

MANAGING FOOD HYGIENE IN CARDIFF

Reason for the Report

1. To provide Members with a briefing on the approach taken by Shared Regulatory Services to manage food hygiene in Cardiff on behalf of the Council. In doing so the item will highlight:
 - The role, responsibilities and challenges facing Shared Regulatory Services in managing food hygiene in Cardiff;
 - The aims and objectives of Shared Regulatory Services in terms of managing food hygiene in Cardiff;
 - Performance targets facing Shared Regulatory Services for managing food hygiene in Cardiff;
 - The resources available to Shared Regulatory Services for managing food hygiene in Cardiff.

Background

2. Shared Regulatory Services is the recently created collaborative service formed between Bridgend, Cardiff and the Vale of Glamorgan Councils in May 2015. Shared Regulatory Services delivers a fully integrated service under a single management structure for Trading Standards, Environmental Health and Licensing functions with shared governance arrangements ensuring full elected member involvement.
3. Local authorities have a duty to enforce the Food Safety Act 1990, the Official Food and Feed Controls (Wales) Regulations 2009 and a vast array of food and feed legislation including the Food Hygiene (Wales) Regulations 2006 and as part of the

Food Standards Agency's Framework Agreement are required to produce a Food and Feed Service Plan setting out the arrangements in place to discharge this duty.

4. To help address the requirements of the various pieces of food legislation and to ensure that food hygiene is efficiently managed Shared Regulatory Services has created a document titled 'Shared Regulatory Services – Food & Feed Law Service Plan 2017/18(Draft)'; a copy of this document is attached as **Appendix 1**.
5. **Appendix 1** is designed to inform residents, the business community and the wider audience, of the arrangements Bridgend, Cardiff and the Vale of Glamorgan has in place to regulate food safety. It also shows how these activities contribute to and support others in delivering corporate objectives to the community as a whole. **Appendix 1** details how Shared Regulatory Services will fulfil the major purpose of ensuring the safety and quality of the food chain to minimise risk to human and animal health. To achieve this, officers provide advice, education and guidance on what the law requires, conduct a programme of interventions, investigations, sampling and take enforcement action where appropriate. **Appendix 1**, therefore, is designed to both meet the requirements laid down by the Food Standards Agency and to clearly show how through encouragement, regulation and enforcement, food safety will be delivered across the region and the resources available to do this.

Aims & Objectives

6. Shared Regulatory Services is responsible for and committed to improving the safety and quality of the food chain and so to help achieve this has adopted the following twelve aims and objectives:
 - To meet the 'The Standard' outlined in the Framework Agreement on Local Authority Food Law for enforcement of food hygiene, food standards and/or feed legislation;
 - To ensure that all food and feed premises receive an intervention in accordance with relevant statutory codes of practice;
 - To investigate food and feed complaints;
 - To develop Primary Authority partnerships with businesses and respond to enquiries from other enforcing authorities;

- To provide advice to consumers and business on food and feed matters and respond to all enquiries for service within specified target times;
- To maintain an adequate food and feed inspection and sampling programme;
- To ensure that food and feed imported into the European Union through the Port of Cardiff, Barry and Cardiff International Airport meet legal requirements and are subject to checks;
- To control and investigate sporadic and outbreak cases of food poisoning and food related infectious disease;
- To investigate, initiate and respond to food alerts and incidents;
- To work with other food and feed authorities and professional bodies to ensure consistency of food and feed safety enforcement;
- To promote food and feed safety and standards;
- To take appropriate enforcement action proportionate to the degree of risk to public health.

Links to Corporate Objectives & Strategic Plans

7. As a regional organisation providing regulatory services across three local authority areas, Shared Regulatory Services places the corporate priorities and outcomes of the three councils at the heart of its operations. In developing the strategic priorities for Shared Regulatory Services the service has considered the priorities of all the three authorities, together with the needs and aspirations of our partners and customers so they translate into priorities that meet local needs. The following strategic priorities are particularly relevant to the delivery of the food and feed controls:

- **Improving Health & Wellbeing** – Amongst other factors impacting on health, the quality of the food we eat, the standards to which it is produced and the environment in which it is prepared, are central to people's health. Food hygiene and food standards enforcement strives to ensure that food and drink is accurately described and labelled, meets the required food standards and is prepared in a safe environment. Food hygiene controls and inspections seek to minimise the risk to consumers of food borne infection.

