

#### **Foreword**

This year's Service Plan is very different to normal as are the times it was written in. The COVID-19 virus pandemic has forced us to go into lockdown but from which City business whom we service will seek to recover and eventually return to a new normality.

Our annual Service Plan, covering both Food Safety and Health & Safety, is normally overtly pro-active with an inspection programme of businesses and office buildings whilst still being reactive to consumers enquiries, businesses requesting advice and members of the public registering a complaint.

Unfortunately, the COVID-19 pandemic has changed that and we have taken a pragmatic approach this year, realising that it would be impossible to fulfil all of our obligations with all Food Safety inspections initially suspended by the Food Standards Agency but then slowly opening up to remote surveillance of high risk businesses and activities and all that time with our staff working for home and only venturing into the City for emergencies.

However, we believe we have developed a plan that will:-

- a) assist City businesses recover;
- b) will ensure monitoring and inspection of those businesses who pose the greatest risk post-recovery; and
- c) gradually move back to a traditional inspection programme

We are unable with any certainty to give dates, time or even targets for some key elements of the plan, only that we will be undertaking certain activities as and when we are able to in order to protect City businesses, workers, residents and visitors going forward through this difficult year.

Gavin Stedman
Port Health & Public Protection Director

June 2020

#### Introduction

The Commercial Environmental Health Team is responsible for regulating food safety (standards and hygiene), occupational health & safety, some statutory nuisances (not noise) and the investigation of certain infectious diseases arising from activities for which we are the enforcing authority. Environmental Health Practitioners are uniquely placed to help deal with the crisis caused by the COVID-19 pandemic. The team is involved in a number of workstreams designed to help manage the problems that have arisen and to facilitate recovery.

It is clear businesses and employers will need support as they implement new requirements and guidance to ensure adequate controls are in place to protect their employees and the public. Building worker and consumer confidence is going to be a significant challenge and we are here to help navigate the processes, protecting the public through a range of enforcement and advice functions. In doing so we are advocating a proportionate and pragmatic approach to enforcing business restrictions and social distancing in the workplace.

This plan has been prepared to accord with Food Standards Agency (FSA) and Health & Safety Executive (HSE) frameworks on the planning and delivery of our services. These frameworks have been significantly challenged in light of the pandemic, whilst this has altered how we deliver our Service, it has not changed our goals and principles. Our plan is also guided by the City Corporation's Corporate Plan 2018-23, the City & Hackney Joint Strategic Needs Assessment and The City Joint Health and Wellbeing Strategy; it is also informed by corporate planning for the recovery of the City in relation to COVID-19.

This year's Plan has three distinct phases; some of the planned initiatives can be completed quickly within these phases, others will need medium or long-term commitment and some still await the further development of Government policy on the pandemic.

Our main goals remain broadly the same as in previous years; to help ensure that:

- We promote and support a risk based, goal setting regulatory regime.
- Higher risk work activities are properly managed, employers are committed to developing healthier workplaces
- Food is hygienically prepared, safe to eat and what it says it is;
- We regulate in a way that supports businesses to comply and recover whilst not losing sight of the integrity and assurance of safe food for consumers and safe workplaces needing to be at the heart of what we do.

#### **Principles**

Our guiding principles are:

- working with partners to make workplaces safer and healthier, providing a level playing field for responsible employers, by advising, promoting, and where necessary, enforcing good standards of risk control;
- developing services that contribute to improved management and control of risks, sharing our knowledge;
- continuing our dialogue and conversation with stakeholders to improve the service, always looking to provide simple,
- pragmatic advice and support;
- using the range of tools at our disposal effectively to influence duty holder behaviour and keep the interests of consumers
- at the heart of what we do;
- ensuring our workforce will be adequately resourced and experienced, enabling the service to fulfil the objectives set in our M&CP High Level Business Plan and this, our local Service Plan.

#### Resources, Service Delivery and recovery

We are acutely conscious of the longer-term impact of COVID-19 on our service and the need for having recovery plans ready to manage the backlog of outstanding interventions that will be due when restrictions are lifted. The FSA have stated that they will be seeking local authority input as they develop a recovery strategy for the UK food industry, including on how this can be reflected in future service plans.

We will ensure our officers continue to be safe and have limited any return to work in the initial stages utilising the advice given by Government. Any return to site work will focus on maintaining appropriate risk control measures but employees who are working effectively off-site are likely continue to do so at least in part going forward. Decisions about return to work in the City itself or working at home will be made gradually and deliberately, with a focus on productivity and effectiveness and developing a more flexible workforce in the long-term.

