



Regulatory Services – Environmental Health

Commercial Team Service Plan 2023 - 2024

This service plan is in addition to the Corporate Service Plan provided for the Environmental Health Service generally. The plan has been prepared in accordance with the Practice Guidance issued by the Food Standards Agency (FSA). The Plan also covers activities under Health and Safety Enforcement Activities.

On the 1st April 2023 the FSA confirmed that additional flexibilities, provided for within the Covid-19 Local Authority Recovery Plan are now removed, and the Approved Code of Practice (ACOP), must be implemented by Local Authorities. The ACOP is a statutory code of practice which details how local authorities must manage food hygiene related matters within their area. Covering issues such as competency, intervention approaches, enforcement, service planning and generally the service operations of the service as a Competent Authority.

The FSA are currently reviewing the Hygiene Delivery Model for England and the proposal are currently subject to a public consultation which will end on the 30 June 2023. The Lead Officer has attended an Engagement Event with the FSA in Nottingham on the 19 April 2023 to provide feedback to establish what the key proposals are for the regulation of Food Hygiene in the future. Further details are available here: <https://www.food.gov.uk/news-alerts/consultations/consultation-on-developing-a-modernised-food-hygiene-delivery-model-in-northern-ireland>

The FSA will be undertaking a Pilot Study on the new Delivery Model, with implementation of the new ACOP by June 2026. The changes will provide greater flexibility and re-prioritise interventions based on risk. The changes to the risk rating process will require systems update and Officer training as the changes are introduced.

The FSA have confirmed that Temperature Check Surveys collecting data from Local Authorities will continue throughout the year and on the 1st April 2024. The FSA have also confirmed that Local Authority Audits will occur focusing on Approved Establishments and Service Planning.

The Council provide information to the HSE within a LAE1 Survey on a yearly basis, on the 1st April.

Aims and objectives

- To maintain and improve food safety and health and safety standards within the Derbyshire Dales areas.
- To promote safe practices and safe activities with residents, businesses and visitors to the Derbyshire Dales area.
- To support other services and partners which share the same aims and objectives.
- To contribute to the Council's Corporate plan.
- To undertake our functions in accordance with the Food Law Code of Practice, and other Statutory Guidance provided by the Health and Safety Executive.

Corporate Plan

The Derbyshire Dales Corporate plan 2020 – 2024 is a public document available on the Council Website. The Commercial Team activities also fall within the following Corporate Priorities:

People: Providing you with a high-quality customer experience

- The Environmental Health Department are currently working on updating our data management system. This will improve the customer experience.
- Register a Food Business, once the Council is setup with the FSA on the 'Register a Food Business'(on-line), this will improve the customer experience as the system is more user friendly.
- To maintain a high customer satisfaction from the service we provide.

Place: Keeping the Derbyshire Dales Clean, Green, and Safe

- The fundamental aim of the Commercial Team is to ensure the Derbyshire Dales are a safe environment for everyone within the area.
- The Food Hygiene Rating information informs the public of safe places to eat which are clean, and well managed.

Supporting better homes and jobs for you

- The Commercial Team provides advice to any business wishing to improve their activities.
- We will also respond to any employee who has concerns about the workplace and will direct any individual to the most appropriate person if we cannot help further.

This Service Plan is provided to supplement the Corporate Service Plan, setting out how the Commercial Team plan for managing Food Hygiene and Health and Safety

delivery matters. The Corporate plan sets out how Environmental Health generally contribute towards meeting the Corporate Priorities for 2023/ 2024

Profile of the Competent Authority

Derbyshire Dales District Council is a large rural district (approx.800 Sq Km) with a low population density. The District Council is only responsible for Food Hygiene requirements under food safety regulations. Food Standards is the responsibility of Derbyshire County Council.

The Authority is located within the Peak District National Park Area, and the location attracts around 4.9 million visitors and tourists every year. This also can make food businesses seasonal in nature with high and low seasons.

The population is estimated at 72,325 in 2019, is evenly spread across the area, as opposed to being clustered around large towns. There is a low ethnic population of 2.9% of residents, and approximately 22% of the residents are of retirement age.

Large population centres such as Manchester, Sheffield, Derby, and Nottingham, are located within close proximity for day trips, and holidays within the Countryside.

Organisational Structure

The Environmental Health service is split into two operational teams, namely Public Health and Housing, and the Commercial Team.

