



FOOD SAFETY LAW ENFORCEMENT PLAN 2011/12

1. SERVICE AIMS AND OBJECTIVES

1.1 Aims and Objectives

The Council's Regulatory Services is **committed to the protection of the public.**

As a statutory Food Authority the Council seek to ensure that all food and drink intended for sale for human consumption which is produced, stored, distributed, handled or consumed within Argyll and Bute is without risk to the health or safety of the consumer

Regulatory Services achieve this through the following aims and objectives:-

Undertaking the statutory enforcement role of the "Food Authority", working with and in accordance with Service standards and specific requirements and guidance from the Food Standards Agency Scotland. This includes the Framework Agreement which outlines the responsibilities of the "food authority" and the Food Law Code of Practice.

Provision of an effective, quality food service focusing resources on a risk-based approach and ensuring that all enforcement activity is proportionate, consistent and undertaken by competent and authorised officers.

Developing, and working to, a service plan, which will describe the work to be undertaken and identify the resources available to the Service.

Providing food safety advice and responding appropriately to requests from the public, voluntary groups and businesses and providing advice on food safety issues.

Working with local businesses in an open and transparent manner, to improve the safety of food and the level of compliance with relevant legislation, in line with the Service's Food Safety Enforcement Policy, the Enforcement Concordat and the principles of Hampton and better regulation.

Ensuring the effective ongoing performance appraisal of the Council's food safety law enforcement service, and through effective management

Contributing as a participant where it is relevant and appropriate, having regard to local and national food safety issues as a member of the West of Scotland Food Liaison Group, the Scottish Fish Hygiene Working Group and similar fora, recognising their role in the promotion of consistency and best practice among Local Authorities.

Maintaining adequate systems, including a computer-based inspection and reporting system, designed to improve the quality of food law enforcement activity data, management information and reporting

1.2 Links to Corporate Objectives

This plan links to the wider Council's Corporate policies and the Single Outcome Agreement in terms of protecting the environment, the economy through supporting new and existing business and protecting health. In addition, it allows the Council to meet its regulatory duties as a food authority.

2. BACKGROUND

2.1 Profile of the Local Authority

Argyll and Bute Council is a unitary authority, with a resident population of 90,550 and a geographical area of 693,500 hectares, including 26 inhabited islands, located within the west highlands of Scotland.

The Food Safety Law Enforcement role of the Council is delivered through the Regulatory Services, which embraces the Animal Health, Environmental Health and Trading Standards functions of local government. The service is incorporated within the Planning and Regulatory Services remit.

2.2 Organisational Structure

A service review has been carried out and approved by Council on 10th February 2011 which has achieved corporate savings targets.. This review provides for a redesigned structure and alternative means of service delivery and comes into effect on 1st April 2011. Notwithstanding this, the Council will continue to meet the statutory duties of a food authority through the appointment of the Head of Food Safety, the Lead Officer(s) for food hygiene, food standards and feed stuffs; and appoint the required specialist services

The work of Regulatory Services can be directed to the Council's Executive Committee or the Planning, Regulatory Services and Licensing Committee, as determined by the nature of the report. In addition, the Service has access to the Area Committees and the Argyll and Bute Licensing Boards.

The statutory appointments required under the Food Safety Act 1990 are:-

Head of Food Safety	Regulatory Services Manager
Lead Officer Food Hygiene and Standards	Environmental Health Officer (Food Control and Service Support)
Lead Officer- Feed	Trading Standards Manager

2.3 The Scope of the Food Service

Food Safety law enforcement is undertaken principally by authorised Environmental Health staff, although some work is undertaken by Animal Health and Trading Standards professionals. The current design of the service is detailed below and in the course of this plan, we will be striving for integration of activities where resources and the Code allows.

- /....

- Environmental Health professionals are responsible for the Council's Food Safety law enforcement work, which encompasses food hygiene, food standards and control, (which includes food premises inspection, food quality, composition and labelling inspection and certification). In the event of systems failures, the team will respond by investigating and controlling communicable disease, investigating complaints and reports and withdrawing unsafe/unsound food.
- Trading Standards staff undertakes work in relation to animal feeding-stuffs controls
- Animal Health Officers undertake primary production activities.