The issue of the impact of redeployment of resources to support contact tracing and other COVID-19 activities has been recognised as it developed over the initial months of the pandemic. We recognise the importance of these activities as part of the wider strategy for controlling the pandemic and are also conscious that ongoing changes as a result of COVID-19 potentially increase the risks to food safety and public health protection.

We have therefore assessed our approach as Government and local measures have developed including deploying resources to COVID-19 activities and in order to follow the direction Government requires, to support and guide businesses to operate safely.

#### **Performance**

Our enforcement activity and certain key performance Indicators (KPIs) are reported to the Port Health & Environmental Services Committee along with other planned activities and key highlights, every 4 months as part of the regular oversight of our work.

This year's plan is split in to three distinct elements:-

Stage 1: Initial monitoring of businesses and activities posing the highest risks

Stage 2: Moving towards recovery Stage 3: Return to a new normality

#### Stage 1: Initial monitoring of businesses and activities posing the highest risks

#### 1st April to 17th April 2020

All planned food hygiene and food standards inspections were stopped on the direction of the FSA as priority was given to COVID-19 work and other urgent reactive work;

#### Stage 2: Moving towards recovery

The City of London Corporation as whole is supporting City businesses to recover from the effects of the pandemic and the Commercial Environmental Health Team can provide advice to City businesses on a wide range of Food Safety, Health & Safety, Pest Control and general trading matters, linking up with our colleagues in Trading Standards, Licensing and Pollution Control.

#### a) 18th April 2020 to 17th July 2020:

Most planned food hygiene, food standards interventions were further deferred by the FSA plus priority was given to COVID-19 recovery work and urgent reactive work

#### b) 18th July- 30th September 2020:

The focus during this period is now on resuming of further onsite interventions with high risk businesses where they are necessary after initial remote assessments.

#### Stage 3: Return to (a new) normality.

This final stage of Plan will see a return to more business as usual once Government has defined its policy for the next phase of the pandemic and as far as possible, we will be undertaking more planned proactive interventions and projects as set out below.

Throughout, businesses will be signposted to the City of London website which contains up-to-date links to the latest Government and professional institutions advice on dealing with the COVID-19 virus.

#### Stage 1: Monitoring of businesses and activities posing the highest risks

#### Key issues:

- Infection control
- Phasing in of varying levels of lockdown

#### **Activities**

- 1. Proactively checking businesses with Food Hygiene Ratings of 0, 1 or 2 (so called 'less than broadly compliant') to:
  - a) verify if they are trading and
  - b) if they have started to operate delivery services or have introduced new processes to enable them to diversify their menu.
- 2. Proactive surveillance of local changes, such as setting up of community groups preparing meals, or established businesses changing what they do, such as pubs providing takeaway food. We have also focused on food provision to frontline services and vulnerable groups.
- 3. Proactive checking of businesses subject to COVID Closure requirements.
- 4. Contacting higher risk establishments where an intervention was due this included where:
  - a) food hygiene interventions due in Category A and B establishments (prescribed frequency of 6 and 12 months respectively)
  - b) food standards interventions due in Category A establishments (prescribed frequency 12 months)
  - c) All premises with cooling towers
  - d) establishments still trading where enforcement revisits were due
  - e) new businesses where registration information provided raised concerns about a potential public or animal health risk; and
  - f) businesses notifying the local authority of a significant change in activities.
- 5. Following up on any food or feed incidents, normally notified to us by the FSA or other agencies.
- 6. Investigating possible (non COVID-19) outbreaks e.g. related to gastroenteric organisms or Legionella.

- 7. Following up on any intelligence of change business activities that suggests a potential public health risk.
- 8. Addressing serious COVID-19-related public health risks using general Public Health, specific Coronavirus Regulation and where applicable health and safety law.
- 9. Advising and providing guidance on rat and other pest activity in the City following an increase in activity in open spaces.
- 10. Provide oversight of the Animal Bi-Products facility at Smithfield Market.
- 11. Provide support to the Superintendent at Billingsgate Market on hygiene and fish quality at that market.
- 12. Responding to complaints and service requests not dealt with above on a risk basis.

In the initial phase most interventions were undertaken remotely – i.e. an email and/or a telephone discussion and if necessary, a paper-based audit of relevant documentation.

If the discussion or documentation provided suggests that there may be a serious public health risk, an onsite visit would be made to asses and address those risks.

#### Stage 2: Moving towards recovery

#### Key issues:

- Infection control
- Phasing in of varying measures with the easing lockdown
- Health & safety regulation is now recognised as an integral part of the response to COVID-19.