The Principal Environmental Health Officer is the designated Manager and Lead (Food) Officer for the Commercial Team, and works under the Environmental Health Manager, who has wider responsibilities for Environmental Health generally.

The Director of Regulatory Services is the designated Director responsible for the activities of the Environmental Health Service.

The service is based in the Town Hall, Matlock, Derbyshire, DE4 3NN. The Commercial Team work in an “agile” fashion. This results in Officers working from home, on District or from the Council Offices depending on the work activity requirements.

The ‘Business Support Unit’ (BSU), a Council Service under the Corporate and Customer Service Directorate provide assistance to the Commercial Team in the following areas:

- Initial responses to concerns and data entry
- Visitors / collect of food complaints from reception
- Processing letters and other communication streams
- Export Health Certificates Administration
- Facilitating in the General Administration of the service
- Processing new Food Business Registrations

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The Council operates a Committee System of governance, and the activities of the Environmental Health service report to the 'Community and Environment Committee', which then feeds into Full Council.

The Authority has a Service Level Agreement with the UK Health Security Agency York Laboratory for Food Examiner / and Sampling expertise.

Out of Hours

The Environmental Health service does not operate a routine out of hours or call out service. Any member of the public reporting concerns out of hours should call the main Council Telephone number 01629 761100. This will direct Emergency calls to Derbyshire County Council's Emergency Planning Duty Officer. The on-call duty officer will refer the matter to an appropriate officer depending on the nature and urgency of the problem.

Service users may also contact the service

1. Council reception at the Town Hall (as stated above), open Monday to Friday between 9am and 2pm (with the exception of Wednesday morning when the offices open at 9.30am). These times are being reviewed following the Covid 19 pandemic.
2. By telephone – 01629 761212, 8.30am to 5pm Monday to Friday.
3. By E-mail to officer's individual e-mail addresses or to the general address: envhealth@derbyshiredales.gov.uk
4. The Council also operates a general enquiries on-line form www.derbyshiredales.gov.uk/general-enquiries

The service follows the Communications and Market Strategy and Customer Services Standards to ensure that the service is accessible by all members of the local community.

Scope of the Commercial Team

The Commercial Team have a wide range of responsibilities which are delivered alongside the food hygiene service namely:

- Health and Safety at Work
- Animal Welfare
- Public Health (Infectious Diseases Control)

The Commercial Team also allocate food inspection work depending on service demand to a contractor Environmental Health Officer. If the intervention establishes issues of concern, then the situation is reported back to the Commercial Team to consider the situation further, as contractors are not responsible for enforcement activities. The Service has budget for additional contractor resources should this be required later in the year Q3 / Q4.

Demands on the Service

The service is currently establishing a lower level of compliance with food hygiene legislation during routine interventions. The factors for this are complex but is a reflection on the issues faced by other Local Authorities in Derbyshire. The service has noted the following issues within the catering industry which are concerning:

- Cleaning standards requiring improvement.
- Foodstuff being stored incorrectly / extending shelf-life's without considering safety.
- Staffing and Capacity issues generally.
- Poor awareness of Food Hygiene requirements and control measures.

Within the ACOP the FSA are now expecting that all food establishments are inspected in accordance with the intervention frequencies pre-pandemic.

The FSA Covid Recovery Plan gave Local Authorities a target for undertaking Official Interventions at Establishments : **A Risk** (6 monthly Official Intervention); **B Risk** (12 monthly Official Intervention); **C Risk** (18 monthly Official Intervention). The Environmental Health service achieved this requirement completing all the overdue interventions. The service has also undertaken a substantial number of Official Interventions for **D Risk (24 monthly)** and **E Risk (36 months)**.

The service has also undertaken pro-active and re-active samples in accordance with FSA expectations.

The Commercial Team has achieved the expectations of the FSA for year **2022/23**.

Establishment's Profile by Risk Score Category on 1 April 2023

Risk Score Category	Total Number (1 st April 2022)	Total Number (1 st April 2023)	Establishments with Hygiene Rating 2 Improvement Necessary or below on the (1 st April 2023)
A	8	6	5
B	31	35	8
C	135	161	14
D	500	467	3
E	377	308	0
UNRATED	31	24	New Business so rating not yet determined
Total	1,082	977	

Table 1

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From the establishment profile table, you can see the establishment's profiles for D and E risk have slightly reduced and the risk Profile for C has slightly increased. The Service have also undertaken a lot of data cleansing of the records to ensure the database is accurate and reflects the current landscape of establishments within the area.