Service priorities are detailed in the Food Law Service Plan and are determined through statutory activities; the Code; national, local and service priorities.

The Council's Enforcement Policy, food safety procedures and internal monitoring and standards inform the standards for this work.

2.4 Laboratory Arrangements

The Council contracts with Glasgow Scientific Services (GSS) for the provision of laboratory services, including the microbiological examination of foodstuffs. We are required to provide specialist support services and this plan seeks approval of Glasgow Scientific services and named staff to meet the requirements for a public analyst; food examiner and agricultural analyst.. These arrangements will continue for 2011-12 and these appointments (detailed in Appendix 2) are reaffirmed by the approval of this Service Plan.

2.5 Professional Support Network

The Service works closely with the Food Standards Agency Scotland, the Scottish Food Law Enforcement Liaison Committee, the Crown Office (Procurators Fiscal) and NHS Highland. The Service benefits from the support of the Royal Environmental Health Institute of Scotland, the Society of Chief Officers of Environmental Health, LACORS and the Trading Standards Institute.

The Service values and participates as is appropriate and relevant to do so, within established inter-authority liaison and professional network mechanisms operating within Environmental Health and Trading Standards in Scotland. Of specific note are the FSA Shellfish Enforcement Group, the SFELC Approved business Inspection Working Group, the Food Hygiene Information Scheme Working Group, West of Scotland Food Liaison Group; Environmental Health/ NHS Highland Liaison Group; the Scottish Fish and Shellfish Hygiene Working Group and SCOTSS Animal Feedstuff Group. The Service is also a subscribing member of Camden BRI.

2.6 Food Safety in Argyll and Bute

The nature, type and scale of food businesses in Argyll and Bute are influenced by its geography and infrastructure and these factors can create some difficulties in delivering the Environmental Health service. Examples of these are:-

A high number of incidents and trade withdrawals with a regional and international scope. This also has a significant impact on the work of the Service.

A high number of approved manufacturing and processing food establishments, utilising specialist processing techniques and technology and Home Authority requests for assistance and advice.

A significant seafood industry which has a significant impact on the work of the Service and includes a separate shellfish team which delivers the biotoxin and classification of shellfish harvesting waters.

Decentralised Area offices pose specific challenges to ensure that there is adequate support provided to field staff and to ensure and promote consistency. This support includes training, specialist support, quality auditing and the management and direction of staff within the decentralised Area offices.

Travelling accounts for approximately 20% of officer resource. The Service is seeking to reduce this through the mobile working project and issues are being considered to improve productivity.

2.7 Uniqueness of Argyll and Bute Council as a “food authority”

2.7.1 The Service has responsibility for 1857 food premises in Argyll and Bute (figures as of 31st March 2011) excluding the businesses which operate on a temporary or ad-hoc basis. The premises are divided into risk inspection bands.

The premises which will be subject to a formal intervention in 2011-12 are:-

Category	Minimum Inspection Frequency	Number of premises to be inspected 2011-12
A	Every 6 months	26
B	Every 12 months	104
C	Every 18 months	518
D	Every 2 years	190
E	Use other intervention strategies	-

2.7.2 There are 61 approved establishments (shellfish processors, harvesters etc) compared to other Scottish Local Authorities. These operate processes which potentially pose a higher risk to food safety and fall to be inspected by the Service more frequently and in greater depth.

Fish processing	Shellfish Processing	Dairy	Meat and meat products	Egg Products
23	23	7	5	3

Consistent /....

Consistent with the industry in Argyll and Bute, the Service will continue to work with these businesses to promote food safety standards.

