

**BIRMINGHAM CITY COUNCIL**

**REPORT OF THE DIRECTOR OF REGULATION AND ENFORCEMENT  
TO THE LICENSING AND PUBLIC PROTECTION COMMITTEE**

**28 JUNE 2023**  
**ALL WARDS**

**FOOD LAW ENFORCEMENT PLAN 2023/2024**

1. Summary

- 1.1 The Framework Agreement on Official Feed and Food Controls by Local Authorities requires each Food Authority to identify its strategy and the resources required to fulfil its Food Safety function each year in the form of a Food Law Enforcement Plan.
- 1.2 The Food Law Enforcement Plan for 2023/2024 which is attached to this covering report includes a review of the food safety activity carried out in 2022/2023.

2. Recommendation

- 2.1 That the Food Law Enforcement Plan be agreed.

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OUR COMMENTARY  
ON THIS  
DOCUMENT

Key to the colours we've put in as text background:

- ❖ **yellow highlights pertinent information to Council responsibilities**
- ❖ **red highlights concerns about dangers to the public**
- ❖ **orange highlights the Council's inability to commit to Primary Authority Partnerships owing to lack of resources**

**BIRMINGHAM**  
**FOOD COUNCIL**  
DECEMBER 2023

Additionally, we have added questions within speech bubbles important to the City Council in delivering an effective food law enforcement plan

### 3. Background

- 3.1 The Food Law Enforcement Plan sets out the City's commitment to Food Safety Enforcement for the year ahead.
- 3.2 The plan shows the number of food hygiene and food standards interventions which will be required and identifies those areas of work which are considered essential to protecting food safety in Birmingham.
- 3.3 The plan includes the targets that were set for last year (2022/2023) and reviews performance against them.
- 3.4 The activities in this plan are a statutory requirement under Retained EU Regulation 2017/625 Article 1, and the requirements of the food authority are defined in Article 5. This includes carrying out effective and appropriate official controls, such as inspections, enforcement activities & sampling as well as having sufficient numbers of suitably qualified and experienced staff, who also receive regular additional training to maintain competency.

### 4. Consultation

- 4.1 The work outlined in this report involves consultation with interested parties such as the Food Standards Agency, DEFRA, and UKHSA.

### 5. Implications for Resources

- 5.1 Whilst the exact costs are difficult to forecast, we estimate that the plan will be able to be delivered within the resources available to your Committee.
- 5.2 The plan does not include the inspection of newly registered businesses within 28 days as required by the Statutory Code of Practice, this is due to the increased numbers of new registrations.
- 5.3 Due to a national shortage of Environmental Health Officers we are not getting interest from suitably experienced officers wishing to work here. As a direct result we are only likely to attract newly qualified officers as Birmingham is second to none for gaining experience. This does however put a greater strain on existing staff.
- 5.4 Currently the Environmental Health team is actively seeking to recruit 8 qualified EHO's. In addition, we have 6 apprenticeship trainees who will qualify between 2025 and 2028 as it is a 4-year course). We are also actively looking to recruit student Environmental Health Officers who have completed their training but need practical experience to gain the full qualification.
- 5.5 There are 24.4 FTE Environmental Health Officers within the service. All of these officers are being tasked with prioritising the delivery of the FLEP and as such this, impacts on the capacity of the service to deliver other statutory work such as Health and Safety and Nuisance work.

How many individuals work FT on food matters?