#### Activities as per Stage 1 but focused more on measures easing lockdown plus:

- Capacity mapping considered for the Government's Test and Trace system; Environmental Health Practitioners are a key potential component of contact tracing especially at a local level.
- Develop our health & safety 'COVID-secure' role by providing advice and guidance on the health & safety risk
  assessments undertaken by businesses that allowed to open / remain open and the control measures they need to put
  into place to protect their employees and the public.
- 3. Develop our website content to help signpost businesses to the most appropriate guidance for their setting.
- 4. Develop a checklist that businesses and our officers can use to assess the control measures a business has or requires and publish it on our website.
- 5. Contribute to the development of national guidance on COVID-19 related issues, including the control of Legionella, particularly in premises affected by closure and/or low occupancy.
- 6. Develop of a range of standard responses to COVID -secure enquiries we receive, with standard advice for our officers and template enforcement notices.
- 7. Continue with on-going proactive surveillance to obtain an accurate picture of the local business landscape.
- 8. Spot checks on COVID-secure compliance
- 9. Surveillance on all premises rated Cat A, B & non-compliant C for food hygiene and A for food standards, not already captured in Stage 1 with a remote surveillance intervention.

## Stage 3: Return to a new normality: Planned programmed work

Some of the work in this phase may not commence due to the level of work being undertaken during Stage 2 above.

# **Objectives**

Action	Activities	Outcome – Corporate Plan objectives are in bold	Responsibility
1. Manage the	Continue to evaluate the impact of proposed	Outcome 5: Businesses are trusted and socially and	Assistant Director
impacts on PH&PP	new Regulatory regimes, including the UK's	environmentally responsible.	(Public Protection)
as the regulatory	relationship with the EU.	Outcome 6: The best legal and regulatory	
landscape		framework- (6b.) we will help promote regulatory	Commercial EH
continues to	Continue to explore and develop our strategic	confidence and influence UK policy and regulation	Team Manager
evolve, including;	networking; lobby and inform relevant	to protect and grow the economy.	Lead Officers
any ongoing issues	stakeholders of the perceived impact of		(Food Safety and
around the	proposed workstreams, the framework		Health & Safety)
Coronavirus	programme as a whole and its likely effect on	The Commercial EH Team is aligned to take	ricaiiri & saiciyj
Pandemic; EU	PH&PP and them.	advantage of relevant new regulatory frameworks	
Transition; the FSA's	Prepare and align the Commercial EH Team to	and is structured and designed so that it;	
Achieving Business	new regulatory frameworks for the delivery of		
Compliance	food and health and safety,	is dynamic enough to keep pace with the	
Programme	Toda and floaint and safety,	changes;	
(formerly known as	Strengthen and maintain long-term Member	can harness new technologies and;	
Regulating our	commitment to delivery of our duty as enforcers	can adapt to future circumstances.	
Future); and our	of workplace health & safety.	Publicly commit to the HSE / Local Authority	
need to 'make		Statement of Commitment on health & safety	
adequate	Consider proposals for maintaining protection	regulation and embed the principles within this	
provision' for	of public health during any transitions.	service plan.	
health and safety		зегисе рап.	
enforcement.		Effective management of health and safety brings	
		direct benefits to communities including the	
		reduction of ill health caused by Coronavirus.	
		·	

Action	Activities	Outcome – Corporate Plan objectives are in bold	Responsibility
2. Promote and	In October 2018 the City Corporation formally	Outcome 2: People enjoy good health and wellbeing	Assistant Director
support workplace	pledged to tackle obesity and promote	Outcome 8: We have access to the skills and talent we	(Public Protection
health and	healthier choices by signing the Local  Government Declaration on Sugar Reduction  and Healthier Food  Evidence suggests a healthy workforce can reduce	need.	
wellbeing:			Commercial EH
Including the  London Healthy Workplace Award City Corporation Environmental Health Officers, where relevant, to advise on best practice and to signpost to support. Embed the enhanced Healthier Catering Commitment (HCC) Award scheme.	and Healthier Food.  As a result, we spent time developing an enhanced HCC scheme for food businesses in the City of London. We launched the scheme in 2019-20; we now need to develop and promote the initiative in relevant food establishments  Maintain and enhance our links with the pan London development of HCC. Develop the HCC award in City premises.  Work is part of the City & Hackney's Joint Health and Wellbeing Strategy, including mental health and is supported by the 'Business Healthy' initiative.  Develop the London Healthy Workplace Award project with partners so the relevant best practice is available and signposted.  Develop an app with CityWell for workplace mental health and wellbeing.	Evidence suggests a healthy workforce can reduce sickness absence, lower staff turnover and boost productivity -good for employers, workers and the wider economy.  More food businesses are signed up to the HCC Award. Engagement with and buy in from, potential businesses using referral mechanisms, e.g. GLA Healthy Workplaces Charter Team, existing networks and resources such as Dept. of Community & Children Services Public Health Team and the Business Healthy initiative.	Team Manager Lead Officers (Food Safety and Health & Safety

