

**BELFAST CITY COUNCIL
CITY & NEIGHBOURHOOD SERVICES DEPARTMENT
SERVICE PLAN FOR FOOD LAW ENFORCEMENT 2021 - 2022**

It is estimated (from N.I. Department of Health statistics) that in Belfast around 11200 people will suffer from food poisoning and food related illness annually, potentially resulting in 104 hospital admissions, 5 deaths and costing the Belfast economy an estimated £19 million each year.

This service plan for food law enforcement describes the balance of techniques and approaches to be taken by Belfast City Council during 2021 - 2022 to ensure food safety, food standards and promote informed healthy choices. The Council will mix and balance the four common approaches to enforcement:

- Demand driven
- Education driven
- Inspection driven
- Intelligence driven

Food safety is a priority for the Council's regulatory service, with staff in Food Safety, Port Health and Business Support providing most aspects of the service.

1 – Service Aims and Objectives

1.1 Aims and objectives

The key aims and objectives of the food service are to:

1. Protect consumers and ensure food produced, imported through or sold in Belfast is safe to eat and meets the necessary legal standards
2. Support the local economy, including the regeneration and investment in the City Centre by minimising the cost of food related illness and supporting individual businesses through clear advice, guidance and good regulation which are effective, risk based and proportionate.
3. Respond to all complaints or service requests within target response times and meet the needs of local people through effective delivery of quality and customer centric services.
4. Help consumers and businesses understand about safe food and healthy eating and help to ensure that consumers have the information they need to make informed choices whilst promoting food sustainability and helping to reduce food poverty.

1.2 Links to corporate objectives and plans

The Belfast Agenda is Belfast's first community plan and sets out a new vision for Belfast to become a City which will drive a successful economy, a magnet for investment and a great place to live for everyone.

The Food Service has an important contribution to make to the achievement of the Council's vision, particularly through its support to the economy and by creating a safe city. The service also helps the Council in its efforts to stimulate the local economy through its City Centre regeneration and investment plan.

In promoting food safety and healthy choices the Food Service also contributes to delivering the cross-government food strategy, published in January 2010, setting out a joint vision for the UK food system in 2030 and the Food Standards Agency's Strategy for 2020-2025.

The Service, by improving food safety in the City, plays an important role in promoting Belfast to visitors and tourists. This has become more visible since the Food Hygiene Rating Act (NI) 2016 came into operation in October 2016 requiring all relevant food businesses to display their ratings (display was previously voluntary, with only 57% of businesses displaying their rating). The implementation and enforcement of this legislation requires considerable resources.

2. Background

2.1 Profile of the Local Authority

The Council is the largest of the 11 Councils in Northern Ireland and, by any definition, is an organization of size, importance and structure. It now serves a population of 334,000 (with a daytime population of 422,500). The area is predominantly urban in nature with the Council offices being located in the city centre. The city is the major centre for both employment and entertainment in Northern Ireland with two thirds of the population of Northern Ireland being within 50 km of the city.

Within the city boundary is the Port of Belfast, Ireland's busiest port and a significant port within the United Kingdom. The area of the Port consists of 1,000 acres of water 2,000 acres of land and over 8,000 linear metres of quays. Around two thirds of Northern Ireland's seaborne trade, and a quarter of that for Ireland as a whole, is handled at the port which receives almost 6000 vessels each year and over 24 million tonnes of cargo.

Belfast is Ireland's busiest ferry port with 1.2 million passengers and over half a million freight units annually and is also the leading dry bulk port with regards to imports of grain, animal feeds, coal, fertilizers and cement. Additionally, over 95% of Northern Ireland's petroleum and oil products are handled at the Port. The City has become one of the main cruise destinations in the UK attracting over 100 cruise ships annually carrying 185,000 passengers and generating around £24.5 million for the local economy.

2.2 Organisational Structure

Following local government reform in April 2015 and the additional powers and responsibilities of the new Council, the organisation has and continues to undergo substantial redesign. This has included new committee structures and restructuring of the various departments.

The new City and Neighbourhood Services Department was formed. Each Department reports to and discharges the functions of one or more Council Committees. The City & Neighbourhood Services Department will mainly report to the People & Communities Committee. The Department comprises of approximately 1,500 staff and brings together many of the main functions that provide services directly to ratepayers across the city. The Department is currently being redesigned and is likely to continue to evolve over time.

Currently there are four senior EHOs designated as lead food officers, for Food Hygiene, Food Standards and Port Health, who have responsibility for the delivery of this Service Plan for Food Law Enforcement. A pool of suitably qualified and authorised Environmental Health Officers and technical officers are employed by the Council, and are allocated to duties across the EH functions, and allocation of staff to each of those functions can be quickly adjusted, should the need arise. The Unit has established an area-based service delivery system.

The Northern Ireland Public Health Laboratory based at Belfast City Hospital, provides specialist services in food microbiology and pathology. The Council has appointed Eurofins Food Testing Ireland Ltd as Public Analysts to provide specialist analysis and advice on food composition, labelling and chemical and physical contaminants of food. The Agri-Food and Biosciences Institute

at Newforge Lane, Belfast, is employed for the identification of pests associated with food and food premises.