## 6. Implications for Policy Priorities

- 6.1 Safe food is not only crucial to the health and safety of citizens and visitors to the City but the work which is referred to in the Food Law Enforcement Plan is also consistent with other policy priorities including economic success, staying safe and being healthy. The reduction in food safety activity will have a direct impact on these priorities.
- 6.2 It is important that all groups within Birmingham, as well as visitors to the city, are offered suitable standards of food quality and hygiene to allow them the healthy lifestyle opportunities to which they are entitled. The targeting of food safety interventions according to business risk ratings means that every effort is made to ensure safe food in the most efficient and effective way. Inevitably though there are a large number of businesses, and therefore consumers, who are not being protected. This is particularly critical for those consumers with an allergy as the consequences can potentially be fatal.
- 6.3 It is a statutory requirement to carry out effective and appropriate inspections, enforcement activities, food complaint investigations and sampling. It is also a statutory requirement to have sufficient suitably qualified and experienced staff to deliver this work. The Food Standards Agency, monitor the performance of all local authorities and can instigate interventions where the programme is failing. For this reason all qualified food inspecting officers are prioritising the food law enforcement plan as identified in paragraph 5.5 above.

## 7. Public Sector Equality Duty

- 7.1 Equality issues are accounted for during food safety activities carried out by officers.

## **DIRECTOR OF REGULATION AND ENFORCEMENT**

### Background Papers:

Local Authority Framework Agreement - Food Standards Agency 2001

## FOOD LAW ENFORCEMENT PLAN 2023-2024

### 1. Background

1.1 All local authorities are required to produce a Food Law Enforcement Plan which sets out the measures the authority will take to safeguard food safety during the forthcoming financial year and reviews the targets set for the previous year.

1.2 Birmingham has approximately 11,131 food premises including manufacturers, wholesalers, retailers and caterers, ranging from small and medium sized businesses to major concerns and this includes 92 food businesses which need specific approval. In addition, many other businesses change hands throughout the course of a twelve month period. A concerted effort was made to reduce the number of unrated premises in the city with a total of 828 unrated inspections being carried out in 2022/23. Despite this work there are currently 2101 unrated food businesses requiring inspection and rating, this is a decrease of 347 from 2448 last year and shows that despite the targeting of new businesses, the problem continues to remain. It has been determined that in excess of 18.87% of known food businesses in Birmingham are now unrated and therefore have not been inspected, this does not therefore include those premises trading that we do not know about. This provides a constant challenge to ensure that all food businesses are included in the regular food inspection programme.

3. As well as carrying out food hygiene and food standards inspections, high risk food complaints relating to adulteration, composition, labelling, fitness and quality are investigated. An annual food and water sampling programme is carried out to ensure that microbiological, chemical and compositional standards are met, including nationally co-ordinated surveys. All reported outbreaks and sporadic cases of suspected food poisoning are also investigated.

Reported by whom, to whom? (8.1?) also of national stats?

4. Food safety activities are undertaken in line with the 'Better Regulation Agenda' brought in by the Regulatory Enforcement and Sanctions Act 2008, i.e. being proportionate, accountable, consistent, transparent and targeted. The Act, therefore, places greater emphasis on providing advice and guidance to food businesses in addition to firm but fair enforcement.

### 2. Demands on the Food Service

2.1 Each Local Authority has different demands which impact on the delivery of the food safety service and within Birmingham these include:

- Ensuring that the statutory inspection targets are met in respect of such a large number of food premises in the largest local authority in England and Wales.

- Ensuring that an equitable service is delivered in a multi-cultural City so that information on food hygiene and technical advice is accessible to all food traders.
- Dealing with a high turnover of food businesses and proprietors within the City and maintaining an accurate database to ensure that all food premises are inspected.

2.2 **The recruitment issues in officer numbers within Environmental Health will impact on the service, particularly in respect of planned activities.** In 2023/24 the service will have 6 enforcement officers undertaking training to become EHO's. However, this is a 4-year course meaning 2 are scheduled to qualify in the summer of 2025, 1 in 2026 and 3 in 2027. This unfortunately is insufficient to tackle organic staff churn but is all of our current enforcement officers who have shown an interest in this career development. It does not a panacea addressing the loss of highly experienced officers, nor the national shortage of qualified officers to undertake this work.