Ac	tion	Activities	Outcome – Corporate Plan objectives are in bold	Responsibility
3.	Primary Authority	The Regulatory Enforcement and Sanctions Act	Outcome 6 (6a): we will promote regulatory	Assistant Director
	Partnership work <sup>1</sup> .	2008, as amended by the Enterprise Act 2016	confidence founded on the rule of law.	(Public Protection)
		establish Primary Authority as a statutory	Outcome 8: We have access to the skills and talent	
	Primary Authority	scheme in which a local authority can partner	we need.	Commercial EH
	enables businesses	with a business, or with a group of businesses,	Outcome 9: We are digitally and physically well	Team Manager
	to form a legal	taking on responsibility for providing regulatory	connected and responsive.	All Team Members
	partnership with	advice and guidance to them and for guiding	Outcome 10: We inspire enterprise, excellence,	All rediff Members
	one local	the way in which they are regulated by all local	creativity and collaboration.	
	authority, which	authorities.		
	then provides		Improved support for businesses and economic	
	assured and	In addition to our on-going Primary Authority	growth to enable them to better manage their key	
	tailored advice on	Partnership work, a research report was	health, safety and food related risks.	
	complying with	previously commissioned to explore		
	environmental	development of an enhanced Primary Authority	Ensuring progress towards the Government's better	
	health, trading	offering and we will seek to further develop the	regulation agenda, providing streamlined and	
	standards and	recommendations and opportunities that flow	improved regulation.	
	other regulations	from the report.		
	that local		Increased Primary Authority work with Increased	
	regulators must	Leverage positive business behaviour changes	income and enhanced reputation for the City of	
	respect.	applying a targeted risk-based approach to	London. Improved working with national and other	
		providing advice and support to relevant	regulators on the provision of specific advice.	
		businesses.	Rusinesses that sign up to a Primary Authority	
			Businesses that sign up to a Primary Authority	
		Contribute to the development of London	partnership have access to reliable, timely and	
		Partnership opportunities.	tailored regulatory advice.	

<sup>1</sup> In 1 October 2017 the Enterprise Act 2016 came into force, Primary Authority is now open to any size of business, and prestart-ups, through an extension and simplification of the scheme

Action	Activities	Outcome – Corporate Plan objectives are in bold	Responsibility
5. Further develop	IT Reduce the administrative and reporting	Outcome 9: We are digitally and physically well-	Assistant Director
and information	burdens that we place on our front line,	connected and responsive. Faster data and	(Public Protection)
management	professionals, while improving for the longer term	information capture, improved intelligence and	
systems and	the information and intelligence we gather to	targeting enforcement, more effective	Commercial EH
capabilities and	aid our operational planning.	communication with businesses.	Team Manager
improve our on service offer. Bu on lessons learr during the lockdown phas	<ul><li>ild</li><li>ed</li><li>Decide what time and attention is focussed on what areas to achieve the greatest benefit thus reducing the burden on compliant businesses.</li></ul>	The existing Service delivers a streamlined, accessible format with a clear focus on customer requirements  We will be better able to identify poor performing businesses and sectors.  More 'open data' provision is considered.  *Activities to include: Further Corporate website development; Online form (inc. payments); sign up to the new FSA food registration system; data gathering and development of data analytics (inc. the FSA work on performance management and segmentation); development of the Departments management information system (database)	Project Lead Officers

The backbone of our normal regulatory work on food control was a targeted (risk-based) intervention program developed in accordance with the requirements of the Food Law Code. A significant proportion of planned food inspections are pushed back to at least 30<sup>th</sup> September so effectively we have not been able to deliver the expected planned programme in the first six months of this year. Our planned proactive intervention work will be informed by the FSA for as the national competent authority, they have produced regular directions to local authorities since the start of the COVID-19 pandemic

The table overleaf illustrates the past and present food hygiene rating profile of premises in the City of London. The requirements of this program are likely to evolve as we move towards more business as usual.