2.3 Scope of the Food Service

Belfast City Council carries out all functions relating to food safety and food standards matters, including the following:

- Registration and approval of food premises
- Inspection of food premises including manufacturing, catering and retail premises in accordance with a range of legislation and guidance, and taking into consideration the Council's Regulation and Enforcement Policy
- Implementation of the national Food Hygiene Rating Scheme including publication of food hygiene inspection results on the national website
- Dealing with potential food hazards including food alerts
- Inspection of foodstuffs and the formulation and implementation of sampling programmes for analysis in relation to composition and labelling and/or microbiological examination.
- Investigation of complaints relating to food and hygiene of food premises and investigation of cases of suspected food poisoning
- Providing advice and information on food safety matters
- The provision of specialist food safety education programmes, and signposting to other commercially available training services
- Food safety and nutrition promotional activities, including participation in National Food Safety Week, and the development and promotion of actions to improve nutrition & health and reduce food poverty
- Provision of practical food safety and port health training to environmental health students
- Investigation of incidents of statutorily notifiable food and water related illnesses on behalf of the Director of Public Health of the Public Health Agency
- Inspection of third country (non-EU) imported food of non-animal origin
- In partnership with the Department of Agriculture, Environment and Rural Affairs the operation of the Port of Belfast Border Inspection Post and the inspection of Products of Animal Origin.
- Inspection of vessels (ships – including passenger ferries) arriving at the Port to ensure compliance with International and United Kingdom health and hygiene requirements including food safety and control of infectious diseases and to issue Ship Sanitation Certificates as required.
- Enforcement of legislation relating to import control of Organic products
- Enforcement of legislation to control illegal, unregulated and unreported fishing in order to ensure food safety and protect marine ecosystems
- The issuing of attestations and export health certificates required for the export of consignments of non-animal foods and fish from NI to third countries

The service is currently provided by members of staff employed by Belfast City Council. All staff involved in the inspection of food and food premises meet the qualification and competency requirements of the Food Law Code of Practice and the FSA competency framework.

2.4 Demands on the Food Service

2.4.1. Food Safety Service

Belfast City Council has 3892 food businesses within the City.

A profile of premises classified in accordance with the FSA monitoring returns are given below.

TYPE OF ESTABLISHMENT	NO. OF PREMISES
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Primary Producers	7
Slaughterhouses	0
Manufacturers & Packers	173
Importers/Exporters	37 (includes Import Agents)
Distributors/Transporters	69
Retailers	733
Restaurant/Caterers	2873
Unrated premises awaiting first inspection at 1 st April 2021	125

126 premises are considered outside the intervention programme. These are for example head offices with no physical food presence but who have responsibility for food safety matters; market stalls or mobile vendors who are registered and risk rated by another local authority and events that are not including in the risk rating programme.

10 manufacturing premises and 6 cold stores in the city are approved under EC Reg 853/2004.

The majority of food premises in the city are caterers or retailers reflecting the fact that Belfast is a major regional centre for shopping, entertainment, business and tourism. However within the City there are a number of major manufacturers including 2 major bakeries, 2 flour mills, 6 cold stores, 4 meat preparations and other meat products premises, an animal fat rendering plant, and 5 approved fish processors which manufacture and process food for distribution throughout Northern Ireland and Great Britain and export to the Republic of Ireland.

An External Temporary Storage Facilities (ETSF formerly known as Enhanced Remote Transit Shed – ERTS) is a warehouse designated by HM Revenue and Customs (HMRC), where goods are temporarily stored pending clearance by HMRC, and prior to release into free circulation. ETSFs are examined to ascertain if foods are stored.

As shown above there are a large number of distribution centres located in the city many of which distribute across Northern Ireland and the Republic of Ireland. Seven of these premises specialise in ethnic foods of non-EU origin and are monitored to ensure imported food controls are being adhered to.

It is estimated that over 5% of Belfast's food businesses, across a range of business types, are owned by people whose first language is not English. These food business operators have traditionally been Asian, however in recent times there has been an influx of Eastern Europeans and Africans. Whilst this adds significantly to diversity and customer choice, it requires particular effort from the service to ensure equal access to advice and information, including the facility for the translation of documents and provision of interpreters for on-site visits and meetings.

The Council's food safety services are delivered from the Cecil Ward Building, 4-10 Linenhall Street, Belfast, usually between the hours of 0830 and 1700, Monday to Thursday, and between 0830 and 1630 on Fridays. During Covid operating procedures, the unit offered the same service hours but with most officers working from home and using the office to collect and return administrative documents. The Port Health services are delivered from the Port Health Unit at

Corry Place, Belfast Harbour Estate, delivering the import food control service on a 24 hour, 7 days a week basis.

Out of hours work is undertaken as necessary, such as for businesses open at night and weekends and for additional Port health work such as ship inspections.

Historically there has been a continued increase in the number of large outdoor events which have significant catering facilities associated with them, such as farmers' and continental markets, festivals and concerts. These events often require evening, weekend and Bank Holiday visits to monitor food hygiene standards. We will continue to strengthen relationships with promoters and organizers this year in order to ensure that adequate attention is given to planning for food safety. Significant events this year include the Christmas Continental Market, The Maritime Weekender, St Patrick's Day, Feile, Vital and Belsonic music festivals.