### 3. **Introduction to The Food Law Enforcement Plan for 2023/2024**

3.1 The priorities for ensuring food safety in Birmingham for 2023/2024 are to:

- Carry out a programme of food hygiene interventions for the year. This will potentially fall short of the actual programme of inspections required due to the large number of D risk rated inspections outstanding.
- Will investigate high risk requests for assistance in relation to food hygiene, food standards and food complaints, including sporadic cases and outbreaks of infectious disease.
- Carry out a food and water sampling programme, including private water supplies, subject to available resources.

3.2 The work plan to safeguard food in Birmingham during the forthcoming year is detailed in Appendix 1.

3. The aim is to achieve a level of food safety in Birmingham that is consistent with the City Councils vision of a safer and healthier city.

Precisely, how safe, how healthy? Figures?

### 4. **Food Premises Interventions**

4.1 Under the Statutory Food Law Code of Practice, all food premises are categorised according to an intervention rating score. This determines the frequency of primary food hygiene interventions, from 6 months to 3 years, and depends on the type of food business, the type of food processing or handling undertaken, hygiene and structure of the premises and how well risks are controlled.

4.2 Currently, 88.5% of rated food businesses in Birmingham are classed as 'broadly compliant', which leaves approximately 11.5%

'broadly compliant'? incl FHRs where I/EHOs won't eat??

which are not, this figure includes 558 0-1 rated premises. Officers will be concentrating on those worst premises i.e. those in the 0-1 range by carrying out additional interventions and taking enforcement action where necessary in order to raise standards to 'broadly compliant'

a very low bar

#### 4.3 The Intervention Programme will be as indicated below.

The higher risk category A to C premises will be subjected to full inspections. This includes inspections of premises requiring approval, manufacturers and larger more complex food businesses, these types of businesses add an additional 30 officer days per month demand on resources.

In relation to Category D and E rated premises, we will critically review the nature of the businesses and base our interventions as follows:

- full inspections of category D 0-2 rated premises;
- full inspections of category D 3-5 rated premises as resources permit starting with the latest overdue, this does not meet the full requirements of the statutory code of practice. The target for this year has been set at a realistic level with a long term target of bringing this category into full compliance with the code within 3 years.
- Full inspections of category D (3-5 rated) and category E premises subject to a food hygiene complaint where investigated;
- full inspections of 5% of category E premises where open food is handled.
- the remaining Category E premises will be subject to a self-assessment questionnaire by correspondence.

In relation to the 2101 unrated food businesses – these are new registration businesses and those discovered operating that have not yet been inspected. These will be subject to a database check, further assessment and a prioritisation exercise and undertaken in accordance with the risk posed. It is anticipated that this number includes duplicate premises and businesses that have either closed or did not start up, we therefore expect this number to reduce significantly.

Approx. 1200 to 1400 new registrations are expected this year, these will be completed as resources permit on a risk basis following a prioritisation exercise.

#### 4.4 Food standards inspections will be carried out at the same time as food hygiene inspections. Emphasis will be placed on food standards during inspections of manufacturers. Officers will also check on the traceability of products and their authenticity during inspections, to detect and reduce food fraud.

#### 4.5 The food hygiene and food standards interventions which are required during 2023/2024 are given in Appendix 1.

## 5. Food Related Complaints and Requests for Assistance

5.1 Investigations are carried out into complaints about poor hygiene in food premises and in response to requests for assistance from food proprietors who need additional advice about their business. The number of complaints dropped considerably from pre pandemic levels to 1414. An increasing number of these complaints are held until the next scheduled inspection following a risk assessment, rather than being investigated when received.

what stats are needed to assess why

5.2 In addition, 165 complaints were received each year from members of the public who are concerned about the food they have bought or eaten. These are investigated on health risk basis and are often complex investigations involving other Local Authorities, national companies and importers where food has originated from outside Birmingham or the UK. Where the issue is low risk, investigations will be delayed until the next programmed inspection.

