Food Safety	2017-2018 Annual Total	2018-19 Target (where applicable)	Period 3 2018-19 (Whole year totals are shown in brackets)
Programmed inspections	Food Hygiene: 973 Food Standards:	Food Hygiene: 1,283	Food Hygiene: 368 (908)
	255	Food Standards: 747	Food Standards: 246 (376)
Hygiene Emergency Closures	1	N/A	0 (0)
Voluntary closures	4	N/A	4 (8)
Complaints & service requests received	784	N/A	205 (676)
Notices served	8	N/A	1 <i>(7)</i>
Prosecutions	0	N/A	0 (0)

Health & Safety	2017-18 Annual Total	2018-19 Target (where applicable)	Period 3 2018-19 (Whole year totals are shown in brackets)
Programmed Cooling Tower inspections	101	86	25 (66)
Other H&S Inspections	6	N/A	0 (0)
H&S Project visits	0	N/A	0 (0)
Accident and dangerous occurrences notifications	151	N/A	31 (101)
Complaints & service requests received	453	N/A	136 (444)
Notices	3 (pest control)	N/A	0 (3)
Prosecutions	0	N/A	0 (0)

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<u>Period 3 – Commercial Team Highlights (Food Safety and Health & Safety)</u>

- A member of the team, along with the Assistant Director, hosted a delegation from the Malaysian Government (Smarter Regulation) arranged through BEIS (The Department for Business, Energy and Industrial Strategy). The visitors were provided with background information on the Primary Authority and other regulatory landscapes for which the team is responsible.
- Team members attended Defra/FSA meetings and provided a consultation response to Defra on proposals to vary how information is given to consumers on so called products 'Pre-Packed for Direct Sale' (PPDS) and following several high-profile allergen incidents and deaths.
- The team worked with the FSA on their risk and segmentation workstream, a part of the 'Regulating our Future' (RoF) programme on regulatory reform. Utilising the functionality of the iAuditor app the team uses for inspection interventions, officers provided full 'granular' food hygiene inspection data (suitably anonymised) on over 400 inspections.
- The team provided further input into the FSA development of the RoF workstream which seeks to enhance food premises registration; how and what data is collected to inform the official food controls landscape. It is hoped that access to use the revised online registration system will be given during Period One of 2019/20.
- One team member has assumed the role of Chair of our local (Quadrant) health and safety group which is made up of several London Boroughs and the HSE.
- Two team members worked with the Chartered Institute of Environmental Health and submitted oral and written evidence to an All-Party Parliamentary Group (APPG) on Working at Height in 2018. In February 2019, the APPG's 'Staying Alive' report was published and includes some elements of recommendations they advised. The team continues to push for change and is currently establishing a cross-stakeholder group to identify opportunities for further practical and real improvements in City business working practices.
- The Team's Graduate Trainee Environmental Health Practitioner completed and passed the logbook element of her professional practice.
- One long serving officer retired in February. A successful recruitment exercise attracted candidates of a high calibre, and a 12 month contract has been offered to the selected candidate.
- The team has reduced the food hygiene inspection backlog it had accumulated and developed plans to remove this backlog altogether in the coming year; without significant impact on other service objectives or a loss in the quality of inspection interventions
- One team member has developed a Commercial Estates Project proposal that has been accepted for delivery by the City and partner London Boroughs in 2019/20. This work will be incorporated in the forthcoming Service Plan.

Food Hygiene Rating Scheme (FHRS) – profile of food businesses in the City

				Hygien	e Rating			Total no. of food businesses in the
		5	4	3	2	1	0	City included in the FHRS
	29 July 2016	1163 (66%)	306 (17%)	132 (8%)	60 (3%)	49 (3%)	13 (1%)	1765 (incl. 42 awaiting inspection)
	30 November 2016	1204 (69%)	306 (17%)	117 (7%)	64 (4%)	43 (2%)	6 (<1%)	1740 (incl. 46 awaiting inspection)
	31 March 2017	1244 (70%)	277 (16%)	101 (6%)	73 (4%)	36 (2%)	7 (<1%)	1774 (incl. 36 awaiting inspection)
Number	31 July 2017	1256 (71%)	270 (15%)	102 (6%)	68 (4%)	33 (2%)	6 (<1%)	1768 (incl. 33 awaiting inspection)
(%) of food	30 November 2017	1258 (71%)	272 (15%)	101 (6%)	55 (3%)	31 (2%)	6 (<1%)	1767 (incl. 44 awaiting inspection)
businesses	29 March 2018	1284 (73%)	250 (14%)	93 (5%)	56 (3%)	25 (1%)	5 (<1%)	1757 (incl. 44 awaiting inspection)
	31 July 2018	1286 (72%)	270 (15%)	89 (5%)	49 (3%)	24 (1%)	5 (<1%)	1777 (incl. 54 awaiting inspection)
	30 November 2018	1274 (73%)	261 (15%)	86 (5%)	38 (2%)	26 (1%)	4 (<1%)	1752 (incl. 63 awaiting inspection)
	29 March 2019	1290 (75%)	245 (14%)	76 (4%)	42 (2%)	29 (2%)	2 (<1%)	1730* (incl. 42 awaiting inspection)

^{*}N.B. In addition to the 1730 businesses included in these statistics, there are currently a further 70 food businesses in the City of London which are exempt from the FHRS. They are inspected by Environmental Health Officers but are not given a food hygiene rating. These are businesses that are low-risk to public health, for example, shops selling pre-wrapped goods that do not require refrigeration.