- 2.7.3** Argyll and Bute Council has 52 classified shellfish harvesting sites (the highest in Scotland, with Shetland Islands with 48). These waters are classified for the growing and harvesting of shellfish and there may be restriction in their use due to the micro-biological quality of water or shellfish flesh. The Service undertakes a monitoring programme which is designed to ensure that shellfish being harvested are safe in food safety terms. These also require businesses to continue trading as there is a requirement for all waters to have a minimum of six samples annually to maintain their classification. This work is undertaken by a dedicated team of four Officers who also carry out the shellfish biotoxin sampling work which is funded directly by the Food Standards Agency Scotland.

3. SERVICE PLANNING PROCESS

3.1 Service Plan

The Food Safety Service Plan is submitted to the Planning, Regulatory Services and Licensing Committee for approval. The Plan represents the recommendations of the Regulatory Services Manager as to the level of service and scope of work required to meet the statutory obligations placed on the Council.

3.2 Review

The Service Plan is reviewed annually and otherwise in light of indicated need having regard to many issues including performance standards, service management and auditing; areas identified for improvement and emerging or new demands specific tasks and targets.

4. SERVICE REVIEW – PAST YEAR (2010-11)

4.1 Summary Service Review 2010-11

The main achievements delivered by the service in 2009-10 against the Service Plan are:-

1. The Service has met its targets for programmed workload of 100% for high risk premises and 70% for medium risk premises in respect of food hygiene. We have achieved 100% and 76% respectively
2. We have successfully implemented the Food Hygiene Information Scheme to all caterers across Argyll and Bute. Of the 830 premises, 96% had sufficient standards of food hygiene to be issued with a “PASS” certificate.
3. /....

3. We have delivered the service review of Regulatory Services in accordance with corporate standards and identified the required savings target.
4. We have supported the economy of Argyll and Bute through our regulatory work and in particular:-
 - The export of salmon to the new market of China through fish inspection and the issue of export certificates. This resulted in the first exports to China from Scotland originating from Argyll and Bute.
 - We have assisted in the establishment of new businesses including 6 manufacturing. Processing plants
 - The broadly compliant food businesses (i.e. those who have adequate standards of food hygiene and management) have increased from 88% to 90.3% for food premises risk rated by the service. This indicates increasing standards of food hygiene
5. The successful prosecution of an unsatisfactory food business who were found guilty and fined £1150. The premises have also significantly improved food safety standards within their premises to acceptable levels

4.2 The Service achievements in 2010-11 against the Service priorities are as the following table.

Activity	Achieved 2010-11
Successes	
Programmed inspection and audit of premises Target High 100% Medium 80%	High 100% Medium 89%
Promoting the concept of the <i>“informed consumer”</i> through - Eat Safe award scheme Implement the Food Hygiene Information Scheme).	We have 99 EatSafe awards, the third highest of all authorities in Scotland The FHIS has been introduced to all caterers in Argyll and Bute
Ensure the Council have adequate regard to the outcomes in the second Pennington report on <i>E.coli0157</i> .	Completed
Continue to deliver the shellfish monitoring programme and to develop working relationships with the sector	Met the contracted performance targets
Implemented the interventions strategy which has provided efficiencies within the service without any reduction in food safety enforcement standards	Completed
Greater focus on performance management arrangements across the service	Achieved and new internal monitoring system developed
Support “Food from Argyll” initiative	This is integral to the work of the service
Unplanned work	
Prosecution	One successful prosecution
Approved 6 new processing premises	Significant time allocation (206 hours)
Not achieved	
/....	

Activity	
Not achieved	
Introduce mobile workforce in environmental health and documented management systems	System not yet proven. In testing in Fife Council
Exercise current emergency Outbreak Control Procedures in conjunction with NHS Highland	Arranged for 2012
Integrate to produce a comprehensive and overarching 'Farm to Fork' approach to the Enforcement Policies and practices of Food Safety, Food Standards, Feeding stuffs and Primary Production	Delay due to service review

4.3 Food Monitoring

The focus of the monitoring was on locally produced high risk produce. This includes smoked produce and dairy produce manufactured locally and sold to national and international markets. Formal action, as appropriate, was initiated where the results were unsatisfactory. The table indicates that there was an increase in the quality of the food sampled than in 2010-11