Establishment's Profile by Food Hygiene Rating

	1 April 2022	1 April 2023
5 Very Good	753	642
4 Good	117	129
3 Generally Satisfactory	47	63
2 Improvement Necessary	13	15
1 Major Improvement Necessary	15	11
0 Urgent Improvement Necessary	2	1
Total Rating	947	861

Table 2

From the table above you can see the total number of establishments with a food hygiene rating has reduced, however these establishments are mainly E risk establishments. However, the numbers of ratings at **4 Good** and **3 Generally Satisfactory** have increased slightly.

Hygiene Scores of 3, 4 and 5 are considered to be Broadly Compliant Food Businesses. Some sites registered with the authority are excluded, or exempt from a hygiene rating, and are therefore not included within these figures.

Approved Establishments

The District Council currently has 9 Approved Establishments in total. 8 sites operate within the Dairy Industry namely Milk, Ice Cream and Cheese, and the one remainder is an Approved Cold Store. 1 Approved cold store closed within 12 months of gaining Approval.

Seasonal Activities

Various businesses which rely on the tourism trade tend to close or reduce their opening hours and level of service during the winter period, also this can attract a frequent change in the registered person responsible.

Unrated Establishment (New Business)

The Authority still have establishments showing as closed without a risk rating, following the pandemic. The service has written to all closed establishments which have the potential to re-open and will continue to monitor establishments which restart catering activities.

The Commercial Team consider unrated premises as a priority due to the risk from their activities being unknown until an Official Intervention has been undertaken, this may be a telephone call, email correspondence or a site inspection to determine the level of risk they pose. When a hygiene rating is awarded, this can only occur following an inspection of the establishment under the current code of practice.

The estimate number for new businesses in 2023/24 is taken from historical trends over the last 4 years.

Regulation Policy

The Commercial Team aim to support positive business growth and development generally and follow the Government Guidance on undertaking regulatory activities in line with the Regulators Code.

The Council has adopted a Corporate Enforcement Policy to ensure that activities are proportionate, consistent, transparent and accountable. A copy of the Enforcement Policy is available on the Council's website:

www.derbyshiredales.gov.uk/your-council/policies-plans-a-strategies/corporate-enforcement-policy

The Commercial Team will ensure that any enforcement decisions are consistent with our policy and any other enforcement guidance and standards issued by a relevant Government Agency such as the Food Standards Agency, Home Office, and Health and Safety Executives, BEIS.

During the period of 2022/2023 the Commercial Team has overseen the following regulatory matters:

- 48 Hygiene Improvement Notices (Training, HACCP, structure and waste)
- 6 Remedial Action Notices (Approved Establishment)
- 2 Voluntary Closure
- 3 Voluntary Surrender / Destruction of Foodstuff

For context 6 sites required intervention with formal Hygiene Improvement Notices, all served on different matters e.g., a site received notices for HACCP / Waste Storage and Training Matters. The 6 Remedial Action Notices (RANs) were served on one Approved Establishment which is 'A' Risk. The RANs were served to introduce additional restrictions to control the risk associated with Listeria.

The number of enforcement activities with the 2022/23 was an increase on previous year's activities.

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The service has also undertaken two joint investigations with Trading Standards at Derbyshire County Council, one incident involved a serious allergic reaction following eating from a local take-away establishment.

Interventions at food establishments

Due to the Pandemic the Commercial Team have a number of outstanding food safety interventions as below

Risk Score Category	Outstanding Interventions From 2022/23	2023-24 projections
A	0	12
B	0	35
C	0	111
D	44	259
E	62	172
UNRATED	24	
Total Number of Interventions A-C		158 (full inspection A & B full or partial inspection C risk only)
Total Number of Interventions D & E		431
Total Number of establishment suitable for Alternative Inspection approach (E rated)		28 (remote assessment)
Total Number of establishments rated D & E requiring an intervention		403 (partial inspection)
<u>Estimated</u> Number of Re-inspections 2023-24		30
<u>Estimated</u> Number of New Registration		126
Grand Total of interventions for 2023/24		717 + 28 Alternative Enforcement Intervention
Grand Total of interventions achieved 2022/23		691 (inspection)

Table 3

The service also undertakes re-inspection of establishments when the officer is concerned that an additional intervention is required to ensure public safety. A business can request a re-inspection to review their hygiene rating.