- **Safeguarding the Vulnerable** – The role of the food service plays a vital part in safeguarding the vulnerable particularly in relation to educational and care homes settings. Good nutrition and safe food are essential to everyone’s short and long term health and wellbeing which is further enhanced in terms of vulnerable adults and children. The enforcement of food regulations ensures that food provided in these settings are safe, therefore protecting our vulnerable residents.
- **Supporting the Local Economy** – The provision of timely advice and guidance on food safety and food standards legislation can benefit the economic viability of businesses. Failure of a food producer to correctly label foods can, for example lead to costly re-labelling of inaccurately described foods and it is essential for producers to be fully acquainted with the legislation that applies to their products and the hygiene standards they need to comply with when producing the food. The equitable enforcement of regulations helps to maintain a level playing field, allowing businesses to compete on equal terms.

Organisational Structure

8. The teams within Shared Regulatory Services responsible for food and feed hygiene provide a comprehensive food and feed service combining education, advice and enforcement. The scope of the work they deliver includes:
 - Provision of education, training and advice on food and feed issues;
 - Undertaking of food hygiene, food standards, feed and agricultural inspections;
 - Investigating complaints;
 - Implementing the Food Sampling programme;
 - Implementing the FSA Feed Sampling Programme;
 - Investigating cases of communicable disease including food poisoning;
 - Responding to Food Standards Agency alerts as appropriate;
 - Implementing the National Food Hygiene Rating Scheme;
 - Port health;
 - Approval of product specific establishments and feed businesses.

Food Safety – Service Demands

9. The total area covered by Shared Regulatory Services has approximately 5,928 food premises with Bridgend having approximately 1,294 premises, Cardiff approximately 3,325 premises and the Vale of Glamorgan 1,309. A table setting out the profile of the food premises can be seen on page 10 of **Appendix 1**. Shared Regulatory Services has the responsibility for monitoring these to ensure that they meet the required food hygiene standards.

Enforcement Policy & Food Hygiene Interventions

10. Fair and effective enforcement is essential to protect the economic, environmental and social interests of the public and business. Decisions about enforcement action and in particular the decision to prosecute, has serious implications for all involved and for this reason, Shared Regulatory Services has adopted a Compliance and Enforcement Policy.
11. The Compliance and Enforcement Policy sets out the standards that will be applied by the Service when dealing with issues of non-compliance, and what residents, consumers and businesses can expect. Such a policy helps to promote efficient and effective approaches to regulatory inspection and enforcement, and balances the need for improvement in regulatory outcomes with minimising unnecessary burdens on business.
12. Traditionally based upon the principles of the Enforcement Concordat and the Regulators Compliance Code, local authority Enforcement Policies must now reflect the Regulators Code of 2014 and the regulatory principles required under the Legislative and Regulatory Reform Act 2006. The Regulators Code is based upon six broad principles:
 - Regulators should carry out their activities in a way that supports those they regulate to comply and grow;
 - Regulators should provide straightforward ways to engage with those they regulate and hear their views;
 - Regulators should base their regulatory activities on risk;
 - Regulators should share information about compliance and risk;

- Regulators should ensure clear information, guidance and advice is available to help those they regulate meet their responsibilities to comply;
 - Regulators should ensure that their approach to their regulatory activities is transparent.
13. It is the policy of Shared Regulatory Services to ensure that food and feed businesses within its jurisdiction receive interventions, for example, inspections in accordance with the Food Law and Feed Law Codes of Practice and Practice Guidance. This requires local authorities to have a programme of interventions which is adequately resourced and provides sufficient information to show that businesses are complying with food law.
 14. The planned programme for food hygiene interventions programme is based on the requirements of the Code of Practice and Practice Guidance. Following inspection all food businesses are risk rated from A (highest risk) to E (lowest risk). A suitable intervention is required in accordance with that risk rating.
 15. Official controls are required at prescribed frequencies for risk categories A-C and category D premises. However, Category D interventions can alternate between an official control, for example, a full inspection, and a visit by a non-Environmental Health Officer.
 16. Low risk food premises (Category E) need not be subject to an official control, however, they must be subject to an alternative enforcement strategy not less than once in any three year period, this could include a postal questionnaire.
 17. When a full inspection is completed as an intervention on an establishment a risk assessment will be made based on the Officer's findings. This will result in some movement of food businesses between the different risk categories. Food Establishments with improved performance will move to a lower risk category and under-performing businesses will move to high risk categories and receive more frequent interventions.
 18. Since the Food Law Practice Guidance (Wales) was revised in February 2012 all new food businesses should receive an inspection within 28 days of opening.

