

## RECOMMENDATIONS FOR THE FOOD SERVICE DELIVERY PLAN 2007/8

KEY ACTIVITIES		RECOMMENDATION		RESPONSIBLE OFFICER	TARGET DATE
1.	Organisation/Officer Competency	1.1	Maintain officer competency by sourcing/providing relevant training/assessment to fulfil expectation of FSA.	APEHO	Ongoing
		1.2	Source PACE and other relevant enforcement training for EHOs, Devon EHOs (Consider linking with initiative highlighted in 14.10)	APEHO/Nominated EHO's	Delivery by June 2007
2.	Inspections	2.1	Undertake 2 benchmarking exercises on key aspects of the service with 'family group' members.	APEHO	June 2007 and January 2008
		2.2	Review/amend the inspection programme in light of anticipated changes to food law/codes of practice/Framework Agreement.	APEHO	Ongoing
3.	Complaints / Service Requests	3.1	Consult originator of food complaints to determine the perceived value of the service.	APEHO	Ongoing

4.	Home Authority	4.21	Consult Home Authority Partners to determine the level of food safety support desired/expected	APEHO/ Nominated Officers	January 2008
5.	Advice to Businesses	5.1	Continue to review of the information offered on the Environmental Health Website and amend accordingly to promote the food safety service.	APEHO/Nominated officers	Ongoing
6.	Food Premises Database	6.1	No recommendations		
7.	Sampling	7.1	See sampling programme 2007/08 in the Enforcement Plan.	APEHO/EHO's/Sampling Officer	~
8.	Control and investigation of Outbreaks of Food Related Infections/ Diseases	8.1	Undertake one desktop audits per quarter of food poisoning notifications to assess compliance with procedural guidance.	APEHO/ Nominated Officers	Quarterly
9.	Food Safety Incidents	9.1	No recommendations		
10.	Enforcement	10.1	All premises highlighted on officers' quarterly inspection list to be targeted for appropriate enforcement action to improve risk-rating score.	EHOs	Quarterly

11.	Internal Monitoring and Peer Review	11.1	Each Officer to carryout a quarterly peer review exercise on a colleague / contractor.	APEHO/EHOs	Quarterly
		11.2	The APEHO to carryout a quarterly peer review exercises in accordance with procedural guidance.	APEHO	Quarterly
		11.3	The APEHO is to carry out 6 monthly monitoring audits on external tutors.	APEHO	6 Monthly
12.	Recommended Procedures	12.1	Update procedural guidance in light of the anticipated revisions to food safety legislation/codes of practice/Framework Agreement	APEHO/EHOs	Ongoing
13.	Authorised Officers	13.1	Review officer authorisations in light of anticipated changes to food law/codes of practice/Framework Agreement.	APEHO	September 2007 and March 2008
14.	Food Safety Promotion/Initiatives	14.1	Establish a food safety training programme for the wide variety of food handlers whose first language is not English.	APEHO	Nov 2007

		14.2	Organise an Exeter Curry Chef Competition 2008.	APEHO/EHO	March 2008
		14.3	Organise a Chinese Chef Competition 2007/8	APEHO/EHO	March 2008
		14.4	Consult the food business community to determine perceptions of food safety service, relevance and preferred means of communication/interaction.	APEHO	March 2008
		14.5	Work in partnership with Exeter PCT to deliver an initiative for Food Safety Week 2007.	APEHO/EHOs	June 2007
		14.6	Work in partnership with Environmental Protection team to deliver a scenario for Junior Life Skills 2007.	APEHO/EHOs/Env Coordinator	June 2007
		14.7	Actively promote the intermediate and advanced certificate in Food Safety to enable 3 courses of each to run in the year.	APEHO/EHOs	Ongoing

		14.8	Work in partnership with Exeter College and the Crime & Safety Partnership and Youth offending Team to deliver 2 cooking skills courses for disadvantaged teenagers.	APEHO	March 2008
		14.9	In conjunction with the Food Standards Agency, Exeter College and the Devon Food Sub group establish a Specialist Catering Course for Food Safety officers.	APEHO/nominated EHO's from across Devon	Nov 2007
		14.10	In conjunction with Exeter University provide an update course on current microbiological issues for internal staff and Devon EHOs. (To be linked to the Specialist Catering course)	APEHO/Nominated EHO	Delivery by end of 2008
15.	Facilities and Equipment	15.1	No recommendation made.	~	~
16.	Use of Contractors	16.1	Monitor the quality of 10% of the inspections undertaken by the contractor.	APEHO	Quarterly