiene

Post	FTE 18/19	FTE 31/3/22
Public Protection Officers	4.15	3.9
Public Protection Enforcement Officers	3.1	2.4
Food Sampling Officer	0.4	0
Public Protection Managers (Food and Support)	0.5	0.5
Contribution from other posts	0.6	0.55
Total	8.75	7.35

Food Standards

Post	FTE 18/19	FTE 31/3/22
Public Protection Officers	4.5	1.9
Public Protection Enforcement Officers	1.5	1.1
Public Protection Manager	0.5	0.45
Contribution from other posts	0.1	0.04
Total	6.60	3.49

Food Hygiene at Primary Production

Post	FTE 18/19	FTE 31/3/22
Enforcement Officer.	0.1	0.1
Public Protection Manager	0.05	0.05
Total.	0.15	0.15

A high proportion of food hygiene inspections are combined with food standards inspections. Officers also undertake health and safety work.

To fully comply with the Code of practice (Wales) requirements it is suggested that at least 14 *operational staff* (Public Protection officers and Public Protection Enforcement Officers) should be allocated to the service with at least 7.75 FTE dedicated to food hygiene work and 4.5 FTE dedicated to food standards work.

The Authority has allocated funding for 3 trainee public protection officer posts for the next three years, to be recruited during 2022-23. One of the trainees will be allocated to the Food and Safety Service.

6.0 Quality Assurance

6.1 Documented procedures

To ensure the quality and consistency of our service processes, procedures and work instructions are documented and retained electronically. Documented procedures identify responsibility for the work carried out. Documents can be accessed by all staff via a shared Directory.

6.2 Assessment and audits

The quality of our policies and procedures is assessed in a number of ways, namely:

- The Public Protection Manager undertakes regular monitoring of a variety of enforcement work (i.e. inspections, letters, improvement notices, risk rating scores) and provides feedback to the officers. Internal audit of documented procedures and work instructions also takes place as required / annually.
- Internal audits
- Audits undertaken by the Food Standards Agency.

Other monitoring arrangements include

- Customer consultation and feedback via customer satisfaction surveys for relevant areas of the Food Safety Section
- Consideration of corporate complaints and compliments about the service.
- Regular team meetings to give the opportunity to discuss inspection and enforcement issues and to promote general consistency.
- Consistency exercises, especially for risk ratings.
- Peer review exercises.

7.0 Review

7.1 Review Against the Service Plan

The service delivery plan should be subject to annual review. The review will link into the annual business planning process.

Performance is monitored regularly with a bi-monthly management review of progress. Performance Reports are undertaken detailing performance against National and Local Indicators. Key issues arising in each monitoring period can then be quickly identified and addressed.

7.2 Review of Performance Against 2019-20 Service Plan

Appendix 1, 2 and 3 provides a summary of service delivery during 2021-22

Due to the Covid pandemic no service plan has been issued since 2019-20. The key areas for improvement / action listed in the 19/20 service plan are listed below, together with an explanation of what the Authority has done to meet the set requirements since that time / during the Covid pandemic. .

Performance – 2019-20 areas for improvement

Key Area	Actions / Result
The Authority will endeavour to meet all outstanding targets set following the FSA Audit in February 2016 during 2019-20.	<p>The Service has taken significant steps to meet all remaining recommendations which had yet to be completed.</p> <p>The majority of these recommendations relate to ensuring that adequate resources are made available to meet the food law code of practice requirements.</p> <p>By employing additional staff the service will meet these recommendations in full. However, the additional staff members have yet to complete (in full) their academic qualifications which will allow them to progress as suitably qualified officers. The Officers should obtain their respective qualifications during 2022-23.</p>

<p>Undertake official food hygiene and standards inspections at all high risk premises scheduled for an intervention</p>	<p>The Covid 19 Pandemic effectively resulted in the Authority undertaking very few programmed inspections for over a year and a half. Consequently there is a very significant backlog of premises overdue for an inspection (2000+).</p> <p>The Authority will be following the FSA's recovery plan , prioritising businesses for an intervention in accordance with set priorities / their established risk rating.</p> <p>All category A food premises (hygiene and standards) received an inspection during 2021-22</p>
<p>Deal with the backlog of overdue hygiene and standards interventions at low risk premises.</p>	<p>The Authority will be following the FSA's recovery plan in order to deal with the backlog of overdue hygiene and standards interventions.</p>
<p>Continue to undertake customer satisfaction surveys for relevant food service areas</p>	<p>Suspended during the Covid-19 Pandemic, to re-start in 2022-23</p>
<p>Inspect 90% of new food businesses within 28 days of opening or from the service becoming aware of their trading</p>	<p>The Unit failed to achieve this target due to the relocation of staff to Covid19 work This will be addressed over the coming year.</p>
<p>Continue to monitor compliance with the requirement to publish Food nutrition information on most pre-packed food labels.</p>	<p>Limited . Effort will now be directed to ensuring compliance with pre packed food for direct sale labelling requirements.</p>
<p>Continue to encourage primary producers to adopt high standards of food hygiene practices.</p>	<p>Ongoing, but on a limited scale.</p>
<p>Monitor and enforce the display of food hygiene rating stickers within food businesses across the County.</p>	<p>Ongoing.</p>