19. While the Code of Practice allows some lower rated businesses to be subject to interventions other than a full inspection, the introduction of the Food Hygiene Rating Act means that in order to be given a hygiene rating, food businesses within scope of the Act need to have received a full inspection. For 2016/17 the chosen interventions were as follows:

- **A – C Rated Food Businesses** - 100% of A and B rated food businesses were subject to a full inspection. 90% of C rated food businesses due an intervention were targeted to receive either a full inspection or verification visit. Of the 90% target, food businesses that were not broadly compliant and do not have a food hygiene rating of 5 were subject to inspection..
- **D Rated Food Businesses** - D rated food establishments can alternate between a full inspection and a non official control, for example, an information gathering visit using a questionnaire. No new risk rating or food hygiene rating score is permitted from a non official control.
- During 2017/18 interventions to D rated food businesses (who have not received a questionnaire for previous inspection) will receive an information gathering visit questionnaire by Technical Officer employed in the service. The questionnaire will be used to assess whether there had been changes to the food business that would increase the risk posed to the consumer. If at the time of the verification visit there is a concern that the level of food safety had deteriorated, or the food operation had changed, then the intervention was referred to a competent officer for a full inspection. It is anticipated that there would be an additional requirement for inspections as a result of change of ownership and nature of operation.
- **E Rated Food Businesses** - E rated food businesses may be subject to an alternative enforcement strategy only, i.e. a postal questionnaire. (No new risk rating or food hygiene rating score is permitted from this type of intervention). The information received allows assessment of the current level of compliance with food hygiene legislation and highlight any changes to the business. Where changes in management, activities or serious deficiencies were identified inspections were undertaken. During 2016/17 the service implemented the use of

an alternative enforcement strategy for E rated food establishments, this was completed by Technical Officers within the service who were unable to inspect.

- **New Businesses** - Unrated food establishments were subject to a full inspection. These are undertaken within 28 days of their opening. Cardiff has a high turnover of business ownership which presents a challenge for the Food and Port Health Team over and above the routine inspection programme. During 2016/17 new premises were identified in Cardiff (416), Bridgend (194) and the Vale of Glamorgan (140). Issues are encountered across the three areas due to unnecessary resources being spent on visiting new businesses that failed to open for trade on their initial specified date. This had an adverse effect on the ability to complete the inspection within 28 days of the programmed inspection date.

Key Performance Indicators

20. In recent years the main food hygiene performance indicator reported to the Environmental Scrutiny Committee has been PAM/023 (previously known as PPN/009). This measures the percentage of food establishments which are 'broadly compliant' with food hygiene standards and is measured using the following guidance:

The assessments of food establishments' level of compliance with food law are based on the risk rating system set out in Annex 5 of the Food Law Code of Practice (Wales 2008). For a food business to be "broadly compliant" in terms of food hygiene it must attain a score of no more than 10 points for each of the following three factors:

(a) Level of current compliance with statutory obligations on, (i) hygiene requirements (including food handling practices and procedures and temperature controls) and (ii) structural requirements (including cleanliness, layout, condition of structure, lighting, ventilation, facilities etc);

(b) Confidence in management/control systems.

In terms of food hygiene and structure a rating score of 10 is defined as - "...some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved."

For confidence in management/control procedures a score of 10 is defined as – “satisfactory record of compliance. Access to and use of technical advice either in-house, from trade associations and/or from Guides to Good Practice.

Understanding of significant hazards and control measures in place. Making satisfactory progress towards a documented system/procedures commensurate with type of business.”

Factors that will influence the inspector's judgement in terms of confidence in management include:

- *The "track record" of the company, its willingness to act on previous advice and enforcement and the complaint history;*
- *The attitude of the previous management towards hygiene and food safety;*
- *The hygiene and food safety technical knowledge available to the company (internal or external), including hazard analysis/HACCP and the control of critical points, satisfactory HACCP based procedures.*

21. The 2017/18 target for PAM/023 is 93%; during Quarter 1 2017/18 Cardiff achieved a score of 92.71%. The 2016/17 target for PAM/023 was 1% higher at 94%. The results for 2016/17 and 2017/18 are set out in **Table 1**.