Rating profile Frequency of Hygiene Inspections		Total number o	f premises, year		FHRS Rating		
	2015-16	2016-17	2017-18	2018-19	FHRS	(2016-17) (2017-18) <b>2018-19</b>	2019-2020
A rated 6 monthly inspection	27	15	17	17	0	(7) (5) <b>2</b>	4
B rated Annually	114	123	108	143	1	(39) (30) <b>29</b>	28
C rated 18 monthly	493	518	484	483	2	(76) (58) <b>42</b>	49
<b>D rated</b> Every 2 years	802	872	837	855	3	(101) (960 <b>76</b>	73
Erated = Every 3 years	321	372	362	353	4	(293) (271) <b>245</b>	213
Unrated / awaiting inspection	35	34	41	58	5	(1224) (1259) <b>1290</b>	1354
City Total	1792	1934 <sup>2</sup>	1891	19093	Awaiting inspection	(34) (41) <b>46</b>	24
				231 (ceased trading)	Exempt, excluded etc.	(92) (90) 99	77
				251 (Businesses registered)	Rated FHRS 3 or better	(93) <sup>4</sup> (94.5) <sup>5</sup> <b>95.7</b>	95.3%
		•			Total	(1866) (1850) <b>1829</b>	1822

<sup>2</sup> Includes premises that closed during the year 3 Includes establishments in Port Health Services area of responsibility

<sup>4 %</sup> Compliant 2016-2017 5 % Compliant 2017-2018

### 1. Food Hygiene inspections

Complete the required risk-based food hygiene interventions: Target >90% of food premises due and any overdue for intervention are inspected. New premises receive an intervention within 28 days of registration (or opening).

Food Hygiene Inspections Rating and Frequency	Done 2014-15	Done 2015-16	Done 2016-17	Done 2017-18	Done 2018-2019	Done 2019-20	Due 2020-2021	Predicted commitment
A rated = Inspected 6 monthly	52	45	27	40	29	26	8	240 hours
<b>B</b> rated = Inspected annually	127	121	106	124	103	96	103	600 hours
C rated = Inspected 18 months	335	313	298	312	287	252	291	1352 hours
<b>D</b> rated = Inspected 2 yearly	313	462	342	347	407	432	410	2136 hours
E rated = Inspected ever 3 years	97	123	117	44	82	138	81	262 hours
Unrated / awaiting inspection	39	67	62	129	58	53	62	120 hours
Totals	963	1131	952	867	908	944	955	4710 hours
Approved premises	-	-	-	-	-	-	-	

#### 2. Food Standards inspections

All high-risk premises are rated in accordance with the intervention rating scheme in part 5 of the code; all others including any overdue inspections are picked up when the next relevant Food Hygiene intervention falls due.

Food Standards Inspections Rating and Frequency	Done 2015-16	Done 2016-17	Done 2017-18	Done 2018-2019	Done 2019-20	Due 2020-2021	Predicted commitment
A= Annually	1	0	1	0		1	-
B = Two yearly	78	97	73	79		183	-
C = Five yearly	373	240	252	290		459	-
Unrated	5	-		35		65	-
	-	-		-			-
Total	457	337	326	369		708	500 hours*6

<sup>6</sup> Estimate based upon previous years

# 3. To receive and investigate appropriately all requests for service, food incidents and complaints about food and food premises.

Identify and follow the most appropriate enforcement response in accordance with this plan, our procedures and our enforcement policy

Complaints & Service Requests	2019-2020	2018-197	2017-18	2016-17	2015-16	Predicted commitment
		538	582	321	243	<b>616</b> hours <sup>8</sup>

#### 4. Follow up enforcement action in food premises.

Identify and follow the most appropriate enforcement response in accordance with this plan our procedures and our enforcement policy

	2019-2020	2018-19	2017-18	2016-17	2015-16	2014-15	Predicted commitment	
Letters with legal requirements	689	684	698	622	614	697	Inc. in Inspection Time quoted above.	
Numbers of HIN's	2	3	5	5	10	15	7.5 per notice	
Voluntary Closures	3	9	4	1	5	9	10 per premises	
Emergency Prohibitions	1	0	0	1	1	0	70 hours per case Court action and case preparation are required. We seek to recover these costs	
Legal Proceedings	0	0	0	0	0	0	2 weeks per case	

<sup>7</sup> This does not include Freedom of Information Act requests which a dealt with separately

<sup>8</sup> Estimate based upon times spent on a sample (n=308) of 2018/19 requests