FOOD SAMPLES	2008/09		2009/10		2010/11	
	No. taken	No. satisfactory	No. taken	No. satisfactory	No. taken	No. satisfactory
Food – Composition	68	64	40	27	21	18
Food - Microbiological	199	187	121	91	65	52

4.4 Shellfish

The shellfish biotoxin and classification of shellfish harvesting areas continues. This work has been funded by the Food Standards Agency Scotland and there is a team of four dedicated staff which has implemented and deliver this programme working in conjunction with the shellfish industry. The work undertaken in 2010-2011 was as follows:-

	Number of sampling sites	Number of samples taken	Number of satisfactory samples
Shellfish Biotoxins	21	829	777
Classification of shellfish waters	60	626	580

Narrative

Shellfish is an important sector in the food industry in Argyll and Bute Council. Of the samples taken, 93% met the required standards for biotoxins and water classification. Of the samples which failed to meet the standards, action was taken by the service in conjunction with the harvesters or operators to ensure that the shellfish did not enter the food chain. This resulted in the service of 18 Temporary Closure Notices (biotoxins) and 15 voluntary closure agreements. These sites remained closed until standards had been met and the shellfish did not pose a risk to food safety.

4.5 Food Complaints Investigations

The Service received a 22% increase to 82 food related complaints which required action. By comparison previous figures have been 64 (2007-08); 52 (2008-09) and 66 (2009-10). These complaints range for the sale of out of date food to foreign bodies in food.

4.6 Communicable Disease Investigations/Food Alerts

The Service continued to respond to suspected or confirmed cases of food-borne disease and also to the formal Food Alerts issued by the Food Standards Agency.

4.7 External Audit and Internal Monitoring

No external audits of the service was undertaken in 2010-11

Monitoring against our own internal monitoring plan has been undertaken. This established an inadequate level of compliance. Subsequent monitoring continues to show growing improvement. The internal monitoring procedures have been reviewed and re-invigorated for 2011-12

4.8 Enforcement Action

The Service seeks to achieve statutory compliance and protect food safety through the ethos of supporting business. In the period 2009-10, this work entailed –

	2008/09	2009/10	2010-11
Total number of visits:-			
Programmed inspections	727	515	794
Other inspections	76	197	64
Revisits	95	61	47
% of premises broadly complaint	83%	88%	90.3%
Number of Hygiene Improvement Notices served	58	39	34
Number of Hygiene Prohibition Notices served	0	0	0
Number of Remedial Action Notices served	6	0	1
Number of prosecutions	0	0	1

Of note is the increase in the premises which are broadly compliant which indicates good standards of food safety and management in the premises which were investigated in 2010-11. We increased the number of inspections undertaken and secured a successful prosecution for poor food hygiene practices and conditions within a food business

5. SERVICE PRIORITIES AND WORKPLAN 2011-12

- 5.1 The service plan details the planned activities and priorities for 2011-12 but cannot identify the reactive work which may arise which may include communicable disease and food related illness, significant enforcement activity; national and local; food withdrawals and emerging issues.

It should be noted that these reactive demands will be assessed based on risk, and adequately resourced. In certain circumstances, this work will be undertaken at the expenses of planned activity

- 5.2 The design of this Service is based on the Council's statutory duties that devolve from Regulation (EC) 882/2004, and the Food Safety Act, 1990, to monitor and ensure minimum standards of food safety within Argyll and Bute. The principal food safety enforcement activity undertaken by the Council is that done by Officers in carrying out planned food hygiene and food standards inspections.

- 5.3 Current resources do not permit the inspection of all premises and the service takes a risk-based approach, allocating resources to those premises or activities which have a greater risk to food safety or to activities which will provide the greater level of protection of the public. We also have adopted the alternative enforcement strategy which provides low risk businesses with a variety of other interventions which does not include inspections. This may include the issue of information and guidance on food safety issues, specific correspondence to ensure that there are no changes to the business which would bring this into a higher risk category which would fall for inspection.