Table 1 – PAM/023 Results 2016/17 & 2017/18

Period	Target	Result
Quarter 1 - 2017/18	93%	92.71%
Quarter 4 - 2016/17	94%	90.74%
Quarter 3 - 2016/17	94%	92.73%
Quarter 2 - 2016/17	94%	93.09%
Quarter 1 - 2016/17	94%	93.51%

22. The results for PAM/023 indicate that Cardiff has very narrowly missed target for the last five quarters. The result for Quarter 2 2017/18 is due to be published on the 15th October 2017.

Food Hygiene Rating (Wales) Act 2013 Food Hygiene Rating (Wales) Act 2013

23. The Food Hygiene Rating (Wales) Act 2013 was introduced in November 2013. It requires all relevant food businesses to display their food hygiene rating sticker in a prominent place at the establishment so that prospective customers can clearly identify the food hygiene score achieved. The scheme was also extended in November 2014 to trade to trade businesses and now, following inspection these businesses are provided with a rating which they must display.
24. The scheme has been deemed a success and has raised public awareness of food hygiene in Wales; in turn this has increased food safety standards across the industry. All food establishments receive a score ranging from 5 to 0 (5 being the highest score and 0 being the lowest). **Appendix 2** attached to this report lists the 125 food establishments in Cardiff currently scoring 0 or 1. The total number of food establishments scoring 0 or 1 in September 2017 was 125 (13 scored 0 and 112 scored 1); this was one lower than the June 2017 score of 126 (13 scored 0 and 113 scored 1). Only three of 13 food establishments scoring 0 in June 2017 still scored 0 in September 2017.
25. The Food Hygiene Rating Scores are publically available and can be found by visiting: <http://ratings.food.gov.uk/authority-search/cardiff>
26. Since November 2016 takeaways in Wales have been required to include a bilingual statement on leaflets or flyers such as takeaway menus telling consumers where they may find details of the food hygiene rating on the website of the Food Standards Agency. There is a need for enforcement and promotion of this new requirement in addition to the ongoing enforcement of the requirement to display a rating sticker. This means service of a fixed penalty notice or possibly prosecution. The service also continues to deal with appeals against ratings and carry out re-rating visits following applications from food business owners that have made improvements. During 2015/16 the Service received 200 requests for re-rating in

Bridgend (17) Cardiff (130) and the Vale of Glamorgan (53). Re-ratings must be undertaken within three months of the request.

Resources

27. The estimated overall Shared Regulatory Services financial budget for food and feed safety for 2017/18 is £3,520,442. The Cardiff allocation came to a net figure of £1,968,050. The Cardiff figure included a cost of £1,748,639 for staffing, £35,507 for travel / subsistence, £44,231 for sampling, £139,673 for supplies and services.
28. The overall total FTEs dealing with food hygiene issues across Shared Regulatory Services for 2017/18 is was 34.09; from this total 19.45 are apportioned to work in Cardiff.

Support for Food Businesses

29. **Food and Safety News** – The Service’s commitment to advising and supporting food businesses to achieve legal compliance and the highest possible standards resulted in the development of a twice yearly newsletter aimed at food businesses to inform, educate and advise on responsible food safety and health and safety across Bridgend, Cardiff and the Vale of Glamorgan. The first edition offered advice on how to keep customers and staff safe, provided guidance on food allergens, less than thoroughly cooked burgers and how to achieve a high food hygiene rating.
30. In order to improve standards in new food businesses every new business that registered with SRS received a letter detailing the food hygiene rating scheme and the matters to be addressed in order to achieve a food hygiene rating.
31. **Advice visits and training** - Shared Regulatory Services has introduced a paid for advice service and training service to facilitate savings and increase the range and availability of what is available. A fee of £102 +VAT is charged for a 2 hours on site advice visit tailored to the businesses needs with a follow up written report. Courses currently offered include Level 2 and 3 Food Safety Training Courses with a HACCP course currently being developed.

