

NORTH LANARKSHIRE COUNCIL

REPORT

To: PLANNING AND ENVIRONMENT COMMITTEE		Subject: Christmas Food Watch Campaign 2006
From: DIRECTOR OF PLANNING AND ENVIRONMENT		
Date: 31 January 2007	Ref: BW/	

1.0 Purpose of the Report/Introduction

- 1.1 The purpose of the report is to inform Members of the Committee of a food hygiene initiative recently undertaken by the Department's Protective Services Food Safety Team. The project was to conduct unannounced, out-of-hours inspections of a limited selection of hotels, public houses, licensed clubs and restaurants within North Lanarkshire. The prime motivation for this initiative stems from a concern that during the festive period, food hygiene standards can lapse due to the high volume of trade which is concentrated within a relatively short but traditionally busy time for the catering sector. These were additional visits outwith the programmed inspection workload for the year.

2.0 Background

- 2.1 It was decided that a Food Safety Watch Campaign be conducted again, similar to the successful exercises carried out by the Department in previous years.
- 2.2 Unannounced evening visits was paid to 69 individual food businesses during the period of 1st to 22nd December 2006. The visits were conducted in pairs of Officers from Protective Service's specialist Food Safety Team to various categories of food premises, all of which were assessed for evidence of:
- Poor Personal Hygiene Practices
 - Cross-contamination
 - Poor General Cleanliness
 - Unsatisfactory Temperature Control of High-Risk Foodstuffs
 - Serious Structural Disrepair
- 2.3 It is pleasing to report that the standard of food hygiene practice observed within the majority of the food businesses was generally satisfactory (approximately 89%). Consequently, the Officers gave verbal advice to the majority of business proprietors at the time of their visit. However, in addition to this, there was a small minority of premises (approximately 11%) where it was considered that formal action was needed to improve unacceptable, low hygiene standards and this was ultimately achieved by a combination of written reports and/or re-inspection. On this occasion, none of the unsatisfactory food businesses were considered poor enough to warrant closure of the premises.

3.0 **Proposals/Considerations**

3.1 The Department considers that the exercise has been a success in that more proprietors are now aware that visits will continue to be conducted outwith conventional office hours. As a result of this initiative hygienic standards within food these premises have been significantly raised.

4.0 **Sustainability Implications**

4.1 There are no issues relevant to this report, which have any sustainability implications.

5.0 **Corporate Considerations**

5.1 The recommendations to the Committee are consistent with policy and there are no financial, personnel, legal or property implications in the report.

6.0 **Recommendations**

6.1 That the Committee note the terms of the report.

C. Morgan

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