This approach does not, however, meet the requirements of the Food Law Code of Practice from the Food Standards Agency. The targets set by the service for Members approval are:-

- High risk visits 100%
- Medium risk visits 80%
- 70% completion of the alternative enforcement workplan

- 5.4 The priorities for the food service plan for 2011-12, including 5.3 above, are:-

1	Implement the new service review model for service delivery and modernise the delivered service,
2	Ensure that the delivered food safety service and the Council have adequate regard to the outcomes in the second Pennington report on <i>E.coli 0157.</i> ,
3	Develop and implement a strategy to introduce the requirements of the Guidance on the Prevention of Cross Contamination, published by the Food Standards Agency through 2011/14. This will be subject to a separate statement of strategy and project plan
4	Undertake the interventions programme for food hygiene, food standards and primary productions with eth target of 100% of high risk premises and 80% of medium risk
5	Undertake an investigation into the wider extent of Food Fraud within the shellfish sector, with the intention of reporting to the Food Fraud unit of the Food Standards Agency in 2012.
6	/....

6	Review policies and procedures to reflect emerging operational realities, new service delivery arrangement and changes to code of practice or internal service issues
7	Identify and implement a strategy to ensure that the food standards work of the service meets statutory requirements. Included in this strategy will be working with businesses, and supporting the “Food from Argyll” initiative
8	Continue to deliver the shellfish monitoring programme and to develop working relationships with the sector,
9	Integrate to produce a comprehensive and overarching ‘Farm to Fork’ approach to the Enforcement Policies and practices of Food Safety, Food Standards, Feeding stuffs and Primary Production on the basis of scientific Risk Assessment.
10	Introduce measures to provide and support a mobile workforce in environmental health and documented management systems
11	Exercise current emergency Outbreak Control Procedures in conjunction with NHS Highland
12	Implement our alternative enforcement strategy which is aimed at supporting businesses through the provision of advice, and support other than through inspections where it is appropriate to do so.
13	Partnership working for Argyll and Bute Working with SEPA, prioritise the published sanitary surveys for the Argyll and Bute, and consider what measures can be taken to address any identified pollutant risks. Working with the Marine Coastal Development unit to integrate Food Safety into Planning and ICMZ activities. Working with Business Gateway
14	Engage with stakeholders to identify improvements to service delivery
15	Ongoing commitment to staff training to ensure a competent and authorised workforce

5.5 Other service issues

We will continue to:-

- i Work in partnership with NHS Highland in the investigation of reports of food communicable disease, and more specifically food-borne illness
- ii Focus our sampling activity on high-risk locally produced goods
- iii Work with partners including other local authorities, the business sector and the Food Standards Agency
- iv Provide for an effective and appropriate response to Food Alerts issued by the Food Standards Agency Scotland where all alerts are considered immediately and appropriate action is taken

6. RESOURCES

6.1 Financial Resources

The table below provides an indication of the Food Safety Law Enforcement budget for 2011-12 and illustrates a reduction in 10%. This excludes the shellfish biotoxin project which is wholly funded through a contract with the FSAS for a further year

Employee costs	290,000
Training & Resource Materials	2000
Furniture, Materials & Equipment	1500
Transport & Carriage Costs	25,000
IT & communications	1,000
Laboratory costs	40,000
Total Costs	£359,500

6.2 Staffing Allocation

All Enforcement Officers hold the qualifications described in the Food Safety Codes of Practice for Food Safety and Food Standards. The Service has an established procedure for the Authorisation of Enforcement Officers and Appendix III details the specific authorisations for Officers. These fall to be reviewed on a regular basis depending, and may change in the course of the period of the Service Plan. The specific authorisation of Officers is delegated under the Council's Scheme of Delegation.

6.3 Staff Development Plan

The Council operates a Performance Development and Review scheme, which is designed to identify and progress required training and development opportunities for its employees. The Council welcomes the requirements within the COP in relation to Food specific CPD and undertakes to maintain the currency of all Officers accordingly i.e. by providing at least 10 hours of Food Specific CPD over the ensuing 12 months.