Within 2022-23 the Council received 15 requests for a re-inspection from food businesses to review the hygiene rating, the service will be monitoring this figure as a fee for these interventions can be adopted by the Council in the future if this situation becomes a burden on the service.

Food complaints

The Commercial Team respond to complaints/ service requests regarding Food Hygiene matters within the district due to poor hygiene standards, specific foodstuff safety concerns, and provide general advice. All this information is recorded on the data management system as below.

Trends

	2019-20	2020-21	2021-22	2022-23	Projection
Concerns about a Premises	42	38	31	48	40
Food Product Concern	27	35	48	119	>60
Health Certificate	29	18	27	22	24
Advice Requests	223	206	295	118	<210
FHRS Inspections & Appeals	16	13	15	16	15
FHRS Advice	110	54	39	22	52
New Business Registrations	118	127	135	108	126

Table 4

On the 1 Jan 2023 the Environmental Health service implemented a new database for recording enquiries. This has resulted in data being collected in a more streamlined way. I.e. historically advice was record in lots of areas, but now a mandatory field on the database splits enquiries into Advice / Food Product Concerns / Concerns about a Premises / FHRS.

The concerns relating to food or hygiene of a premises may result in a site inspection / intervention depending on the situation explained by the member of the public. The service also looks for trends within service requests to establish whether a business is posing a higher risk. The service informs the business by letter or via telephone call when a concern is received by a member of the public.

During the year of 2022 – 2023, the Team is still dealing with 2 food business which are complex and require regular reviews by the service. These premises are rated as A (high risk).

Poor Performance Premises – establishment with a hygiene rating 2 Improvement Necessary or Lower. The FSA classification for these sites is not-broadly compliant businesses.

For any establishment which is not broadly compliant the premises is a priority for re-inspection, to check that any issues of concern have been addressed by the business.

All enforcement decisions in-relation to poor performance are made in accordance with the enforcement policy considering various factors namely: the public safety risk, and any mitigations by the business. Formal actions could result in voluntary or formal prohibitions and improvement notices, or prosecutions.

Home Authority and Primary Authority

The Commercial Team currently has one Primary Authority Relationship with the YHA (Youth Hostel Association) based within Matlock. The company is based throughout the UK. The Council currently charge an hourly rate for any advice provided to this company. The resource implications for the team have been minimal since the partnership was agreed.

Advice to businesses

The Commercial Team currently offer free advice to help businesses comply with legislation and guidance. Advice is provided during inspections, and specifically if a service request is received. The Team also aims to provide advice to new businesses upon receiving a food business registration form. The number of Service Requests received for advice is detail above.

Food Sampling Policy

The Council work in partnership with the UK Health Security Agency to undertake microbiological food samples. When investigations result in food standards samples requiring investigations by the Public Analyst, the department will liaise with Trading Standards at Derbyshire County Council.

The Council undertake the following sampling activities namely:

Surveillance and Interventions– sites which demonstrate poor performance during a routine intervention can be selected for sampling activities i.e. swabbing chopping boards. These sites are normally rated 2 improvement necessary or lower. Or if an officer feels a certain situation may benefit from sampling i.e. routine sampling for a manufacturer to verify the shelf-life of a high risk product, i.e. cooked meats from a butcher shops, or products subject to commercial sterilization techniques.

Imported food sampling – the Council may be requested to sample a specific imported foodstuff at the point of sale, or processing within a food business.

Interventions in higher risk premises (site with a risk category A or B, or score for processing high risk foodstuff, or catering for a vulnerable group), sampling may be

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appropriate during an inspection i.e. sampling while inspecting an approved establishment, or care home.

Complaints - a member of the public may be concerned about foodstuffs they have purchased; this may be suitable for laboratory analysis.

Special Investigations - Samples may be required in relation to special investigations, i.e. local outbreaks, or special directions by the FSA.

National and Regional Studies - The Derbyshire Sampling Group, and Cross Regional Sampling group may determine that a specific activity requires further investigations. This will result in them releasing a specific study to all local authorities.

The Commercial Team attend the local Sampling Group, to keep up to date with the latest sampling information, and activities of other Local Authorities.

