



Food Safety Law Enforcement Plan 2012/13

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 competent Authority under Regulation (EC) 882/2004 and a statutory Food Authority under the Food Safety Act 1990, the Council seeks 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.

Provision of food safety advice and respond appropriately to requests from the public, voluntary groups and businesses and provide 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. Included in this work is the support for businesses seeking to export to overseas markets.

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 regards to local and national food safety issue 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 /...

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 (where noteworthy is the assistance that is being provided to food businesses to export to new foreign markets) 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

We have implemented a service review, which was approved by Council on 10th February 2011 which was designed to achieve corporate savings targets and modernise service delivery. As a result we have rationalised our management arrangements, implemented alternative means of service delivery and sought to protect front-line resources. The Council continues to meet the statutory duties through the appointment of the Head of Food Safety, the Lead Officer(s) for food hygiene, food standards and feed stuffs; supported by the necessary specialist services (i.e. public analysts etc)

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 Regulation (EC) 882 2004 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 /....

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 Food Law Code of practice; national, local and service priorities. The Council's Enforcement Policies, food safety procedures and internal monitoring and standards inform the standards for this work.

2.4 Laboratory Arrangements

The Council has a formal Service Level Agreement 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 2012-13 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 /....

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 1556 food premises in Argyll and Bute 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 2012-13 are:-

Category	Minimum Inspection Frequency	Number of premises to be inspected 2012-13
A	Every 6 months	6
B	Every 12 months	109
C	Every 18 months	382
D	Every 2 years	102
E	Use other intervention strategies	73

2.7.2 We have identified that the implementation of the *E.coli* guidance from the Food Standards Agency cannot be achieved in a managed timescale unless there are allowances made by the FSA to relax the burden for the programmed inspection frequency for medium risk premises. This view has been supported by the Society of Chief Officers of Environmental Health /....

Health in Scotland and also the Scottish Food Safety Liaison Committee. A paper has been submitted to the FSA seeking a moratorium on full inspections in category C (the so called ‘FSA PI – holiday’) for a period of three years. We await the outcome of the FSA decision in this regard, and in the meantime, we will continue to deliver our planned interventions in accordance with the Code of Practice. Should any changes be made, our strategy will be reviewed to have regard to the challenges of the E.coli guidance and implemented, once approved by the Regulatory Services Manager

There are 67 approved establishments (shellfish processors, harvesters etc) compared to other Scottish Local Authorities, this amounts to the third highest number in Scotland. These operate processes that 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 / meat products	Egg Products
28	23	7	6	3

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. /....

4. SERVICE REVIEW – PAST YEAR (2011-12)

4.1 Summary Service Review 2010-11

The main achievements delivered by the service in 2011-12 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. 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.
 - 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

4.2 The Service achievements in 2010-11 against the Service priorities are as 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 ??? 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 /....	
Unplanned work	
Participated in the USFDA Audit of Official Controls in the Shellfish sector.	Significant time allocation. The audit was a success.
Subject of an FAST Audit Focussed Audit of Official Controls in the Approved business sector.	Significant time allocation. The audit was a success
Participated in the USFDA Audit of exporting manufactures	Significant time allocation. The audit was a success
Progressed the authorisation of 3 newly recruited EHO's who have successfully passed in house externally accredited Level 3 course in HACCP.	
Supported business in the export of salmon to China through the inspection and issuing of expert certificates	Unplanned but significant benefits to economy.
Successfully bid for and won the shellfish monitoring contract for Argyll and Bute on an external contract tendering basis.	Contract secured to 31 st March 2015
Partially Achieved	
Investigation and report into non-compliance and food fraud in the wild shellfish sector.	Overtaken by events, which requires significant enforcement to address discovered non-compliance. This was acknowledged by the FSA as appropriate and proportionate. And also achieved its objectives.
Introduce mobile workforce in environmental health and documented management systems	System evaluated but not implemented as its not been proven in Fife Council
Not achieved	
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
Provided CPD for Food Standards	Due to the advent of a major overhaul of Food Standards law under the forthcoming EU Food information regulations, which will take effect through 2014-16. This current Service plan and ensuing plans will address this development.

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 2011-12

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

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 2011-2012 was as follows:-

	Number of sampling sites	Number of samples taken	Number of satisfactory samples
Shellfish Biotoxins	18	769	705
Classification of shellfish waters	57	569	520
Narrative Shellfish is an important sector in the food industry in Argyll and Bute Council. Of the samples taken, 91.5% 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 11 Temporary Closure Notices (biotoxins) and 12 voluntary closure agreements. These sites remained closed until standards had been met and the shellfish did not pose a risk to food safety.			

4.4 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.

4.5 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.

4.6 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

4.7 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 –

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	2008/09	2009/10	2010-11	2011-12
Total number of visits:-				
Programmed inspections	727	515	794	779
Other inspections	76	197	64	742
Revisits	95	61	47	44
% of premises broadly complaint	83%	88%	90.3%	90.7%
Number of Hygiene Improvement Notices served	58	39	34	13
Number of Hygiene Prohibition Notices served	0	0	0	0
Number of Remedial Action Notices served	6	0	1	3
Number of prosecutions	0	0	1	0

Of note is the increase in the premises which are broadly complaint 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 2012-13

- 5.1 The service plan details the planned activities and priorities for 2012-13 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 It is our intention to meet the requirements of the Code of Practice for food safety and that low risk premises will be subject to an alternative enforcement strategy. The implications of the E.coli guidance are likely to increase our workload although the implications of this are still to be determined.