Action	Activities	Outcomes- Corporate Plan objectives are in <b>bold</b>	Responsibility
5. <b>Maintain</b>	It is important for consumer and business	Outcome 1: People are safe and feel safe. This is more	Assistant
support for the	confidence that the FHRS system remains	important than ever as we emerge from the Coronavirus	Director (Public
national Food	credible and objective; the central tenet of the	Pandemic and we look to support the recovery of	Protection)
	scheme is our risk-based intervention	compliant businesses – Outcome 5: Businesses are	Commercial El-
Hygiene Rating	programme.	trusted and socially and environmentally responsible.	Team Manage
Scheme (FHRS)	Consumers see mandatory display of ratings as	Improvements in the number of businesses that meet	ream manage
Marrill a sufficient	a necessary part of any new regulatory model.	minimum compliance levels and, in the number,	
We will continue	a necessary pair or any new regeratory measur	evidencing 'very good' standards of compliance.	
to support the FHRS and the	We will consider slight adaptions to the national	and the same of th	
development of	inspection scheme for lower risk premises and	We deliver the required (risk based) intervention	
mandatory	using competent but not fully authorised	programme outlined in this plan.	
display.	officers e.g. Environmental Health Graduates	Food Puriners Operators want a 5 EUPS rating they	
aispiay.	who are completing their Portfolio of	Food Business Operators want a 5 FHRS rating, they achieve it and then show it by displaying their sticker	
	Professional Practice.	enabling customers to see that food safety is a top	
	We will consider further FSA proposals in their	priority and foremost in their minds.	
	modernising regulation programme .	phony and foromost in monthines.	
	The definishing regardiner programme.	The further development of the re-rating scheme is	
		supported in the City as FHRS itself moves towards	
		alignment with the ones in the devolved Governments	
		of Wales and Northern Ireland (where FHRS is	
		mandatory).	

Ac	tion	Activities	Outcomes- Corporate Plan objectives are in bold	Responsibility
6.	Focused	Reinforce our intervention strategy with	Outcome 1: People are safe and feel safe. This is more	Assistant
	activity on	additional follow-ups, including visits and	important than ever as we emerge from the Coronavirus	Director (Public
	Food	coaching sessions.	Pandemic and we look to support the recovery of	Protection)
	Businesses that	Use agreed national food safety managements	compliant businesses. Outcome 5: Businesses are trusted	Commercial EH
		systems such as "Safe Food, Better Business"	and socially and environmentally responsible.	Team Manager
	are not	where these are appropriate. Use on-site		
	compliant [in	inspection reports and mobile working systems.	Action against food businesses that fail to fulfil their	
	the lower tiers	Support the use of ethical business regulation principles.	obligations. Improving standards in riskier food businesses.	
	of FHRS (0, 1 &	Formal enforcement action will be informed by	Dosiriesses.	
	2)]	our current Policy Statement on Enforcement.	Reduction in the number of non-complaint food	
		our content to any orangement of Empreoment.	businesses through improved food hygiene performance	
			and with the confidence this will be sustained.	
			At the end of 2014-2015, 170 premises were rated 0,1 or 2	
			under FHRS and at the end of 2015-2016 it had fallen to	
			150. The number of non-compliant businesses has	
			declined consistently over the years; at the end of 2018-	
			19, it was down to 73 out of 1829 City food businesses	
	<u> </u>		(4%)	Commercial EH
/.	Develop and	Consider our Sampling Policy and local, regional and national priorities utilising all	Outcome 1: People are safe and feel safe. This is more important than ever as we emerge from the Coronavirus	Team Manager
	implement a	intelligence available.	Pandemic and we look to support the recovery of	Team Manager
	risk-based food	in telligence available.	compliant businesses. Outcome 5: Businesses are trusted	Lead Sampling
	sampling	Exchange intelligence and findings on sampling	and socially and environmentally responsible.	Officer
	programme	results using relevant local and national	and cociain, and commonition, responding	
	. •	intelligence, a key element to a robust system		
		of Official Food Controls.	Delivery of a risk-based sampling programme. This work	
		If requested, we will acknowledge and respond	was scaled back in 2018-19 but the intention is to	
		to any originating local food authority, in	conduct further sampling work in 2019-2020, particularly	
		To arry originating local food domonly, in	where it supports other workstreams.	

	respect of inland referrals, confirming any	We comply with the FSA Data Standard for the	
	action taken.	collection of food and feed sampling intelligence.	