The demand for sampling can vary, depending on what situations are observed during an intervention, and the Council has sufficient equipment and resources to undertake sampling when a situation arises.

If the sampling activity establishes bacteria of concern, then further investigation and / or enforcement actions may occur if the public are exposed to a health risk, in accordance with the Enforcement Policy. If the sample is unsatisfactory then the site maybe sampled again, until a satisfactory result is obtained. The business will also be offered advice on why the sample was unsatisfactory.

If a site has satisfactory samples results, then generally the site should not be sampled again for another 12 months.

The key factors for determining whether a site should be sampled are as follows:

- Risk (health concerns about a specific product or premises)
- Supply arrangements (is the product distributed widely)
- Verification – ensuring a premises is cleaning sufficiently

Sampling Programme

The Commercial Team discuss what premises should be added to the sampling programme during monthly team meetings. If urgent samples are required these are instigated without delay outside the programme which identifies establishments which are in scope for a sampling intervention.

During 2022/23 the service collected 96 Microbiological Samples for analysis by the UKHSA. 14 samples were failures and required further investigations by the service.

Liaison with other organisations

The Commercial Team liaise with other organisations by the following means:

- EHCNET – the team has access to this facility
- Knowledge Hub
- Working Groups – Namely Food Safety and Health and Safety
- Food Sampling Group (Derbyshire)

The team aim to be an 'active' member of any partnership working to provide other agencies with advice, or information we have encountered as a department.

Food safety and standards promotional work

The Commercial Team are planning the following promotional work for 2023 / 24.

- "Here to Help" a national FSA campaign
- "Working Minds" a national HSE campaign

The planning for these events is still on-going. The Commercial Team liaise with the Communications Team on these matters.

School Foods Standards Pilot SFS

During 2022/23 the Commercial Team participated in the FSA School Foods Pilot, which was a national study under the Levelling Up agenda. The Pilot is due to finalise in July 2023 with the FSA and Department for Education reviewing the findings.

Since 1 Sept 2022 the service has visited 63 Schools and looked at Food Schools Standards and Food Hygiene during the same intervention. We have also looked at some smaller School's which have not been visited by the service for a long while.

The aim for Derbyshire Dales taking part in this pilot, was to represent a rural authority within the UK.

Control and investigation of outbreaks and food related infectious disease

During 2022/23 service requests / enquiries have been received relating to allegations of infectious disease. The service has investigated these cases within the team. The service is notified by the UKHSA of confirmed cases of notifiable infections. The service investigated a case of E.coli 0157 involving different premises, and sampling activities to try and establish the source.

If the service was required to respond to a significant outbreak, then officers may be moved away from normal duties during the investigation, until the situation is under control. This would involve close working with the Consultant in Communicable Disease Control (CCDC), and Derbyshire County Council Public Health service.

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BSU for example may be tasked with contact tracing and speaking with the public while food officers are inspecting establishments and gathering sampling for analysis etc.

If a major incident is declared with the District Council the FSA food incidents team would be notified without delay along with the UKHSA and DCC Public Health. The Environmental Health service would then make arrangements to investigate the situation in addition to providing a service to the public which may just result in reactive interventions until the situation is dealt with.

An incident of this nature could be outbreak related or food crime i.e. illegal meat activities within the District. The service has good links with the National Food Crime Unit and Trading Standards as part of the Derbyshire Food Liaison Group.

Financial Allocation

Details of the Financial Allocation to Environmental Health, and the Commercial Team is detailed within the Main Corporate Service Plan.

Staffing Allocation

In order to deliver the food hygiene programme, the authority needs to ensure that competent qualified staff are employed by the authority, with a sufficient number of staff working on food law enforcement.

No. of Posts	Officers Resource	Food	H & S etc
1	Director of Regulatory Services	0.05	0.10
1	Environmental Health Manager	0.10	0.10
1	Principal Environmental Health Officer	0.65	0.25
3	Environmental Health Officers	2.2	0.8
0.5	Technical Officers (currently on Maternity Leave)	0.5	0
0.5	Graduate Environmental Health Officer (Vacant)	0.3	0.2
0.5	Food Safety Consultant / Contractor	0.5	0
FTE TOTALS		4.3 FTE	1.5 FTE

Table 5

Please note that Officers within the Commercial Team also undertake enforcement activities for Health and Safety, Public Health, and Animal Welfare requirements.