7. MANAGEMENT

7.1 Quality Management

The Regulatory Services service is committed to the provision of a quality service founded upon policies, procedures, performance management and auditing.

8. SUMMARY

8.1 Targets for Year 2011-2012

The targets are:-

1. The Service aims to meet the following inspection targets for food hygiene and food standards

High risk premises (category A and B)	100%
Medium Risk (category C and D)	85%
Alternative enforcement strategy	75%
2. The Service will respond to 100% reported food complaints.
3. The Service will undertake to investigate 100% cases of infectious disease as notified by the Consultant in Public Health Medicine and any other suspected cases where food safety or the public may be at risk
4. The Service will meet 80% of its sampling programme
5. The Service will respond to 100% “for action” Food Alerts
6. Respond to 90% of service requests within 20 working days

APPENDIX I

REGULATORY SERVICES SERVICE CONTACT ARRANGEMENTS

The Service operates a decentralised model with two geographical area teams which provide the front-line food safety enforcement activities supported by the service management and specialised resource based within the Headquarters team. The Offices are at:-

HEADQUARTERS	Kimory Lochgilphead PA31 8RT Tel 01546604131/ fax 01546 604410 Email envhealth@argyll-bute.gov.uk
EAST	Hill Street, Dunoon PA23 7AP Tel: 01369-707120/ Fax: 01369-705948 Blairvadach, Shandon, By Helensburgh G84 8ND Tel: 01436-658918/ Fax: 01436-658919 Eaglesham House, Mount Pleasant Road, Rothesay PA20 9HQ Tel: 01700-501350/ Fax: 01700-503095
WEST	Manse Brae, Lochgilphead PA31 8QU Tel: 01546-604780 Fax: 01546-604769/604758 Municipal Buildings, Albany Street, Oban PA34 4AW Tel: 01631-567900/567947

The Service can be contacted through the Council's website at, or by emailing envhealth@argyll-bute.gov.uk

All Council Offices are open 09 00-17 00 hours, Monday to Friday, with the exception of local and public holidays. Some of the smaller Offices may, from time to time be closed to the public over the lunch period, which is normally 13 00-14 00 hours.

APPOINTMENT OF FOOD EXAMINERS

In terms of the Food Safety (Sampling and Qualifications) Regulations 1990, the following staff members hold the Mastership in Chemical Analysis qualifications awarded by the Royal Society of Chemistry and are eligible for appointment as Public Analysts:

Gary Walker Scientific Services Manager
Jane White Public Analyst

4.3 Food Examiners

In terms of the Food Safety (Sampling and Qualifications) Regulations 1990, the following staff members hold academic qualifications listed in Part 1 of Schedule 2 and have attained the minimum three year experience requirement in the laboratory listed in Part II of the Schedule:

Gary Walker Scientific Services Manager
Jane White Public Analyst
John Waddell Microbiology and LIMS Group Manager
Karen Platt Microbiologist
Dawn Neeson Microbiologist
Alison Laird Microbiologist

4.4 Agricultural Analyst

Under the terms of the Feeding Stuffs (Sampling and Analysis) Regulations 1999, the following staff members, holding the Mastership in Chemical Analysis awarded by the Royal Society of Chemistry and whose practical experience as agricultural analyst, has been attested, are eligible for appointment as Agricultural Analyst or Deputy Agricultural Analyst.

Gary Walker (Agricultural Analyst) Scientific Services Manager
Jane White (Deputy Agricultural Analyst) Public Analyst

4.5 Continuing Professional Competence

For information. In keeping with the requirement that these appointees meet all relevant legal requirements and Food Safety Act Codes of Practice shall be satisfied, the Scientific Services Manager, Gary Walker, reports that the following holders of the Mastership in Chemical Analysis qualification have successfully satisfied the audits of the scheme operated by the Association of Public Analysts during the calendar year to December 2010.