An Environmental Health Officer is on standby outside normal office hours, to deal with urgent notifications from the FSA and also infectious disease incidents at the discretion of the Public Health Agency (PHA), and a Port Health Officer is on standby out of office hours to deal with issues arising in the Port. This service extends 24 hours per day for 365 days per year.

2.4.2. Port Health Service

Since 31st December 2020, the Port Health service has seen a significant uplift in work volumes arising from additional responsibilities to deliver imported food checks as part of the NI Protocol, which keeps NI in the EU's single market for goods. An additional staff team of 28 officers has been established to deliver this work and depending on the outcome of ongoing discussions at UK Government/EU level, has potential to increase further. This resource is in addition to a pre-existing small team of 5 officers based at the Port who primarily deliver services for imported food controls for goods arriving from other 3rd countries, ship sanitation inspections, other Port Health infectious disease duties, and some food hygiene work within the Port.

Considerable planning and service development work has been delivered over the past year to support the new/additional functions, however continued uncertainties and challenges remain, including recruitment and retention, complexities in multiple IT systems, access to volumetric data and constraints in inspection facilities.

The Port Health Unit is currently located in office and inspection facilities within the harbour estate. These facilities were approved in January 2010 by the Food Standards Agency on behalf of the European Union as a Designated Point of Entry into the EU for the carrying out of official controls on high-risk products of non-animal origin imported from outside the EU. The facility is also approved as a Border Inspection Post for the examination, sampling and clearance of third country imports of products of animal origin and is operated by the Council in conjunction with DAERA (Department of Agriculture, Environment and Rural Affairs). It is also approved as a First Point of Introduction for certain food contact materials. Whilst the Corry Place facility has been sufficient for the Council's service requirements up until now, following introduction of the NI Protocol, capacity limitations at the facility which is relatively small in terms of both staff accommodation and inspection facilities, mean that delivery of increased inspection workloads will require additional accommodation in the future. DAERA are leading work to plan and develop future purpose-built inspection facilities, however this is not expected to be completed until 2023 at the earliest.

2.5 Enforcement Policy

The Council has prepared a Regulation and Enforcement Policy which was formally adopted by the Council in December 2011. The purpose of this policy is to secure an efficient and effective approach to all regulatory and enforcement activities carried out by Belfast City Council. The policy is consistent with the principles set out in the Government's Better Regulation Agenda and with the

principles of the Enforcement Concordat and it is also intended to improve compliance with legislation while minimising the burden on businesses, individuals, organisations and the Council. The policy sets out the principles which will enable the Service to ensure consistent and open enforcement and is considered when determining appropriate enforcement action. Management controls are in place to ensure that all decisions on enforcement are consistent with this policy.

In preparing the Policy, the Council has considered the Regulator's Compliance Code and the "Statement of Intent" between the Local Better Regulation Office, the Department of Enterprise Trade and Investment, and District Councils.

The Regulation and Enforcement Policy is available on the Council's website and can be accessed at www.belfastcity.gov.uk. Businesses are advised of the existence of the policy together with how it can be obtained on all standard letters and reports left following the inspection of premises.

This general policy is supported by unit specific guidance and procedures.

The Council maintains its own Legal Services to provide support to service Departments.

3. Service Delivery

3.1 Food Premises Interventions

The Council plans and delivers a risk-based Food Premises Intervention Programme based on the requirements of the Food Law Code of Practice. The frequency and type of intervention planned aims to concentrate resources on the worst offenders and higher risk businesses whilst at the same time reducing the burden on the better businesses.

The Council recognises the importance of a robust intervention programme and will thoroughly inspect all businesses that are higher risk or have poorer compliance levels.

As in the previous year the Council will use a "light touch" Alternative Enforcement Strategy for the very low risk premises. This strategy will negate the need for intervention in many of these premises.

There are a total of 2504 premises due a food hygiene intervention and 1026 premises due a food standards intervention in 2021-2022. The significant increase in the number of premises requiring inspection in this financial year is largely as a result of the cessation of programmed inspections due to the Covid 19 pandemic. The unit did not carry out programmed inspections from the 23rd March 2020 until mid-August 2020. Staff resources were affected during the 2020/2021 year and the usual complement of environmental health officers were not available due to redeployment to priority functions in the council, including the port health unit, staff self-isolating due to vulnerabilities and the inability to recruit suitably qualified staff.

Food Hygiene Intervention Strategy

As per the FSA recovery plan the following premises have been prioritised for inspection in 2021-2022:

Risk category	Inspection planned
A	4
B	53
C	767
Unrated	125

There remains approximately 1600 other non-priority premises that require an intervention or inspection and where the unit resources allow these interventions will be undertaken. Where possible, temporary and agency officers who are not fully authorised will be allocated these interventions until such times as they are deemed competent to carry out priority inspections. The unit currently has two industrial placement students who are assisting in the completion of the alternative enforcement strategy.

Food Standards Intervention Strategy

Food standards interventions aim to ensure that food sold throughout the city complies with relevant compositional and labelling requirements, is properly described and of sound quality. In general food standards inspections are carried out during the same visit to premises to conduct a food hygiene inspection where they fall due within the same timeframe. However, for higher risk premises such as Category A, Approved Premises, Manufacturers and Distributors and some other Category B premises, the standards inspections may be carried out separately in order to facilitate focused attention on food standards.