The Environmental Health service is also supported by 2 FTE members of BSU, who also contribute to food hygiene work, along with other duties.

Please note that during 2022/23 one EHO post became vacant in May 2022 and one Technical Officer post due to retirement following long service with the Council.

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The Graduate Officers employed Nov / Dec 2021 are now permanent members of the team. Both have successfully been appointed to the vacant posts.

The Environmental Health Service currently has funding for a Graduate Environmental Health Officer 18-month temporary post, which covers the whole of the service. This has been out to advert once and is the subject of further considerations.

Staff Development Plan

The Graduate Environmental Health Post is a professional development opportunity for a qualified person, to gain experience while also delivering food hygiene and safety interventions.

The Council are members of the East Midlands Council 5 plus 1 Training programme, Mallard legal training, and CIEH. There are corporate budgets for training that are available to bid to annually, plus the Regulatory Services directorate holds a budget for seminars and short courses. Food Safety Officers are required to achieve 10 Hours CPD in food safety matters, along with another 10 hours on other areas of work. The Council support Officers in reaching CPD requirements. The PDR (Personal Development Review) is also a key tool in developing staff within the team.

The team also undertake consistency exercises and discuss key safety matters during team meetings and internal training sessions.

Quality assessment and internal monitoring

To monitor the quality of work and consistency of hygiene ratings BSU select 4 premises every month for internal monitoring. These records are checked by the Principal Environmental Health Officer. This monitoring is recorded on a spreadsheet.

Each inspection report contains a link for an online survey, for the public so they can report back any comments, or concerns with the food hygiene service.

The Principal Environmental Health Officer undertakes joint interventions with food officers to monitor performance generally. This is especially required for new employees, and or employees demonstrating competency under the FSA competency matrix.

Identification of any variation from the service plan

The Service Plan for 2022/23 was broadly complied with, with only a few lower risk establishments outstanding. These sites are priority for the Q1 and have been included within the projections from 2023/24.

The Council should also consider the quality of the work undertaken, and outcomes achieved in addition to the total number of interventions achieved.

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The FSA are working on KPI – Key Performance Indicators for Local Authorities as part of the Food Hygiene Delivery Model Review. Once further information on these KPI emerge then these will be incorporated into the service plan. During the Nottingham event the FSA confirmed about considering 5 headline KPI for the service e.g. *“new food registrations are being assessed on risk and triaged accordingly”*

Areas of improvement

Register a Food Business (RAFB) the Council is now LIVE on gov.uk with food business registration. This is the only route for registrations, so all applications are filtered down one data stream. The service is currently reviewing whether to link our database (Assure) directly with the FSA. This would result in an update to our records when an application is made directly online at gov.uk.

Assure the service is migrating systems from M3PP (Northgate Public Protection) to Assure. The arrangements for Food Hygiene and Health and Safety are complete. This includes updating the FHSR ratings from our new database.

The configuration for capturing enquires, accidents, sampling, housing, grants is also completed. Work is still on-going for Private Water Supplies and Industrial Permits.

The Environmental Health service are also monitoring the requests for food hygiene rating re-inspections. Currently the Council does not charge for a food hygiene re-inspection, and the scheme is chargeable. Further information on this matter will be presented to Members as part of the Fees and Charges report if this is taken forward by the service.

Health and Safety Functions

Under the Health and Safety at Work etc, Act 1974, the Commercial Team enforce safety standards within various sectors namely: Hospitality, Leisure, Retail, Offices, Nurseries and playgroups. Higher risk premises are inspected by the Health and Safety Executive (HSE) namely manufacturing and farming etc.

The service currently undertakes the following functions:

- Investigating reportable accidents under RIDDOR
- Participate in safety advisory groups for large events
- Undertake health and safety inspections and interventions
- Advise Licensing on Public Safety matters as a Responsible Authority
- Provide general advice to the public, and respond to workplace concerns

The HSE provide guidance to local authorities for planning interventions known as LAC67 (Local Authority Circular). The guidance is provided under Section 18 of the Health and Safety at Work etc, Act 1974, and provides tools for priority planning and targeting of interventions. The HSE has published a new LAC67 version 12 for 2023/24.