32. **Website** - In addition development of the Shared Regulatory service website is aimed to assist local businesses in sourcing relevant information for their successful operation.
33. **Breakfast Forum** – SRS hosted a breakfast forum for food businesses at a packed ‘Principality Stadium’ in February to give businesses advice on how best to meet standards. The forum gave food businesses across Bridgend, Cardiff and the Vale of Glamorgan an insight into the advice and support services available in areas such as food hygiene, health and safety, allergens and food labelling. Attended by more than 100 businesses from coffee shops to restaurants, hotels, nurseries and caterers, delegates received tips on scoring a high food hygiene rating, the importance of understanding allergens and how to keep staff and the public safe in a food establishment. The Services also highlighted the tailored advice services available via a consultancy basis or Primary Authority Partnership which can include staff training, auditing of terms, conditions, policies and procedures and mock food hygiene inspections to better prepare businesses for the real thing. Feedback from the event was very positive with 95% of attendees who responded to the survey believing that the event would help them improve standards of compliance in their business.

External Factors Affecting Food Hygiene

34. Shared Regulatory Services faces a number of challenges in managing food hygiene in Cardiff. Some of the main challenges are set out below:
- **Events** – Cardiff’s Capital City status brings with it extra demands and challenges. The City hosts many outdoor events across a wide range of venues. The time spent planning, organising, monitoring events and inspecting and sampling at food premises during events each year is significant. The Enterprise & Specialist Services (Industry) team attend the Events Liaison Panel/Safety Advisory Groups in all three authorities and co-ordinates the work and responses for Shared Regulatory Services.

Developing the New Service - The creation and development of Shared Regulatory Service across three distinct areas, together with the implementation

of a new leaner structure and different ways of working has presented many challenges for the Service and its workforce. This change continues as we harmonise processes and implement new technology all of which requires changes in culture, working methods, and staff development in addition to delivering “business as usual”.

Notwithstanding this there has been clear benefits for business, staff and stakeholders as we attempt to reduce burdens on local businesses by reducing the number of visits and improving advice and support services and harmonising regulatory controls between the regulatory functions. We will continue to seek opportunities to enhance and extend the technical capabilities of staff, provide improved access for all partners to new and/or scarce skills and very importantly allow the collaborative authorities to achieve required budget savings.

- **Tascomi Database** – The implementation of a shared database across the 3 authorities to replace 4 versions of Civica was crucial to the development of SRS as an integrated shared service. The new Tascomi database was implemented in February 2017 and required considerable work to prepare and migrate data across to the new system. The system is now operational however work continues to ensure the system is fit for purpose and fully embedded within the service .
- **Financial** – The overall budget for the Shared Regulatory Service has been provided by the three authorities. The service has realised the full savings anticipated by the business case agreed in 2015.

Income streams already exist within the Service however there will be a need to extend these opportunities to meet the target set for 2017/18. Income generation provides a means to offset some of the likely budget reductions that the service will face over the next three years and will be generated through a number of activities. This includes the development of products and services that can be sold to businesses, offering to provide services to other local authorities and could include expanding the partnership to include new partners.

Income generation is not an answer in itself and cannot be used to generate a profit. Consequently income generation may not be sufficient to prevent

reductions in service delivery, but may allow the service to maintain service delivery at existing levels.

Welsh Ministers agreed the sum of £490,000 should be removed from the Revenue Support Grant (RSG) on a recurrent basis from 1 April 2015 in order to fund, the delivery of the feed service across Wales and this is administered by Food Standards Agency (FSA) Wales. In 2016/17 Shared Regulatory Services was allocated £25,020.08 and claimed a total of £20,992.58 to carry out interventions at feed premises.

Shared Regulatory Service has been allocated £20,440 in 2017/18 to carry out interventions at feed premises. This funding is ring-fenced for delivery of the feed service.

- **Food Hygiene Rating (Wales) Act 2013** – The introduction of the Food Hygiene Rating (Promotion of Food Hygiene Rating) (Wales) Publicity Regulations 2016 introduced a new requirement for all businesses that supply takeaway food directly to consumers to include a bilingual English and Welsh statement on their takeaway menus. The Food Standards Agency (Wales) have required a graduated approach to its enforcement and in the coming months checks and follow up enforcement action will be completed to ensure a level playing field for all within the area. The service will further promote and enforce these regulations following complaints from consumers or following routine inspections.