As per the FSA recovery plan the following premises have been prioritised for inspection in 2021-2022:

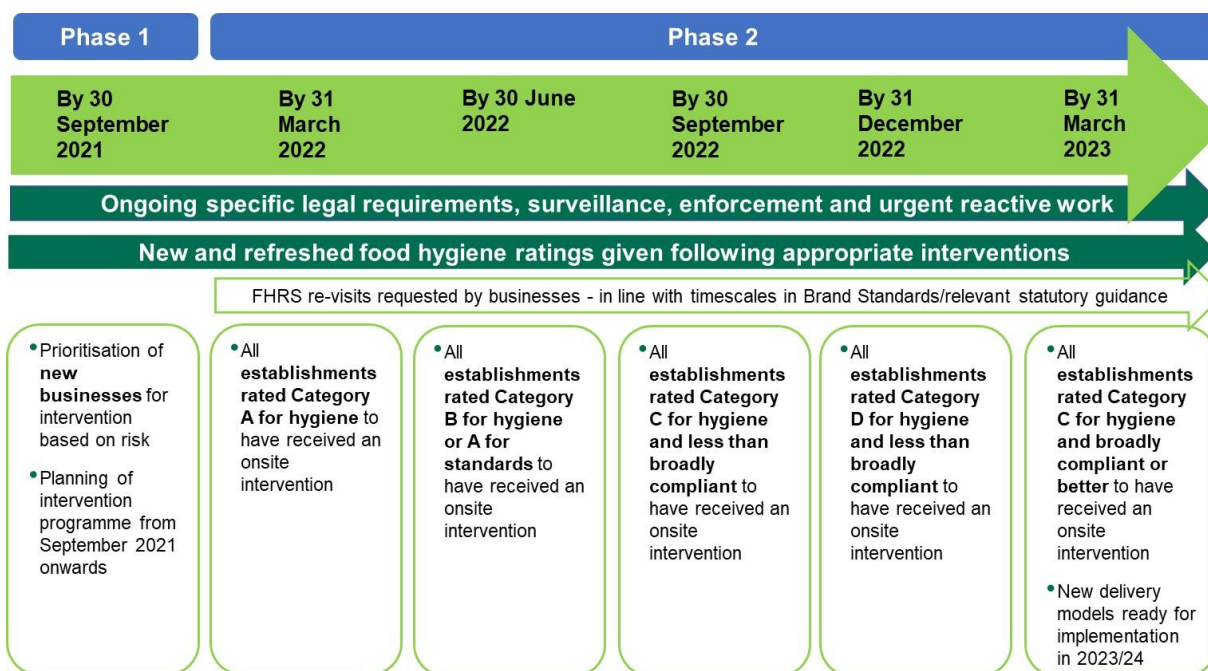
Risk category	Inspection planned
A	13
B	196
Unrated	125

There remains approximately 700 non-priority premises that require an intervention or inspection and where the unit resources allow these interventions will be undertaken.

Alternative Enforcement Strategy (AES)

Normally those food businesses which present the lowest risk to public health will be subject to an alternative approach to inspection. This AES consists of a Food Safety Hygiene and Standards Self-Assessment Questionnaire which is posted out to the businesses along with tailored advice and information. Completed questionnaires are reviewed to monitor compliance and confirm that there have been no significant changes to the business or a change in ownership. Premises that do not provide the necessary information or indicate a significant change will be subject to an inspection.

Outline of FSA Recovery Plan



Allergens

Compliance with allergens information requirements shall be assessed during every programmed hygiene and standards intervention (with exception of AES) and appropriate action taken including the provision of advice, toolkits and where necessary enforcement action. A significant change to the labelling requirements for PPDS foods came into force on 1 October 2021. Prior to the introduction of the new requirements additional support including advisory visits, leaflets, webinars etc. was offered to businesses to help them achieve compliance. We will continue to offer support throughout this year as businesses become familiar with the new requirements and escalate to formal action where appropriate.

Revisits

In line with the statutory Food Law Code of Practice all food businesses that fail to comply with significant statutory requirements shall be subject to appropriate enforcement action and revisit to verify compliance. As a minimum they will receive a written warning letter.

However, officers will aim to utilise the wide range of enforcement options available to ensure compliance is achieved in a timely fashion. We shall make appropriate use of all enforcement options which continue to apply to all food businesses, and in accordance with the Council's Regulatory and Enforcement Policy.

For food hygiene a single compliance score of 15 (or higher) or a combined score of 30 is considered significant.

For food standards a compliance score of 40 and/or a confidence in management score of 30 is considered significant.

For lower scores remedial action to secure compliance may be detailed on the post inspection report form and compliance will be verified at next routine visit, however, written warnings shall be issued were it is appropriate to do so, and more formal enforcement options will be considered for persistent non-compliance.

Revisits for rerating

Under the requirements of the Food Hygiene Rating Act (NI) 2016 additional revisits will be carried out on request to re-rate an establishment, subject to criteria being met and a fee of £150 being paid.

3.2 Food Complaints

The Council will commence the investigation of all food complaints received from members of the public or food businesses within two working days of receipt. In the case of urgent investigations, we endeavour to make contact within the same working day. Officers will investigate complaints in accordance with the requirements of the NIFMG Food Complaints Investigation Procedure and where necessary the Council will liaise with Originating, Home Authorities and Primary Authorities during the course of its investigation. In determining the appropriate course of action the Council will take into consideration any reports received from the Home, Originating or Primary Authorities and the food business identified as the cause of the complaint and will have regard to the Council's Regulatory and Enforcement Policy. For 2021/22 the Council estimates that it will receive approximately 600 complaints relating to food or the hygiene of food premises.