Action		Activities	Outcomes- Corporate Plan objectives are in <b>bold</b>	Responsibility
8.	Work with the FSA on meat hygiene and standards and other initiatives at Smithfield Market.	Interventions including intelligence gathering exercises will be completed.  Other initiatives included work on labelling and traceability and product recalls	Outcome 1: People are safe and feel safe. Outcome 5: Businesses are trusted and socially and environmentally responsible.  That all meat and meat products that are traded through the market are cut stored, prepared and transport hygienically and safely and that there is traceability of all products from source to end-retailer	Assistant Director (Public Protection)  Commercial EH Team Manager
9.	Protect consumers from food fraud and as a result of food incidents / food recalls.	Consider the most appropriate means of disrupting and deterring criminal activity.  Utilise the development of the intelligence Database, IDB within Environmental Health.	Outcome 1: People are safe and feel safe. This is more important than ever as we emerge from the Coronavirus Pandemic and we look to support the recovery of compliant businesses. Outcome 5: Businesses are trusted and socially and environmentally responsible.  The selection of incidents for further investigation follows our current procedure which itself is informed by any specific criteria from national and co-regulators which we may be obliged to follow or consider.	Assistant Director (Public Protection)  Commercial EH Team Manager
10	Investigate incidents of infectious disease and non-infectious environmental hazards.	Reactive investigations are conducted using our procedures and following the agreed Public Health England (PHE) protocols including those for Coronavirus contact tracing	Outcome 1: People are safe and feel safe. This is more important than ever as we emerge from the Coronavirus Pandemic and we look to support the recovery of compliant businesses Outcome 2: People enjoy good health and wellbeing. Outcome 5: Businesses are trusted and socially and environmentally responsible. Outcome 12: Spaces are secure, resilient and well maintained Incidents and notification from PHE are followed up	Assistant Director (Public Protection)  Commercia EH Team Manager

#### **Health & Safety Objectives**

**Proactive interventions**- Local Authority (LA) Circular (LAC 67/2 (rev 8) provides guidance and tools for priority planning and targeting our interventions, it is part of the supplemental guidance that helps us meet requirements of the National Local Authority Enforcement Code

Act	tivity	Rationale for intervention: evidence identifying concern and priority- Corporate Plan objectives are in <b>bold</b>	Planned activity or resource
1.	Control of	Outcome 1: People are safe and feel safe. Outcome 2:	Risk-based interventions due at 90 sites with cooling towers;
	legionella:	People enjoy good health and wellbeing. Outcome 5:	revisits and enforcement action taken as necessary; and
	interventions in	Businesses are trusted and socially and environmentally	review status of decommissioned tower sites and follow up
	cooling towers	responsible. Outcome 12: Spaces are secure, resilient and	accordingly.
	•	well-maintained	
	and other at-risk		90 sites at 5hrs per site = 450 hrs;
	water systems.	We currently have 136 cooling towers sites in the City9.	
		Twenty-two are currently decommissioned and twenty-two	Engagement with duty holders at new / proposed cooling
2	Provision of	are rated 'A' (high risk)	tower sites: Advice to Principal Designers and Designers <sup>10</sup>
-			including at the pre-application or Planning Application
	related training	Inspection of all our sites remains a local priority, which was	stage of development.
	/ work	previously endorsed by City of London's Port Health &	
	experience /	Environmental Service Committee. The risk of a Legionnaires'	Estimated time: 70 hrs
	contribution to	disease outbreak affecting the Square Mile is considered an	
	regulatory and	unacceptable public health and reputational risk, especially when compared with any perceived burden from our	Attend quarterly meetings of Legionella Control Association
	educational	intervention activity.	Deliver training for inspectors on legionella and cooling
	community		towers (in conjunction with ALEHM and wider).
		Cooling towers are being installed on new developments	
		each year; We still note issues with the design of some new	*Builds on development of the revised London Boroughs' Legionella protocol and London Health Protection Teams,

<sup>9</sup> As at April 2019

<sup>10</sup> Statutory responsibilities are set out in the Construction (Design & Management) Regulations 2015 <a href="http://www.hse.gov.uk/construction/cdm/2015/commercial-clients.htm">http://www.hse.gov.uk/construction/cdm/2015/commercial-clients.htm</a>

installations affecting Legionella risk and work at height, also a City Corporation priority.

Health Protection Teams' Standard Operating Procedure on Legionella outbreaks. HSE will also be involved.

Review and refine the iAuditor Cooling Towers inspection pro forma and the use of data captured at interventions.

work.