5.3 The FSA operates a system to alert the public and food authorities to problems concerning food which does not meet food safety requirements or which is inadequately labelled and where a product recall has been issued. The alert system now includes a category of 'Allergy Alert' highlighting the importance placed on allergen control, the number of alerts has therefore remained high this year and is expected to maintain this trend. With such a large number of caterers and retailers in the City, this can prove a challenging and time consuming exercise. Where a large scale response is required this will impact on other demands of this plan.

## 6. Primary Authority Principle

6.1 Regulatory Services has formal partnerships for food safety and food standards matters with:

- Mondelez - Chocolate and confectionery manufacturer
- Wing Yip - Chinese importer and wholesaler
- Avanti Trains - Catering outlets on train services
- Marks & Spencer - Food retailer

6.2 This is a resource intensive exercise as additional meetings and inspections are required in order to properly advise both the business and other local authorities. Where Primary Authority Partnerships have been agreed, we operate a cost recovery system from the company, with approximately £76,000 recovered this year. We are not able to make a profit on these arrangements, they are purely cost recovery. A decision has been made to not sign up to any further Primary Authority Partnerships due to not being able to effectively resource them.

6.4 In addition, Birmingham is the originating authority for approximately 150 food manufacturers, whereby the Home Authority principles are applied, although formal partnerships have not been established with these companies. We have a statutory duty to deal with referrals from other Local Authorities where products manufactured in Birmingham are sold in other areas, and problems



are identified. This takes a large resource to support and respond to these enquiries. There is no requirement for these businesses to enter a formal partnership arrangement and therefore we cannot undertake any cost recovery for this work.

## 7. Food Sampling

7.1 A food and water sampling programme will be developed during the year in conjunction with UK Health Security Agency (UKHSA) and the Public Analyst.

7.2 The sampling programme will be restricted to national and regional surveys co-ordinated by UKHSA and CENTSA, the surveys planned and numbers of samples proposed have yet to be agreed due to funding restrictions. There had been a year on year reduction in sampling, with only 16 samples taken in 22/23. The number planned for this year is not known at this stage.

## 8. Control of Infectious Diseases

8.1 Serious outbreaks and sporadic cases of food poisoning and suspected food poisoning are investigated, including potentially serious infections such as typhoid, paratyphoid, dysentery and E. coli 0157. Officers work in close liaison with the Consultants in Communicable Disease Control, Public Health doctors and nurses of the UK Health Security Agency to protect the public health of people who live and work in or visit the City. Joint guidelines have been produced to ensure that all cases of infectious disease are investigated thoroughly. Reciprocal training is carried out to train professionals for both Regulation and Enforcement and UKHSA.

## 9. Food Premises Database

9.1 It is important that the food premises database is kept as up to date as possible so that all food premises are inspected regularly. Currently the action carried out to achieve this is through new registrations and officers identifying new businesses when carrying out visits. We are therefore undertaking a specific proactive exercise to maintain and improve the database.

## 10. Advice to Businesses

10.1 In accordance with the Enforcement Policy, advice is offered wherever possible to food businesses, to assist them in complying with relevant law and the principles of good practice. This advice may be given during inspections or when requests for assistance are received directly from established food traders or from those considering setting up new food businesses.

10.4 Officers also work closely with the Events Division to ensure that food and health and safety at large outdoor events in Birmingham are assured. An Events Food Safety Manual has been developed for traders to receive in advance and on-the-day inspections will be carried out at events such as Vasaikhi, Eid Mela, Frankfurt Christmas Market and Colmore Food Festival. The demand in this area of work has increased and the trend continues this



year with very high-profile events in the city. Additional resources have not been identified to cover this demand and will therefore impact on other parts of this plan. As a result we have had to balance our activities in this area due to a lack of resources and ensure we target where the risk is felt to be greatest.

## 11. Food Safety and Standards Promotion

11.1 Queries from the public will be responded to on food safety matters as part of the overall request for assistance service, subject to available resources.

11.2 As part of our partnership with Public Health the authority will continue to explore ways to encourage food outlets to provide healthier choices on their menus.