3.3 Home Authority Principle

The Council supports the Home Authority Principle and, where appropriate, will liaise with the Home Authority of a business trading in the city, on enforcement and other issues which affect the policies of the enterprise. We will take cognisance of any relevant advice given by the Home or Primary Authority, including any published intervention plan.

While the Council has not entered into a formal written home authority partnership with any business, it has established a close liaison with the majority of businesses, including the Education Authority, for whom it could be either Home or Originating Authority to give preventative guidance or advice. Advice is provided during programmed inspections and other visits. On request the Council will investigate all matters referred to it by other local authorities and where appropriate will provide a written response to requests for information. For 2021/2022 the Council estimates that it will receive over 150 requests for information from other Local Authorities.

Where appropriate the Food Safety and Port Health Unit will have cognisance of the contents of the "Statement of Intent" agreed between District Councils, DETI and the Better Regulation Delivery Office (Formally LBRO) for the purposes of providing better regulation of businesses.

The Council will liaise closely with the Department of Agriculture Environment and Rural Affairs (DAERA) for Northern Ireland which has responsibility for the enforcement of Food Hygiene Legislation in E.C. approved fresh meat and liquid milk plants in Northern Ireland.

3.4 Advice to Business

The Council is committed to the improvement of standards in food businesses and advice to businesses is an important dimension of that strategy. Advice is given through site-visits, provision of compliance tools such as the Butchers' HACCP Pack, and the Safe Catering (HACCP) Pack, the Council's web-site, dealing with enquiries and requests for advice, through correspondence, meetings with trade groups, distribution of printed materials, and educational and training programmes. The service will continue to support all businesses with the implementation and maintenance of Food Safety Management Systems based on HACCP principles, in conjunction with a graduated approach to enforcement.

In order to promote a positive image and promote the reputation of the Council the unit plans to publish at least one article in City matters.

The Food Safety Unit invites plans and specifications for all new and refurbished food businesses for review and comment. This proactive approach is taken to help businesses secure compliance before they open thus saving the business and the Council resources by avoiding the need to carry out remedial works. It is estimated that 230 new businesses will receive advice in year.

Our system of recording service requests, response times and actions help plan, improve and monitor this part of the service. It is estimated that in addition to complaints relating to food or premises a further 1200 requests for service will be received this year. There has been a significant increase in such requests over the past year, particularly for information on food safety requirements as existing food businesses attempt to diversify and others want to operate a food business from their own home.

The Port Health Service is an active member of the local shipping community having extensive business contacts with the Marine Coastguard Agency, Belfast Harbour Commissioners, N.I. importers, customs, clearance agents, hauliers, shipping companies, ferry operators and stevedores. Advice is given on Port Health related matters, including food safety, to the shipping community on a regular basis and when requested help and advice is given to local importers and members of the general public on the importation of third country foodstuffs including products of animal origin. The Port Health service has also engaged together with DAERA, FSA and other Councils with trade and businesses to provide advice and assistance in relation to additional requirements resulting from the NI Protocol, and the service continues to receive requests for information and advice in this regard. It is estimated that approximately 200 service requests will be received and responded to by Port Health.

3.5 Food Inspection and Sampling

3.5.1 Food Safety Service

The Food Safety Unit has prepared a Food Sampling Policy outlining its general approach to chemical and microbiological sampling as well its approach in specific situations. This approach recognises the important role of sampling in protecting public health and product quality, detecting fraudulent activities and unhygienic practices and to ensure that food standards are maintained.

Food sampling programmes are produced annually for both chemical and microbiological samples, after consultation with the Public Analyst and the Food Examiner. The programmes are produced in accordance with documented procedures, are risk based and prioritised to focus on foods that are manufactured in the city where there are Home/Originating Authority responsibilities. The programmes also consider the type and risk category of food businesses and imported food. The programme has regard to national, regional and local co-ordinated sampling surveys.

Several areas of intelligence are used to identify priority premises, food products or specific analyses in addition to those collated from the food safety database. Such intelligence may include: Incident reports sent to FSA, Food Alerts, FSA Annual Incident report, RASFFs, Food standards complaints; UK Food Surveillance System annual reports, FSA Imported Food Annual Reports & Food Fraud Database bulletins.

Currently per annum approximately 400 samples are procured for chemical analysis and 1050 samples for microbiological examination. During the Covid 19 Pandemic sampling activities were restricted but the unit is now operating to usual standards.

3.5.2. Port Health Service

The Unit receives a daily shipping list from the Port Authorities and from this list it is able to identify vessels and their cargoes. Cargo manifests are scrutinised and all third country imported foodstuffs are identified. Documentary, identity and physical checks, including sampling, are carried out on all

third country products of animal origin in accordance with the EC veterinary checks regime. Following introduction of the NI Protocol, this has extended to relevant food products arriving from GB, however the number of samples of these products has initially been small – a sampling plan for these products is being put in place and this activity is expected to increase over the coming months. Additional surveillance of manifests to identify non-compliant loads has vastly increased following introduction of the NI Protocol. In addition to containerised shipping cargoes, the service now is required to undertake manifest surveillance checks on all freight entering Belfast Port via Roll On-Roll Off Ferry services – there are up to 52 sailings per week.