Where we have limited resources, we aim to deliver this service plan and to take a risk-based approach focussing resources of the higher risk priorities.

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 90%
- 70% completion of the alternative enforcement workplan

- 5.4 /....

5.4 The priorities for the food service plan for 2012-13, including 5.3 above, are:-

1	Implement an integrated programme, in order to deliver enhanced protection of the Public from pathogenic E.coli including E.coli 0157H relevant to the operating context of Argyll and Bute; applying the FSA's Guidance " <i>E.coli 0157 Control of Cross Contamination Guidance for Food Business Operators and Enforcement Authorities</i> ", embracing fresh produce production and private water supplies that serve food businesses..
2.	Undertake the interventions programme for food hygiene, food standards and primary productions, with the target of 100% of high-risk premises and undertake Official Controls within the Broadly Complaint and medium Risk sectors according the Interventions Strategy.
3.	In relation to the High-risk manufacturing and Processing sectors. Develop an operational plan in order to deliver the Service's duties and objectives and establish a working Group to provide ongoing support for Officers delivering Official Controls in the sector.
4.	In relation to the Butchers shops sector, develop an operational plan in order to operationally deliver the E. coli Strategy and establish a working Group to provide ongoing support for Officers delivering Official Controls in the sector
5.	In relation to the fresh produce sector, develop an operational plan in order to operationally deliver the E. coli Strategy and establish a working Group to provide ongoing support for Officers delivering Official Controls in the sector.
6.	Build upon the work undertaken in 2011, by continuing an investigation into the wider extent of non-compliance and Food Fraud within the wild shellfish sector, with the intention of reporting to the Food Fraud unit of the Food Standards Agency in 2013 and with the intention of developing an operational plan to address none compliance in the ensuing Food Service Plans
7.	Review policies and procedures to reflect emerging operational realities, new service delivery arrangement and changes to the Food Law Code of Practice or internal service issues
8.	Provide for the authorisation of all officers in relation to the Service of Remedial Action Notices within food businesses subject to Regulation EC (852) 2004.
9.	Undertake research to determine the impact in Argyll and Bute of Regulation (EU) 1169/2011 on the Provision of Food Information to Consumers, and produce a plan for the authorisation of all Officers within the subsequent Food Service plan. of 2013
10.	Meet the requirements of the contract with the FSA and continue to deliver the shellfish monitoring programme , developing working relationships with the sector,
11.	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.
12.	Introduce measures to provide and support a mobile workforce in environmental health and documented management systems
13.	Exercise current emergency Outbreak Control Procedures in conjunction with NHS Highland
14.	/....

14.	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.
15.	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
16	Engage with stakeholders to identify improvements to service delivery
17	Ongoing commitment to staff training to ensure a competent and authorised workforce

5.5 Other service issues

We will continue to:-

- i. Works 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	355,000
Training & Resource Materials	2000
Transport & Carriage Costs	10000
IT & communications	1,000
Laboratory costs	30,000
Total Costs	£398000.00

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 2012-2013

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)	90%
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

**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	Kilmory Lochgilphead Tel 01546604131/ fax 01546 604410 Email envhealth@argyll-bute.gov.uk
EAST	Hill Street, Dunoon Tel: 01369-707120/ Fax: 01369-705948 Blairvadach, Shandon, By Helensburgh G84 8ND Tel: 01436-658918/ Fax: 01436-658919 Eaglesham House, Rothesay Tel: 01700-501350/ Fax: 01700-503095
WEST	Manse Brae, Lochgilphead PA31 8QU Tel: 01546-604776 Fax: 01546-604769/604758 Municipal Buildings, Albany Street, Oban Tel: 01631-567947/Fax : 01631-567988

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	Hygiene	Standards	Hygiene	Standards	Hygiene	
Alan Morrison	Regulatory Services Manager	√	√	√	√	√	√							√	√	
Andy MacLeod	Lead Officer Food Control	√	√	√	√	√	√	√		√	√		√	√	√	√
Jo Rains	Environmental Health Manager - East	√	√	√	√	√	√	√		√	√					
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	√	√	√	√	√	√	√*	√*	√*					
Paula Monaghan	Environmental Health Officer	√	√	√	√			√	√	√					
Russell Green	Environmental Health Officer	√	√	√	√			√	√	√					
Wendy Lilico	Environmental Health Officer	√	√	√	√	√	√	√	√	√		√			
Iain MacKinnon	Environmental Health Manager - West	√	√	√	√	√	√	√	√	√					
Paul Reynolds	Environmental Health Officer	√	√	√	√	√	√	√	√	√		√			
Sue Stefek	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
Karen MacLeod	Regulatory Services Officer	√	√	√	√	√	√	√		√		√			
Ian Campbell	Technical Officer	√	√	√	√										
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 lead EHO (Food Control and Service Support) and other authorised officers Paula Moynihan and Russell Green:- √** Under direct supervision of the Environmental Health Manager and Lead 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 1st April 2012 (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).

All operational Officers will be provided with the appropriate training-underpinning Authorisation to serve RAN's for non-approved businesses in 2012/13