

**CORPORATE FOOD SAFETY MANAGEMENT SYSTEM
(HACCAP)**

**FINANCE, MODERNISATION & PERFORMANCE (COUNCILLOR
CHRIS WEAVER) AGENDA ITEM: 5**

Reason for this Report

1. Following the *E.coli* 0157 outbreak in 2005 a cabinet report was issued in 2013 to introduce a Food Safety Management System in response to the Pennington Inquiry Action Plan. Since 2013 there has been some significant changes in food safety and a revised Food Safety Management System has been drafted. This report provides a brief overview of the main changes in the revised plan.

Background

2. Since the E-Coli outbreak much work was done in Cardiff to put the recommendations of the public inquiry chaired by Professor Hugh Pennington into action. The main action was the establishment of a Corporate Group for Food Safety supported by Shared Regulatory Services (SRS) and the development of a Corporate Food Safety Management System.
3. The Group established in 2013 represents members from across the Council with responsibility for food and is currently chaired by the Head of Health and Safety. The group meets quarterly and discuss and update on important matters such as:-
 - Review of Food Hygiene Ratings of Council Establishments including Schools.
 - Review kitchen refurbishments in Council Premises including schools.
 - Discuss food procurement including off contract spend on food items, supplier complaints and investigations, updates on implications of Brexit.
 - Discuss food hygiene and other related investigations.
 - Discuss and agree food safety guidance/practice.
4. The Corporate Food Safety Management System known as a Hazard Analysis Critical Control Points (HACCP) was developed and approved in March 2013 to address inconsistencies in food safety management

across the Council. Many of the actions from the Pennington enquiry were addressed by the development and implementation of the Food Safety Management System (HACCP).

Issues

6. Following several years in use, the Corporate Food Safety Management System (HACCP) required review, this was a key requirement of the updated Ecoli Action Plan. A working group was established and a revised document drafted, the main changes in the document are detailed below:-
7. Allergen Policy – The EU Food Information for Consumers Regulation brought into effect rules on labelling and in particular labelling relating to food allergens. The new Corporate Food Safety Management System provides an extended Allergen Policy which governs distance selling and serving.
8. Changes have been made in relation to the Infectious Diseases Policy to ensure food handlers adhere to the strict 48hr symptom free requirement before returning to work. Managers are also required to monitor compliance through return to work interviews for food handlers.
9. There have been changes to the Food Procurement Policy relating to separating deliveries of raw and ready to eat products, to ensure clear segregation. Refrigerated items must also have a delivery temperature of 5°C a reduction from 8°C. This reduction in chilled temperature also applies to chilled food stored on Council Premises, the internal critical limit of chilled food is 5°C from 8°C, with no change to the target temperature of 4°C.
10. There is a new policy on special diets which is included in the revised plan, which specifically applies to Education Catering. This policy covers allergens and medical diets, information on this issue has been shared with Headteachers.
11. Improvements to work instructions and flow charts have been incorporated into the revised plan which will require briefing sessions for all food handlers, supervisors and managers.

Local Member Consultation

11. There has been no requirement for Local Member Consultation.

Reason for Recommendations

12. The Corporate Food Safety Management System (HACCP) required a full review and update due to changes in legislation, guidance and practice.

Financial Implications

13. The report does not refer to any additional financial implications and it is assumed that any costs relating to implementation of the Corporate Food Safety Management System (HACCP) will be met within available resources.

Legal Implications

14. The Corporate Food Safety Management System (HACCP) is intended to further improve the Council's arrangements in relation to food safety to ensure compliance with statutory requirements and ongoing public safety.

HR Implications

15. The Trade Unions have been consulted on the Corporate Food Safety Management System. There is a clear communication plan in place for the Food Safety Plan to be cascaded to the managers and employees affected by the plan. Any contraventions of the plan will be dealt with using corporately agreed processes and procedures.

Property Implications

16. There are no property implications arising from this report.

RECOMMENDATIONS

Cabinet is recommend to:

1. Note the contents of the report.
2. Approve the revised Corporate Food Safety Management System (HACCP).
3. Endorse the mandatory attendance of all food handlers, supervisors and Managers at a briefing session on the new Corporate Food Safety Management System (HACCP) to be delivered before the end of the financial year.

SENIOR RESPONSIBLE OFFICER	Christopher Lee Corporate Director Resources
	14 February 2020

The following appendix is attached:

Appendix A Draft Cardiff Corporate HACCP Manual