EU legislation requires that specified import conditions will apply to certain imported consignments of third country products of non-animal origin. These products all require a documentary check and a proportion will be subject to identity and physical checks (including sampling) at a level laid down in the legislation. Products not subject to the specific legislation will be risk assessed and appropriate checks, including sampling, carried out to ensure compliance with relevant imported food legislation. When possible the Unit carries out imported food sampling programmes devised by the Food Standards Agency or the E.U.

In the period 2021/2022 this is likely to result in the following number of samples:-

- Microbiological 45
- Chemical 50

The International Health Regulations (2005) require that all ships must be inspected at an authorised port such as Belfast and where necessary a Ship Sanitation Certificate issued for the prevention and control of public health risks. Certificates are valid for a period of 6 months. It is anticipated that 140 Ship Sanitation inspections (including large cruise ships) will be carried out during the year. In addition to ship sanitation inspections, ships are routinely boarded to ensure that conditions are satisfactory and there is no infectious disease on board. During these inspections advice is given on food hygiene and other matters.

Food hygiene and food standards inspections of Passenger Ferries registered with and operating out of Belfast are undertaken. Some of these ferries are large food businesses producing up to 7500 meals per day. We will inspect 6 - 10 ferries in 2021-2022.

Cruise ships arriving in the Port are inspected to ensure that no disease is being introduced and that infection control and hygiene conditions on board are of an acceptable standard. It is estimated that 5-10 cruise ship inspections will be carried out.

The unit also regularly inspect External Temporary Storage Facilities (formerly known as ERTS), fishing vessels operating out of Belfast and other vessels in dry dock for repair. Food Hygiene and Standards inspections are also carried out at George Best City Airport as well as ensuring the safety of water delivered to aircraft.

3.6 Control and Investigation of Outbreaks and Food Related and other Infectious Disease

The Council will attempt to investigate all notifications of infectious disease received from the Public Health Agency (PHA), within one working day of receipt. Specifically trained and competent environmental health officers within the Food Safety and Port Health Unit are authorised by the PHA for the investigation of notifications.

Investigation of outbreaks of food related infectious disease is conducted in liaison with the Consultant in Public Health Medicine of the PHA, and in accordance with the existing Outbreak Control Plans and protocols.

The Council estimates that it will receive 100 notifications of food related infectious disease during the year, with an additional 100 alleged food poisoning complaints from the public.

The Port Health Division will respond immediately it is notified of any complaint or incident of food poisoning or food related infectious disease occurring on board a ship or premises within the Port of Belfast or relating to a passenger using Belfast City Airport.

3.7 Food Safety Incidents

The FSA receives and issues information about foods within the supply chain which have been found to be unsafe or do not meet legal requirements. These include notifications about Product Withdrawals, Product Recalls and Allergy Alerts. Where necessary, the FSA will issue direction to councils to take specific action to protect consumers.

All notifications that require action are recorded on our database with details of the actions taken recorded against the relevant premises.

The Council estimates that it will receive 85 notifications from the FSA during the year and 80% of these will require investigation and further action to protect public safety.

Rapid Alert System for Feed and Food (RASFF).

With EU Exit, the UK has lost access to certain EU information systems including full access the RASFF. The Food Standards Agency has as a result of this developed the Risk Likelihood Dashboard to create a platform to enable more efficient and effective collation and sharing of relevant data for stakeholders involved in protecting public health in relation to imported food and feed. The Risk Likelihood Dashboard provides intelligence from consolidated data sources including historic TRACES data, RASFF Portal, refusals from other 3rd countries; full details are provided below. Local Authorities can still create RASFF notifications but have view only of RASFF notifications. Belfast City Council have access to the Risk Likelihood Dashboard and use it routinely to identify potential risks with imported foods and target surveillance accordingly.

If a consignment/product is to be rejected or destroyed due to a direct or indirect risk to human health, an incident report and rapid alert notification must be completed and forwarded to the FSA Food Incident Branch after consultation with FSA Northern Ireland for onward notification to the European Commission. It is likely that 5-10 notifications will be generated in 2021/2022.

3.8 Liaisons with Other Organisations

The Food Safety and Port Health Unit has extensive liaison in place with a wide range of other organisations:

- FSANI through enforcement stakeholder meetings, the NIFMG, and numerous other formal and informal meetings.
- The Public Health Agency (MOU exists) in relation to the investigation of sporadic cases and outbreaks of food related infectious disease.
Northern Ireland Food Managers Group reporting to Environmental Health NI
- Association of Port Health Authorities. The Senior Environmental Health Officer (Port Health) is a member Port Health Liaison Network .
- The Department of Agriculture Environment and Rural Affairs in relation to the operation of the Border Inspection Post.
- Merchant Navy Welfare Board (NI)
- HM Customs and Excise nationally and locally in relation to imported food controls.
- Planning Service to review related applications.
- Department for Infrastructure Water Quality Liaison Group.