<p>Ensuring that there is sufficient resource in terms of officers (FTE) and competencies in fringe specialised areas of food safety such as spring water bottling plants and the use of sous vide and vacuum packing equipment.</p>	<p>Again, this effort limited due to Covid-19 Pandemic. To address this during the coming year.</p>
<p>Participation in a North Wales Food and Communicable Disease Panel Project .</p>	<p>No ongoing projects identified as yet but will allocate resources to any agreed co-operative working.</p>
<p>The targeting of food standards interventions, including inspections and sampling for specific food sectors over the year. To include small scale beer and spirits producers and home based cake producers.</p>	<p>This effort will be suspended for the time being as it is not identified as a service priority currently.</p>
<p>Payment for food safety advice.</p>	<p>Suspended during Covid-19 Pandemic. Will look to offer the service if resources allow during 22-23</p>
<p>The procurement and adoption of a new computer database system to log work records</p>	<p>Done. Service now using TASCOMI</p>
<p>Adaptation of internal processes and working practices to deal with the potential effects upon the food industry of leaving the European Union. Particular reference to food exports and imports and the contribution that the Authority may have to make in terms of certifying foods produced within the County and fishery products for export.</p>	<p>Ongoing. All officers will sit Food Competent Certification Officers revalidation training early in 2022-23</p>

7.3 Achievements

Despite the fact that the service was primarily focused on Covid 19 control work for the majority of the year and in addition to that outlined in Appendix 1, 2 and 3 key service achievements over the period of last year for food hygiene and standards include:

- During 2021-22 the Service continued to undertake official controls where the nature and frequency are prescribed in specific legislation and controls recommended by FSA guidance that are undertaken to support trade and enable export. Examples of this work would be the continuation of assessing applications for approval to operate establishments producing food of animal origin.
- Completion of reactive work including enforcement in cases of non – compliance , managing food hazards and investigating and managing complaints.
- The Service undertook ongoing proactive surveillance to obtain an accurate picture of the local business landscape which included identifying unregistered new businesses, closed businesses and businesses who had substantially changed their operation without prior notification.
- In accordance with the FSA's Recovery plan, an intervention programme was formed and then implemented during September 2021.
- As per the Recovery Plan, all establishments rated category A for hygiene received an on-site intervention prior to the 31/3/22.
- All bar one of the establishments rated category B for hygiene received an onsite intervention before the same date. The Recovery Plan target for this work is the 30th of June 2022.
- The Service participated in in house and FSA initiatives using social media as a tool to communicate key messages. This included the provision of information to businesses during the Spring and Summer of 2021 in relation to the new labelling requirements for pre packed food for direct sale which came into force on the 1st of October 2021.
- Officers endeavoured to maintain their professional development by undertaking online food safety training.

7.4 Service Delivery for 2022-23

The following areas of service delivery have been identified as a priority for 2022-23: -

- The Authority will endeavour to meet all outstanding targets set in the FSA Recovery Plan for the year - see 4.1 for further details.
- Inspecting 90% of new food businesses within 28 days of opening or from the service becoming aware of their trading.
- Completing a comprehensive food sampling programme with unsatisfactory samples dealt with promptly.
- Monitor compliance with the labelling requirements for pre packed food for direct sale
- Undertaking a recruitment drive to Identify and employ a Public Protection Trainee to fill a new 3 year post recently funded by the Authority.
- Where possible, ensuring that there is sufficient resource in terms of FTE and competencies in fringe specialised areas of food safety .
- Dealing with service requests promptly.
- Meeting Priority 7 of the FSA's National enforcement priorities for England and Wales- Feed Law Enforcement and Food Hygiene Law Enforcement at Primary Production (March 2022),
'Effective identification, registration and inspection of food businesses producing higher risk , fresh produce operating at the level of primary production.'
Initial effort, identifying new businesses which fall under this description and subsequently undertaking prompt official controls to ensure compliance with hygiene requirements.