11.3 Due to changes in labelling regulations all food business are required to provide greater information to consumers about allergenic ingredients. However, the number of unrated and therefore uninspected food businesses presents a considerable risk to allergen sufferers, who will expect that all businesses are checked to ensure allergen information is accurate and up to date.

11.4 In addition the level of enforcement action in relation to allergens remains low, and further urgent action is required to provide assurances to allergen sufferers in the city. Increased resources should be directed towards this, particularly in monitoring businesses offering allergen free alternatives. Recent high profile allergen deaths have largely been associated with cross contamination where such allergen free menu items have been found to be heavily contaminated due to poor practices. There has also been a dramatic rise in allergy alerts highlighting the importance of this area of food safety.

## 12. Review of work undertaken in 2022/2023

### Inspections and legal action

12.1 Appendices 1 and 2 give detailed information on the food safety work carried out during 2022/2023.

12.2 Some 3316 food hygiene inspections were carried out in between Oct 2021 and March 2023 and 3316 food standards inspections; this was the Food Recovery Programme agreed with the FSA following the Covid pandemic. This represents 99.51% of the programmed inspection target and also included a number of low-risk inspections to premises not included in the programme but where complaints had been received.

implications  
re risk  
assessment?

12.3 Officers concentrated on ensuring that the genuine low scoring premises were improved, by carrying out additional inspections and taking enforcement action where necessary.

- 12.4 Birmingham has 92 food businesses which require specific EC approval. These are premises which produce or store high risk meat, fish or dairy products on a wholesale basis. This approval process usually involves a number of inspections, a review of the company's food safety management system and an assessment of other conditions before approval can be granted and requires a more in-depth knowledge of assessing food safety systems. These types of premises have a higher risk of E.Coli and Listeria and represent the highest risk to food safety
- 12.5 During 2022/2023, 81 premises were found to present an imminent risk to health and were closed immediately until all necessary works were carried out. This is a considerable increase on the last full years activity and is above the average number of closures which are normally carried out in Birmingham. Although this could be considered a large number, compared to the total number of inspections carried out, (3316) it only represents 2.4% of premises which seriously failed to meet basic hygiene requirements and put their customers at risk.
- 12.6 26 premises were prosecuted for food hygiene and food labelling related offences, with total fines amounting to £287,000 and costs recovered of over £43,700. In addition 3 businesses received a simple caution. This is a slight decrease in the number of prosecutions compared to the previous full year and is lower than the 6 year average.

any thoughts as to why?

#### Food and water sampling

- 12.7 A range of sampling has been carried out to investigate the microbiological safety of food products as well as composition and labelling. A sampling programme was not undertaken this year due to the demands on the service, whilst this is not a mandated requirement it has been referenced by the Food Standards Agency as a gap in Food Authority functions.
- 12.8 All sampling this year was in relation to the investigation of complaints and outbreaks, comprising 16 samples in total. Of these 14 were unsatisfactory i.e. 87.5% due to contamination or adulteration. This is a higher failure rate than in previous years, this is due to the sampling being targeted at complaints where intelligence suggests there is a problem. All the issues identified were raised with the companies concerned and their home authorities and follow up action taken to ensure that problems were rectified and where necessary food products removed from sale.

#### Food Hygiene Rating Scheme

- 12.9 The ratings website where hygiene scores for businesses are displayed features over 10,000 food businesses. As part of the scheme officers issued window stickers for all businesses in the scheme. We continue to support the introduction of legislation requiring the mandatory display of ratings stickers, however Government have yet to bring forward the necessary legislation to make England the same as Wales.

## Training

- 12.10 All officers who carry out food inspections have received training in food safety, to meet the 10 hours required.