- Safe Food through projects and working groups on the Island of Ireland
- The Northern Ireland Area Medical Advisory Committee - Infectious Disease Sub-Group.
- Belfast Resilience-Harbour Working Group
- Marine Coastguard Agency
- Belfast Harbour Commissioners
- The Education Authority for NI School Meals Service
- NI Takeaway association

Close liaison is maintained with the Council's Building Control Service, Pest Control and Waste Management Service, as well as with the other regulatory units.

3.9 Promotion of Food Safety and Healthy Eating/ Nutrition

The Council carries out educational and promotional activities as an integral part of its food safety duties. In addition to this, specialist promotional activities are carried by the Food Safety & Port Health Unit. Many of these initiatives are designed to promote healthy choices.

The effectiveness of educational programmes and projects will be assessed using delegate evaluation forms, contact by managers and, where possible, by feedback from officers carrying out premises' inspections.

All promotional programmes are evaluated using a number of measures such as customer surveys, checking awareness of key messages, measuring participation or readership and officer debriefing.

Educational and promotional activities planned for 2021/2022 include the following:

Promotional Activity	Estimated Resources
Food Safety Week (including preparation & delivery)	2 hours
Specialised educational programmes on food safety for voluntary groups, charities, schools etc.	40 hours
Maintain and promote and manage the Food Hygiene Rating scheme	500 hours
To identify and work with 5 prominent food businesses to display calories on menus. To work alongside the FSA to pilot work towards the introduction of minimum nutritional standards across Councils food activities including the Atrium staff canteen.	150 hours
To provide an Imported Food/Port Health training day for year 3 Environmental Health students.	50 hours
To participate in relevant service wide business forums	50 hours
To publish at least one article in City Matters	5 hours
To develop relevant advice / information for businesses to assist them to comply with enforcement / legislative requirements	100 hours

4.0 Resources

4.1 Financial allocation

Details of the budget for the delivery of the Council's food service in 2021-2022 are within the City and Neighbourhood Service's revenue estimates and were approved by Council in February 2021.

4.2 Staffing allocation

4.2.1 Food Safety and Port Health Unit

The full staffing compliment in the Food Safety & Port Health Unit has the equivalent of 20.7 full-time staff engaged in food safety work. All officers hold specific qualifications and are assessed for competencies as required by the Code of Practice and are authorised for duties in accordance with the Council's documented procedure. (See table below). Following the retirement and resignation of 3 Principal EHO's, 4 senior EHO's are carrying out additional work under honorariums.

Position	Name	Hours (Full or Part Time)	Authorisation	FTE
City Protection Manager	Vivienne Donnelly	FT	None	0.1
Senior EHO	Christina McErlean	FT	Full including Approvals inc Port Health	1.0
Senior EHO	Elizabeth Gilchrist	FT	Full including Approvals	1.0
Senior EHO	Helen Morrissey	FT	Full	1.0
Senior EHO	Stacey Dallas-Thompson	FT	Full with Approvals inc Port Health	1.0
Senior EHO	Bridin Mulvenna-Crinion	FT	Full including Approvals	1.0
Senior EHO	Catherine Treche	FT	Full inc Port Health	1.0
Senior EHO	Clare Dolan	PT	Full including Approvals – Coldstores only	0.8
Senior EHO	Kara McMillan	FT	Full including Approvals	0.8
Senior EHO	Niall Convery	FT	Full inc Port Health	1.0
Senior EHO	Vacant	PT		0.5
EHO	Tony McKinless	FT	Full including Approvals	1.0
EHO	Riona Flynn	FT	Full including Approvals	1.0
EHO	Helen Sloan	FT	Full	1.0
EHO	Paula Bleakley	FT	Full including Approvals	1.0
EHO	Gareth Houston	FT	Full with approvals inc Port Health	1.0
EHO	Emma Duffy	FT	Full	1.0
EHO	Stephanie Rock	FT	Full	1.0
EHO	Kellie Harris	PT	Full	0.5
Technical Officer	Tanya Cooke	FT	Full	1.0
Technical Officer	Lauren Martin	FT	Full	1.0
Technical Officer	Julie Mulrine	FT	Full	1.0
Technical Officer	Naomi McCullagh	FT	Part Authorised	1.0

Current short-term vacancies that cannot be covered by temporary contracts are on occasion covered by agency staff.

An additional number of staff have been recruited on a temporary basis for Port Health in order to carry out required official controls on goods from GB.

Full Authorisation: authorised by Belfast City Council to enforce the provisions of The Food Safety Order (Northern Ireland) 1991 and any Orders or Regulations made thereunder or relating to the foregoing or having effect by virtue of the European Communities Act 1972.

4.2.1a Estimate of Resource (Time) Requirements (based on pre Covid-19 data)

Activity	No Tasks	Time/task	Total Hours
Cat A inspections Hygiene	4	5.5	22
Cat B inspections Hygiene	53	5	265
Cat C inspections Hygiene	767	4	3068
Cat D inspections Hygiene	1120	4	4480
Cat E inspections Hygiene	435	1.5	652.5
Unrated and unplanned events (Hygiene)	400	5	2000
Cat A inspections Standards	13	3	39
Cat B inspections Standards	196	1.5	294
Cat C inspections Standards	691	1	691
Unrated and unplanned events (Standards)	400	1.5	600
Revisits	400	1	400
Advisory and other visits	125	1	125
Micro sampling	1100	1.2	1320
Chemical sampling	400	2	800
Food Complaints	600	7	4200
ID investigations	100	2.5	250
Food Alerts For action	60	50	3000
Prosecutions	10	74	740
Planning reviews		1	910
Other Service Requests	800	7	5600
Staff Development	24	30	720
Working groups and initiatives with other external partners and stakeholders including NIFMG and Sub-Groups, FSA, APHA	-	-	2000