7.5 Factors likely to have an impact on service delivery during 2022-23

Factors likely to have impact on service delivery this year include:

a) The lack of resource in terms of the number of qualified staff available to undertake food safety work: Two members of staff will require further training before they are able to undertake official controls. Meeting the requirements in full will be a gradual process. Half of a Public Protection Enforcement Officer post is not currently filled.

b) Gaining access to premises. The profile of Gwynedd food premises is dynamic and ever changing, more so due to the current financial climate. Premises are likely to open less and become more seasonal or open out of normal office hours. As previously stated, there are approximately 330 seasonal food premises in Gwynedd. To address this, programmed interventions at seasonal premises with hygiene categories of C or D have been bought forward, pre October. Therefore, the inspections workload over the summer months may be higher than at other times of the year. Inspections out of normal office hours are likely to increase.

c) The number of new food businesses registering with the Authority continue to be relatively high. This is because a number of businesses are unsustainable and are closing with new businesses opening in their place. This is placing a sustained and significant demand on the Service as all new businesses are scheduled to be inspected within 28 days of opening.

d) Due to the effects of the Covid-19 pandemic a large proportion of Gwynedd food businesses will not have received a timely food safety intervention over the past two years. This may have resulted in standards slipping. There is therefore a risk that officers will uncover more significant contraventions than usual resulting in an increase in formal / enforcement action to remedy unacceptable poor standards.

e) Officers report that undertaking both hygiene and standards inspections of businesses following the easing of restrictions is taking more time. This is attributed to a number of reasons; a general deterioration in the level of compliance with food safety requirements, FBO uncertainty in relation to new legislation / guidance (labelling of pre packed food for direct sale) and FBO's seeking advice / assurances following a change in business practices.

f) The Service will be primarily focused on achieving the targets set within the FSA recovery plan. Interventions at events will not be routinely undertaken, unless complaints are received. This lack of oversight may result in compromised food safety standards at some events.

g) The lack of suitably qualified officers to undertake food hygiene interventions at primary producers.

h) Establishing and maintaining staff competencies and meeting training requirements - identifying and procuring suitable training.

i) Requiring competent officers to assist with the training of unqualified / trainee officers, thereby taking up staff resource which would otherwise be used to complete official controls.

APPENDIX 1 – Food Hygiene

PERFORMANCE SUMMARY 2021-22

Food Hygiene Inspection Programme

The table below details the programmed food hygiene interventions carried out during the year and the number of interventions which should have been undertaken but were outstanding as of 31/3/22

Risk Category	Achieved	Outstanding
A High Risk	7	0
B High Risk	38	1
C High Risk	102	628
D	10	581
E	10	820
Unrated	248	117
TOTAL	415	2147

During the financial year 150 food premises closed

National Food Hygiene Ratings Scheme

On the 31/3/22 of the food businesses which fall under the food hygiene rating scheme in Gwynedd 91.2% fell into the Broadly Compliant category for Food Hygiene legislation (Score of 3 or above). However, it should be remembered that the majority of these premises will not have been subject to a timely intervention, in accordance with the code of practice, due to the Covid-19 Pandemic.

Profile of Ratings within Gwynedd – Start of April 2022		
5	Very Good	1954
4	Good	153
3	Generally Satisfactory	32
2	Improvement Necessary	9
1	Major Improvement Necessary	3
0	Urgent Improvement Necessary	0

Number of Requests for Rescore Visits Undertaken :3

Number of Appeals on Rating received and determined– 1,

Other data in relation to Demands on Food Service

Interventions

Sampling visits	97
Advice and Education	3
Information / intelligence gathering	0
TOTAL	100

Food Complaint Investigations

Food Hygiene Complaints	13
Hygiene of premises / practices complaints	82

Other types of Service Requests

Advice	477
Export Certificates	4
Shellfish Registration Documents	34
Infectious Disease	382

Control and Investigation of Outbreaks and Food Related Infectious Disease

Sporadic Notifications	274
Non Covid Outbreaks	1

Enforcement Actions

Improvement Notices	2
Remedial Action Notices	0
Written Warnings	251
Voluntary Closure	2
Seizure /detention/Surrender of Food	0
Prosecutions concluded	0

Appendix 2 – Food Standards

PERFORMANCE SUMMARY 2021-22

Interventions Programme

The table below details the programmed standards hygiene interventions carried out during the year and the number of interventions which should have been undertaken but were outstanding as of 31/3/22

Risk Category	Achieved	Outstanding
A High Risk	4	0
B Medium risk	68	411
C Low risk	33	365
Unrated	238	138
Total	343	914

Other data in relation to Demands on Food Standards Service

Food Standards Complaint Investigations

Food Complaints	10
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Enforcement Actions

Improvement Notices	2
Written Warnings (not combined with hygiene reports)	153
Prosecutions concluded	0
Seizure /detention/Surrender of Food	0

Appendix 3–Food Hygiene at Primary Producers

Performance Summary 2021-22

Inspection programme

Number of inspections completed : 41

Number or reports produced: 41

One improvement notice in relation to hygiene issues at a vegetable producers was issued during the year.