Gary Walker Scientific Services Manager
Jane White Public Analyst

4.6 Approved Signatories

Under the laboratory UKAS quality system the following staff members through qualification and experience are documented authorised signatories for specific sample types:

Gary Walker Scientific Services Manager
Jane White Public Analyst
Duncan Scott Consumer Group Manager

APPENDIX III

Authorisation of Officers

The following Officers are appointed under the Food Safety Act 1990 as “authorised food officer”. Their powers of authorisation vary depending upon qualifications, experience, post and competency. The undernoted details the specific authorisation levels for Authorised Officers.

Powers		Visit, access and inspection		Sampling		Seizure and detention		Service of Hygiene Improvement Notice		Service of Temporary Closure Notice		Service of Remedial Action Notice		Service of Emergency Prohibition Notice		Approval of Businesses Regulation (EC) 853/2004
		Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	
Alan Morrison	Operations Manager Environmental Health	√	√	√	√	√	√							√*	√*	√*
Andy MacLeod	Specialist Environmental Health Officer (Food Safety)	√	√	√	√	√	√	√		√	√		√	√	√	√
Jo Rains	Area Environmental Health Manager	√	√	√	√	√	√	√		√	√					
Jim Rennie	Environmental Health Officer	√	√	√	√	√	√	√		√	√					
Richard Gorman	Environmental Health Officer	√	√	√	√	√	√	√		√	√		√			
Jacqui Middleton	Environmental Health Officer	√	√	√	√											

APPENDIX III (Cont'd)

Powers		Visit, access and inspection		Sampling		Seizure and detention		Service of Hygiene Improvement Notice		Service of Temporary Closure Notice		Service of Remedial Action Notice		Service of Emergency Prohibition Notice	
		Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards
Christine McLachlan	Regulatory Services Officer	√	√	√	√					√					
Marci Gillan	Regulatory Services Officer	√	√	√		√	√	√		√					
Mary Watt	Environmental Health Officer	√	√	√	√	√	√	√	√	√		√			
Dave Chapman	Regulatory Services Officer	√	√	√	√	√	√	√		√					
Patrick Mackie	Area Environmental Health Manager	√	√	√	√	√	√	√	√	√					
Andrew Hill	Environmental Health Officer	√	√	√	√	√	√	√*	√*	√*					
Wendy Lilico	Environmental Health Officer	√	√	√	√	√	√	√	√	√		√			
Iain MacKinnon	Area Environmental Health Manager	√	√	√	√	√	√	√	√	√					
Paul Reynolds	Environmental Health Officer	√	√	√	√	√	√	√	√	√		√			
Sue Stefek	Environmental Health Officer	√	√	√	√	√	√	√	√	√					
Karen MacLeod	Regulatory Services Officer	√	√	√	√	√	√	√		√		√			
Ian Campbell	Technical Officer	√	√	√	√										

APPENDIX III (Cont'd)

Powers		Visit, access and inspection		Sampling		Seizure and detention		Service of Hygiene Improvement Notice		Service of Temporary Closure Notice		Service of Remedial Action Notice		Service of Emergency Prohibition Notice	
		Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards	Hygiene	Standards
Willie Macquarrie	Shellfish Sampling Officer	√	√	√	√										
Ewan McDougall	Shellfish Sampling Officer	√	√	√	√										
VACANT	Shellfish Sampling Officer														
Karen Goodchild	Technical Officer	√	√	√	√										
David Kerr	Senior Animal Health and Welfare Officer	√	√	√	√										
William Young	Animal Health and Welfare Officer	√	√	√	√										

Alan Morrison:- √* In discussion with advice from the EHO (Food Control and Service Support) and other authorised officers
 Andrew Hill:- √** Under direct supervision of the Environmental Health Manager and EHO (Food Control and Service Support) in relation to the drafting of HIN's and/or the Regulatory Services Officer (Shellfish) in relation to TCN's for a period of 6 months from 23rd March 2011 (and for the first 3 HIN's in relation to Article 5 of Regulation (EC) 853/2004 whichever is the longer in relation these notices).