Activity	No Tasks	Time/task	Total Hours
Management of service and staff	-	-	2,500
Staff meetings	-	-	1000
Projects e.g. web development, procedures, campaigns	-	-	1000
Mandatory Food Hygiene Rating Scheme	-	-	1000
Inspect all shipping Manifests	100%	-	750
Documentary & phys. Checks, including sampling, of foodstuffs imported from outside EU.	250	5	1250
To inspect vessels to monitor compliance with International Health Regulations, Food Safety and Public Health Legislation.	600	2.00	1200
To inspect vessels for the issue of Ship Sanitation Certificates.	84	6.00	504

4.3 Staff Development Plan

The development needs of the Food Safety and Port Health Unit are identified as part of the Council's business planning process, competency assessment and through personal development planning. Relevant local training is identified by the Northern Ireland Food Managers Group and subgroups, the Food Standards Agency Northern Ireland and the Public Health Agency. Training needs are also reviewed during the year to take into account staff changes and other issues identified. In-house briefing sessions are delivered regularly as part of monthly Unit meetings.

Competency requirements required by the Food Law Code of Practice are re assessed for all Officers annually and all deficiencies addressed in year.

Specific training planned for 2021/21 is included at the end of this document.

5.0 Quality Assessment

The following arrangements are in place to ensure the quality of services provided by the Food Safety and Port Health Unit:

5.1 Internal Monitoring Arrangements

Procedures have been drawn up and implemented to monitor the quality of work of officers assigned to the Food Safety & Port Health Unit which cover all aspects of the Standard and help ensure procedures are fully implemented. Current procedures include:

- Regular individual meetings with lead officers
- Use of procedure notes
- Use of standardised inspection report forms, letters and phrases
- Review of post-inspection paperwork
- Monitoring of inspections, visits and actions by documentation checks and accompanied visits
- Post complaint investigation monitoring
- Approved premises file review and monitoring
- Internal auditing of adherence to procedures
- Monthly meetings of the Food Safety and Port Health Unit and daily briefings
- Seminars / exercises and training as required
- Fortnightly unit management team meetings and fortnightly mini-meetings of sub-sections (Port Health and area teams)

5.2 External monitoring and verification

The Border Inspection Post is audited annually by DAERA and the food service is periodically subject to both FSA and EU audits.

6.0 Review

6.1 Review against the Service Plan

Performance against the unit's business plan is reviewed periodically. This includes a quarterly review by the Unit Management Team. Summary performance information on the previous years' service plan will be reported with each Food Service Delivery Plan. The report shall also identify any variance together with areas of improvement.

Performance report on Food Service Delivery Plan for 2020-2021

1. Departmental Plan Targets

Performance Indicator	Target 2020-2021	Achieved 2020-2021
% Premises deemed broadly compliant	95%	95%

2. Other relevant performance Information update for 20/21

Performance Indicator	Target 2020/2021	Achieved % 2020/2021	Explanation of variance and improvements for 2020/2021
Number of Ships inspected	600	62%	Staff changes and operational issues including additional CED's and strip-outs and implementation of the NI protocol
Number of imported food consignments examined	250	89%	Examination determined by nature of foods imported.
% of manifests examined for imported food stuffs	100%	100%	Target Met
% of the food hygiene programme complete	100%	27%	Covid 19 pandemic and covid operating procedures. Staffing resources diverted to BCP port health unit and limited availability of suitably qualified officers
% of food complaints resolved within 8 weeks	75%	83%	Target exceeded
% of food standards Programme Completed	95%	29%	Covid 19 pandemic and covid operating procedures. Staffing resources diverted to BCP port health unit and limited availability of suitably qualified officers

Micro Samples Taken	1050	27%	No industrial placement student recruited in 2020/21.
Chemical Samples Taken	400	29%	Covid 19 pandemic and covid operating procedures. Staffing resources diverted to BCP port health unit and limited availability of suitably qualified officers.
% of urgent food complaints responded to within target (1 working day)	100%	100%	Target met
To investigate notifications of gastrointestinal illness within 24 hours and report to PHA within 24 hours.	90% returned within target	100%	Exceeded Target
	90% contacted within target	100%	Exceeded Target

The priority training areas agreed between NIFMG and FSA and shall be provided as low-cost training. The key areas have been identified as follows:

The following courses are available as online training:

Fera Sampling and Analysis Requirements Training
Imported foods: Sampling
Introduction to imported food and official controls
Food allergy and intolerance training
Food labelling
Root cause analysis
Traceability
Vacuum packing and modified atmosphere packing
Official Fish Inspector course (theory)
Port health: health and safety

Scheduled training and training to be developed:

Competency Framework
Approvals training
Pre-packed for direct sale webinar
FHRS national consistency exercise
RASFF for Port Health authorities
Menucal refresher training
CBD/novel food familiarisation training
Better Training for Safer Food
Campden BRI HACCP – Advanced (level 4)
Seafish bivalve purification- shellfish hygiene programme
Fish identification training