

AGENDA ITEM No.(4).....

NORTH LANARKSHIRE COUNCIL

REPORT



<p>To: ENVIRONMENTAL SERVICES COMMITTEE</p> <hr/> <p>From: DIRECTOR OF ENVIRONMENTAL SERVICES</p> <hr/> <p>Date: 11th February, 1999 Ref: GB/TM</p>	<p>Subject: Pennington Funding - Special Initiatives to encourage HACCP preparation</p>
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PROPOSED DECISION

To approve the report and the two food safety initiatives described therein.

FINANCIAL CONSIDERATIONS

The costs of the expert training and the purchase of the computer equipment and software will be funded from the additional Pennington funds from Central Government.

REPORT

Members will recall from the last Committee that the Government has given additional funding for the promotion of food safety and this report is intended to update the Committee on new initiatives being undertaken within North Lanarkshire.

Members will be aware of the special training courses being run free of charge by the Department for the employees of food premises within the North Lanarkshire area and also the adaption of these courses by the Department to include the basics of Hazard Analysis Critical Control Point (HACCP).

Members will also be aware of the forthcoming Government proposals for licensing of butchers shops and that it will be a condition of this licence that the proprietor has a satisfactory HACCP in place.

The Department therefore has, from its records identified approximately 50 butchers premises which to date, do not have an approved HACCP in place.

These proprietors were invited to local meetings in Motherwell, Coatbridge and Cumbernauld and the situation was explained with regard to the need for a satisfactory HACCP to be approved and used in the premises before licensing is introduced later this year. The Department then offered each business the services of an expert free of charge for two hours on a one to one basis at their premises to either get the work started or alternatively assist with advice on any difficulties being encountered with their HACCP preparation.

The second initiative which the Department proposes to introduce will involve a self-help scheme to assist **all** food businesses in the high risk categories A and B, not just butchers to achieve a full HACCP. It is proposed to equip two rooms, one in the Coatbridge Area

Office and the second in the Cumbernauld Area Office with computer equipment and the necessary software to enable businesses to write their own HACCP.

The Department has identified suitable software specifically designed to assist a business write a HACCP from scratch and it is proposed to equip these rooms with the technology to assist businesses to undertake the work. The intention therefore is to offer the facilities for a nominal charge of £20 per 4 hour session to cover the electricity and printing costs of using the system.

It is intended to advertise this facility for hire during the period Monday to Friday from 9.00 am to 5.00 pm.

It is hoped that the two initiatives described above will take food safety in North Lanarkshire a step nearer full HACCP introduction.

RECOMMENDATION

That the two initiatives described in this report be approved.

M'Kenzie L. Hutton.