## Project Work

- 12.11 Officers have worked in partnership with the Council's events division, two officers were appointed to offer specialist advice concerning food safety at the major outdoor events. Safety advisory groups were attended for 10 events and 4 events were subjected to actual inspections. Over 150 actual inspections were carried out of food businesses at those events to ensure they were a success. As indicated it is expected that the service will continue to be unable to provide the required level of support to events in this coming year.
- 12.12 A significant piece of work during the year was the preparation for the Commonwealth Games. This included a specific business support project, alongside a programme of consultation, advice and inspection of Games Venues, including athlete accommodation.
- 12.13 Having applied for and been successful in obtaining a grant of £228,000 the business support project achieved significant outcomes. The project included the following:
- Updating the BCC food website
  - Production of postcards for distribution to food businesses
  - Advertising food business support on Google and Facebook
  - Advertising food business support on digital display screens in the city
  - Coordination of a team of officers to undertake targeted business support visits
  - Distribution of SFBB packs, including in different languages and different premises types
  - Distribution of thermometers and torches
  - Allergen sampling
  - Micro sampling using new ATP monitors obtained using the funding



The above is an example of the media that was developed, the service was successful in obtaining use of the 'Get set for the games' logo. As a result of this the BCC food website received unprecedented traffic, up to 2000 views per week which may not sound much but it was in the tens before. The team worked with the Food Standards Agency, UKHSA, BCC Media, and business groups in planning and developing this programme.

### 13. Trends

- 13.1 It is not statistically relevant to show trends over the past few years due to the impact of the covid pandemic. In the early stages of the lockdown all inspections and food safety activities ceased, with a gradual return over the following year to a range of food safety activities. It was not until the recovery programme that started in October 2021 that planned inspections commenced in certain premises, any visits up to that point were as a result of complaints or requests.
- 13.1 Appendix 3 therefore gives some statistical information showing the trends in some areas of food safety since 2017, subject to the above qualification. The number of food premises in Birmingham has shown a large increase while interventions required has been fairly steady. The number of interventions carried out in 2022-2023, was 99.51% of the actual target.
- 13.2 The number of Emergency Prohibition Notices served has fluctuated but with a decrease from a highest of 116 in 2015/16, the average has slightly increased to 70 served per year. The number served in 2018-2019 was significantly below this average, see appendix 3.
- 13.3 The number of Food Hygiene requests for assistance has dropped significantly during the pandemic period. The numbers are about a third less than in 2019, which may be a reflection on the reduced use of restaurants and eateries during this time period.
- 13.4 The number of sporadic cases of infectious disease has remained high last year. This highlights the need to continue to direct resources at poor

performing food businesses and the importance of food safety in the Service Plan in reducing foodborne infection. The number of reported outbreaks of infectious disease has increased this year.

14. Resources

14.1 The food safety work during 2022/2023 was carried out within existing budgets, except where indicated.



**Essential food related work carried out in 2022/2023 and planned for 2023/2024  
APPENDIX 1**

<b>Activity</b>	<b>No. required Oct 2021 to 2023</b>	<b>No. achieved Oct 2021 to 2023</b>	<b>Comments</b>	<b>No. required 2023/2024</b>	<b>No. planned 2023/2024</b>	
Food hygiene pre inspections, category A (High risk)	148	148	The interventions required in 2022/2023 are shown in the next column. The interventions planned for 2023/2024 include all A-C premises. The category D are subject to interventions as detailed in the next column. The programme will also include category E premises, unrated premises and new registrations as resources permit.	168	<b>168</b>	
Food hygiene pre inspections, category B	479	479		581	<b>581</b>	
Food hygiene pre inspections, category C (Medium risk)	1702	1694		744	<b>744</b>	
Food hygiene pre inspections, category D (0-2)	167	167		39	<b>39</b>	
Food hygiene pre inspections, category D (3-5)	0	0		390	<b>0</b>	
Food hygiene pre inspections, category E (Low risk)	0	0		33	<b>33</b>	
Overdue A-C	0	0		8	<b>8</b>	
Overdue D	0	0		1892	<b>900</b>	
Overdue E	0	0		2655	<b>2655</b>	
Unrated	2448	828		2101	<b>600</b>	
New Registrations	1798	1317		1200	<b>320</b>	
Food standards inspections	N/A	3316		Food standards inspections are carried out at the same time as food hygiene inspections. The number of food standards inspections carried out is considerably lower than expected as most premises are classed as high risk for food standards. Only 10 food manufacturers were inspected in 2022/2023.	2200	2200