Estimate time: 122.5hrs

Estimated Total Time: 622.5 hrs

Activity	Rationale for intervention: evidence identifying concern and priority- Corporate Plan objectives are in <b>bold</b>	Planned activity or resource
3. Falls from Height	Outcome 1: People are safe and feel safe. Outcome 5:	Continue to engage with policy makers such as the All-Party
related to	Businesses are trusted and socially and environmentally	Parliamentary Group (APPG) on Working at Height.
external	responsible. Outcome 12: Spaces are secure, resilient and	
building	well-maintained	Reaching New Heights Forum established and initially
		Chaired by the City; now handed to the private sector but
cleaning and	Large number of sites where external Working at Height	will continue to support the Forum
servicing	(WAH) is carried out.	
	Local intelligence and observations indicate areas of	Complete a number of further training events and briefings
Building on	concern and problems with compliance. This has been	to interested parties (Facilities Managers, etc).
valuable work	endorsed by others in the facilities management, 'access'	
carried out in	design and operations community,	Devise and deliver the project brief for a London-wide
		Commercial Estates project Phase 3 (see 5. Below).
2014-19 and in	Hazards and risks high: Poor practices, poor design, poor	Estimated time= 210hrs
response to	awareness by duty-holders: information from:	Esimilated infle- 210ms
demand from	- Findings of advisory visits and training sessions;	
businesses and	- views of reputable members of the building access industry	
intermediaries.	through 1-2-1 discussions, meetings and training events.	
	Building managers usually keen to understand the risks and	
	receptive to awareness raising - e.g. popularity of recent	
	videos and face to face training we have provided	

Act	ivity	Rationale for intervention: evidence identifying concern and priority- Corporate Plan objectives are in <b>bold</b>	Planned activity or resource
	Leisure Industry engagement- BEIS Primary Authority Forum	Outcome 1: People are safe and feel safe. Outcome 2: People enjoy good health and wellbeing. Outcome 5: Businesses are trusted and socially and environmentally responsible. Outcome 12: Spaces are secure, resilient and well-maintained Unlocking full potential- working with partners who share our aims  We are founder members of the Leisure Expert Panel (LEP), an Industry group bringing together stakeholders in the delivery of health & safety outcomes in the Leisure Sector.  There is a particularly high concentration of fitness service providers across range of budgets operating within Square Mile for which we have limited intelligence regarding individual compliance but gain trend data via networking and involvement with BEIS  This is an Industry that has been hard hit by the Coronavirus measures	Develop links to the LEP and promote the industry through the BEIS Primary Authority Forum  We hope to engage with wider groups, e.g. UKActive etc. this year and this might mean extra meetings

Activity	Rationale for intervention: evidence identifying concern and priority- Corporate Plan objectives are in <b>bold</b>	Planned activity or resource
5. All-London Borough Health & Safety Liaison Group (ALBHSLG)	Outcome 1: People are safe and feel safe. Outcome 2: People enjoy good health and wellbeing. Outcome 5: Businesses are trusted and socially and environmentally responsible. Outcome 12: Spaces are secure, resilient and well-maintained Working with partners who share our aims.	Commercial Estates Project  A joined-up, targeted and London-wide approach focused on duty-holders who own, operate or manage a range of properties or property portfolios for profit.
	Planned project activity was paused following Coronavirus measures  The intervention programme was identified by an ALBHSLG tasking group with a focus on specific work activities in Commercial Estates. Data and intelligence were collated across all 33 London boroughs which resulted in two health & safety priority areas being identified for the project, namely asbestos (duty to manage) and work at height. Project development and training were supported by City of London. The project was delivered to Phase 2	Delivery of Phase 3 if the (pan London) project is able to restart due to COVID-19

#### **Reactive interventions**

Ac	tivity	Rationale for intervention: evidence identifying concern and priority- Corporate Plan objectives are in <b>bold</b>	Planned activity or resource
1.	Notifications under RIDDOR,	Outcome 1: People are safe and feel safe. Outcome 2: People enjoy good health and wellbeing. Outcome 5:	Initial enquiries: establishing or verifying key facts and further information to inform decision on whether to investigate
	LOLER and for	Businesses are trusted and socially and environmentally responsible. Outcome 12: Spaces are secure, resilient and	further and if so to what extent
	Asbestos	well-maintained	Investigation and any follow-up enforcement action taken in accordance with the HSE's Enforcement
2.	Complaints and service requests	Incidents / Accidents: decision to investigate in accordance with the Incident Selection Criteria Guidance LAC 22/13 <sup>11</sup>	Management Model (EMM)
3.	Massage and	Evidence obtained during the investigation that health &	Accidents, Incidents, Notifications Estimated = 105 hrs
	Special	safety management compliance by the duty holder is of concern across a range of higher risk activities.	All complaints, service requests and Notifications estimate = 70 hrs
	Treatment Licenses	Massage and Special Treatment (MST) Licences – new premises inspections and annual licence renewal inspections	MST interventions: Estimated time = 55 hrs
		, , , , , , , , , , , , , , , , , , , ,	Estimated Total Time= 230hrs

<sup>11</sup> Health & Safety Executive and Local Authorities Enforcement Liaison Committee (HELA) Incident Selection Criteria <a href="www.hse.gov.uk/lau/lacs/22-13">www.hse.gov.uk/lau/lacs/22-13</a>