Under this Act, the service is also required to deal with a number of appeals from businesses against the food hygiene rating awarded following an inspection by our Officers. This can have a significant impact on resources as they can take many hours to consider and may also require a revisit to the business concerned. The number of appeals by the service currently represents 39% of the total number of appeals received across all 22 local authorities in Wales. During 2016/17 the Service received 276 requests for re-rating (49 Bridgend, 216 Cardiff and 11 Vale of Glamorgan) which must be undertaken within 3 months of the request and 43 appeals (11 Bridgend, 21 Cardiff and 11 Vale of Glamorgan).

- **Regulating our future** – The Food Standards Agency (FSA) are currently consulting on changes to the food hygiene and food standards inspection model

and regulatory framework. It will be important that SRS engages with the FSA in relation to these proposals to ensure that we are involved in its design.

Furthermore any modifications to the current regime will involve many changes to the way food hygiene and food safety is delivered by SRS and it will be important to prepare for these alterations as they emerge.

- **Food with a twist** – As the trend for eating out continues to gain momentum, businesses develop new culinary products to attract customers. Over the years the Service has seen the introduction of less than thoroughly cooked burgers, cooking by sous vide, balut eggs, production of billtong, placenta products, etc. All of these products require the consideration of additional food safety controls and often where these controls are not suitably implemented, appropriate enforcement action must be taken by the service.
- **New Food Law Code of Practice** - The introduction of a new code of practice which governs the work of the food service continues to be considered by the FSA. If implemented it is likely to introduce onerous and time consuming requirements on lead food officers around ensuring and maintaining the competence of enforcement officers.
- **Review and Audit** - The Food Standards Agency are undertaking a review of each local authority in Wales in respect of its implementation and enforcement of the Food Hygiene Rating (Wales Act 2013) over the last 3 years. A number of reports will be required to be prepared for the initial review which will impact on workloads. Following completion of the review half a dozen local authorities will be identified for further audit.
- **Food Information Regulations** – These Regulations have a substantial effect on all food businesses. Takeaways for example, now have to declare all applicable allergens in their food. The Regulations also have a significant impact on caterers who hitherto have been exempt from many labelling requirements so there is a considerable resource issue in educating and enforcing the requirements and ensuring that food businesses have incorporated suitable control measures within their food safety management systems to prevent the cross contamination of food with allergens if allergen free claims are made. In order to address this issue, food

premises will continue to be targeted with advice and working in partnership with the FSA to increase awareness of the requirements.

- **Food Fraud** – Economic decline has resulted in an increase in food fraud with unscrupulous traders endeavouring to save money by placing food on the market that fails to meet food safety requirements and poses a risk to public health. Inspections of food premises in 2016/17 have highlighted a number of issues including substituting smoked ham for parma ham, cheese analogue (synthetic products) on pizzas instead of real cheese and mechanically recovered turkey ham as a substitute for ham.

Way Forward

35. Councillor Michael Michael, Cabinet Member for Clean Streets, Recycling & Environment has been invited to attend for this item. He will be supported by officers from Shared Regulatory Services.

Legal Implications

36. The Scrutiny Committee is empowered to enquire, consider, review and recommend but not to make policy decisions. As the recommendations in this report are to consider and review matters there are no direct legal implications. However, legal implications may arise if and when the matters under review are implemented with or without any modifications. Any report with recommendations for decision that goes to Cabinet/Council will set out any legal implications arising from those recommendations. All decisions taken by or on behalf of the Council must (a) be within the legal powers of the Council; (b) comply with any procedural requirement imposed by law; (c) be within the powers of the body or person exercising powers on behalf of the Council; (d) be undertaken in accordance with the procedural requirements imposed by the Council e.g. Scrutiny Procedure Rules; (e) be fully and properly informed; (f) be properly motivated; (g) be taken having regard to the Council's fiduciary duty to its taxpayers; and (h) be reasonable and proper in all the circumstances.

Financial Implications

37. The Scrutiny Committee is empowered to enquire, consider, review and recommend but not to make policy decisions. As the recommendations in this report are to consider and review matters there are no direct financial implications at this stage in relation to any of the work programme. However, financial implications may arise if and when the matters under review are implemented with or without any modifications. Any report with recommendations for decision that goes to Cabinet/Council will set out any financial implications arising from those recommendations.

RECOMMENDATION

The Committee is recommended to:

- i. Note the contents of the attached report;
- ii. Consider whether they wish to pass on any comments to the Cabinet following scrutiny of the item titled 'Managing Food Hygiene in Cardiff'.

DAVINA FIORE

Director of Governance & Legal Services

27 September 2017