Activity	No. planned expected 2022/2023	No. achieved 2022/2023	Comments	No. planned expected in 2023/2024 (based on preceding year)
Requests for assistance Food hygiene/ Food standards/ complaints	<b>Unknown (Due to Co</b>	1414  165	These are not targets but expected figures depend on the demand made by consumers	1414  165
TOTAL				
Infection control: Sporadic cases Outbreaks	<b>Unknown (Due to Co</b>	1056 4	Most outbreaks of gastro-intestinal diseases are person-to-person spread of viruses which are food borne. However, the initial symptoms are food borne bacterial causes and so all outbreaks are	1056 4
National food alerts Food Alerts Allergy Alerts TOTAL	<b>Unknown (Due to Co</b>	61 78	The numbers depend on alerts issued by the Agency	61 78
Food and water sampling	Samples for complaints outbreaks.	16	More details are given in section 12.	The programme will be developed during the year in consultation with the UK and PA
Food related training for EHP's	10 hours for each officer	10 hours	All officers involved in food safety enforcement are required to complete 10 hours of training in the Code of Practice to complete 10 hours per year	10 hours per officer

**Additional food related work carried out in 2022/2023 and planned for 2023/2024**  
**APPENDIX 2**

Topic	Activity in 2022/2023	Planned for 2023/2024 including implication (officers days per year)
Hygiene scores on the water	There are now 6994 food premises featured on the water. Officers are giving out stickers to all food premises for the programmed inspection	Charging for revisits was launched as agreed by Committee. The cost has increased to £250.
Practical food inspection	Two courses were provided on the identification of primary food	2 courses (depending on demand in conjunction with B'ham and Worcester Universities. (8 days)
Outdoor events	A lead officer has been assigned to liaise with mobile traders at events such as Vaisakhi, the German Market, Mayor's show, Taste of Birmingham and to mobile traders attending.	As for 2022/2023, it is hoped that resources are to be directed at compliance during the German days)
Home/Primary Authorities	Additional work required – liaison with the Council on policy matters and liaison with other local authorities	No further development of Primary Authority partnerships with additional Councils (days)
Meetings at national level consultation documents:	Meetings have been attended as required, documents commented on.	As for 2022/2023 (5 days) subject to resources.
Liaison meetings: Water CCDC's	Meetings have been attended as required.	As for 2022/2023 (2 days)
Food Fraud	Investigation of complaints referred from the public	As necessary. (10 days) subject to resources.
Private Water Supplies	Monitoring and sampling of private water supplies	To carry out risk assessments of private water supplies and private distribution networks (days)

**Food Safety related statistics 2017/2023**

<b>Activity</b>	<b>2017/18</b>	<b>2018/19</b>	<b>2019/20</b>	<b>2020/21</b>	<b>2021/22</b>	<b>2022/23</b>	<b>3 year average</b>
Total number of food premises in Birmingham	7114	8842				11131	9029
Programmed/ Primary hygiene inspections carried out	3584	3809				3316	3570
Food Standards inspections carried out	2233	1296				3316	2281
Emergency Prohibition Notices served	81	47				81	70
Food safety prosecutions completed at court	51	29	OMITTED	DUE TO	COVID	26	35
Food hygiene RFAs with	3232	3106				1414	2584
Food complaints RFAs dealt with	737	700				165	534
Sporadic infectious cases investigated	1169	1344				1057	1190
Outbreaks investigated	4	1				4	3
Food alerts received	133	177				139	150