Demands on Service

	2019-20	2020-21	2021-22	2022-23	Projection
H&S Advice Requests	29	260	329	57	<50
H&S Inspections	29	95	34	73	58
RIDDOR Investigations	45	19	45	31	30
Significant RIDDOR Investigations	3	0	4	0	<2

Table 6

The Commercial Team closed the long-standing investigation into lead contamination which was complex and resource intensive in Q4 2023. The service monitored the activities at the site and served 6 Improvement Notices relating to Health and Safety matters on the premises.

The Team has also provided advice and guidance for Public Events with 2022/23 and this will again be a priority for 2023/24. The team considered the LAC during a meeting on 14 March 2023.

National Priorities Planning for 2023/24

The HSE have published the latest LAC67 guidance for Local Authorities, revision 12 confirming the following national priorities for the department as:

Working Minds – raising awareness of the work-related stress and mental health campaign “Working Minds” with businesses. Local Authorities are asked to raise aware of the campaign with appropriate SME’s.

The team have decided to provide Posters for Local GP surgeries and other meeting points on this scheme and will distribute these within Q1

Electrical Safety in Hospitality Settings – Local Authorities are asked to increase awareness to improve standards of compliance. The pandemic has meant that many hospitality venues have extended their outside space to make the most of the outdoor areas.

The team will be mindful when undertaking inspection to consider electrical safety in outside areas.

Road Safety for Delivery Drivers – this objective is surrounding the welfare and safety of delivery staff for take-away premises mainly using bicycles and motorbikes. It was considered this was not a common situation within the area.

Fragile roofs – the team confirmed about looking for fragile roofs during site visits, and also warning signs for the public on the dangers. If suitable signage is not visible or obviously located, then this will be notified to the duty holder.

Petting Farms, the team have historically undertaken a lot of work surrounding petting farms due to the infection control risks. If we become aware of any new petting farms, they will be a priority for an intervention.

Promoting Employee Engagement, while undertaking site visits we will aim to speak with any safety representative or employee who is concerned about Health and Safety.

660 Litre Waste Bin- cases of unsecure waste bin have resulted in serious injury as some people have been known to take shelter within them. The service has previously provided information to business surrounding this situation.

Gas Safety in commercial catering premises – The Commercial Team will raise awareness of these issues during routine food hygiene inspections especially when observations are noted. The standard letter for a food business will be updated with further guidance on this matter. The Council will be considering viewing gas safety records if after providing advice a situation still requires attentions.

Priority sites for a Pro-Active Inspection

The following activities within the Derbyshire Dales area will be suitable for a proactive inspection.

- LPG storage on Caravan and Camping sites.
- Wholesale premises (falls from height / machinery / lifting equipment)
- Bakeries and Flour Dust occupational exposure
- Large scale public gathering (festivals and live music)
- Fires and Explosions

Based on Local Intelligence within Derbyshire and from the UKHSA the service will be looking at un-supervised swimming pools. This is due to investigations elsewhere within Derbyshire. As part of this work, we will also be assessing bathing water quality.

For any unsupervised pool a sample will be collected for Analysis by the UKHSA and for any supervised pool such as Hathersage / Matlock the service will be requesting copies of their Microbiological Analysis and In-house pool monitoring records for free chlorine levels, pH, back washing and other indicators to ensure the bathing water is suitable for bathers.

The above are within the scope for an inspection by the Commercial Team regardless of whether a complaint has been received by the Public i.e. suitable for a pro-active intervention.

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During the summer of 2023 / 2024 the Commercial Team will be inspecting / visiting Large Scale public events to review Public Safety standards. These event operators normally attend an event safety management meeting formally known as DESAG (Derbyshire Events Safety Advisory Group).

Key Partners for the Commercial Team

Food and Water Examiner

UK Health Security Agency, Food, Water and Environmental Microbiology Laboratory, York, Block 10, The National Agri-Food Innovation Campus, Sand Hutton, York, YO41 1LZ General Office Tel: 01904 468 948
YorkFWElab@phe.org.uk

CCDC Consultant in Communicable Disease Control

UK Health Security Agency – East Midlands Health Protection Team, Seaton House, City Link, London Road, Nottingham, NG2 4LA General Office Tel 0344 2254 524

Health and Safety Executive

concerns@hse.gov.uk – the Commercial Team has a dedicated HSE Liaison Officer for a point of contact for other HSE services.