'0' rated food businesses in the City

These businesses were rated '0' at 29 March 2019 (the last working day of the period); food businesses will have taken some action to improve and some have been since been reinspected - further information is given in the 'Details' column.

Premises	Details
Kudos , The Gibson Hall, 13 Bishopsgate, London EC2N 3BA	The business now has a new manager. There is improved communication with building management regarding pests/pest control; structural improvements have been made, and overall food safety management is also much better. The business is due its next hygiene inspection before the date of this Committee and should obtain a much better rating if improvements have been sustained.
Rucoletta, Retail Unit 5 Foster Lane, London EC2V 6HH	The business was fully inspected on 2 April 2019 when it was awarded a rating of 3. The owner has carried out a lot of work on improving the food safety management system, but there are still issues with cleanliness and structure and some non-compliance in relation to the hygienic handling of foods.

Trading Standards	2017-18 Annual Total	2018-19 Target (where applicable)	Period 3 2018-19 (Whole year totals are shown in brackets)
Inspections and visits	199	N/A	41 (181)
Complaints & service requests received	2,809	N/A	659 (2,192)
Acting as a responsible authority for Licensing Applications	117	N/A	25 (113)
Money saved/recovered for consumers	Not measured	N/A	£24,608,250 (£24,616,268)
Prosecutions	1	N/A	O (0)

Period 3 – Trading Standards Team Highlights

- Operation Broadway continues to work with enforcement partners and look at the activities of investment fraudsters based in the City. One recent case involved a disruption visit that contributed to a business which was seeking £25 million of investment going into administration after raising just £400,000 from vulnerable investors.
- The Trading Standards team have completed a project looking to ensure that food
 premises in the City are accurately displaying the correct food hygiene rating score.
 Several premises have been found to be displaying a score that is better than their true
 rating. Further information is provided in a separate report to this Committee.
- There is in excess of £600 billion worth of transactions in the UK every year by reference to weight or measure and the Trading Standards team have been carrying out work to check on businesses in the City. This has included checking that beer drinkers are not being short measured and test purchasing work has been completed to show that the average deficiency of a pint in the City is 6.5%.

Pollution	2017-18 Annual	2018-19 Target	Period 3 2018-2019 (Whole year totals are shown in brackets)				
	Total	(where applicable)	Total	% Noise complaints resolved	Notices served	Prosecutions	
Complaint investigations, noise	1,187	N/A	252 (953)	94%	1 EPA s.80 *1 4 CPW s.43 *2 (10)	O (0)	
Complaint investigations, other	101	N/A	20 (72)	N/A	N/A	O (0)	
Licensing, Planning and Construction Works applications assessed	1,821	N/A	344 (1,396)	N/A	N/A	N/A	
No. of variations (to construction working hours) notices issued	1,378	N/A	347 (1,102)	N/A	5 COPA s.61 6 COPA s.61 consents *3 (43)	N/A	

^{*1} EPA: Environmental Protection Act 1990. S80: Summary proceedings for statutory nuisances.

Period 3 – Pollution Team Highlights

- The Research Report on the 'Sounds of the City' social survey has been published and the findings presented to the London Noise Action Forum. The findings will be used for future policy making and have been shared with colleagues across the City of London.
- Officers continue to work with London Underground Ltd (LUL) on operational rail noise
 matters affecting the Barbican Estate. An expert report has been discussed with LUL
 experts and a detailed written response is awaited.
- The Construction Monitoring Levy, outlined in the Code of Construction Practice, was written into standard planning conditions from January 2018. Consented developments have now triggered payment and have been written to ensure levy charging is commenced. An update report was presented to March P&T and PHES committees
- Implementation of the adjusted Saturday construction hours of 0900 to 1400 has been underway since January 2019, developers and their contractors have complied with the new requirements.
- The City's infrastructure projects are progressing well with the team working hard to ensure
 the environmental impacts of Crossrail, Thames Tideway Tunnel and Bank Station
 Capacity Upgrade are being continuously monitored and managed by the numerous
 contractors.

^{*&}lt;sup>2</sup> CPW: Anti-social Behaviour, Crime and Policing Act 2014. Part 4 (Community Protection), S43: Power to issue warnings (CPW)

^{*3} COPA: Control of Pollution Act 1974. S61: Prior consent for work on construction sites.

Period 3 – Air Quality Team Highlights

- A draft Air Quality Strategy 2019–2024 was produced and published for consultation.
- London Councils' Transport and Environment Committee agreed to support an Emission Reduction Bill.
- An air quality lunchtime event was held for City Businesses to mark the end of the Low Emission Neighbourhood.
- Work commenced on a Low Emission Neighbourhood legacy report.
- An application for funding was made to roll out the City's idling engine programme to 28 London Boroughs.
- The Team is leading on a joint application for funding to reduce emissions of air pollutants from vessels on the river.

Animal Health & Welfare	2017-18 Annual	2018-19 Target	Period 3 2018-2019 (Whole year totals are shown in brackets)				
	total	(where applicable)	Total	Warning letters	Notices served	Prosecutions	
Heathrow Animal Rec	eption Centi	re					
Throughput of animals (no. of consignments)	28,772	N/A	5,784 (25,973)	19 (35)	O (0)	3 (10)	
Animal Health							
Inspections carried out	635	N/A	706	0	3	1	

Period 3 - Animal Health & Welfare Highlights

- The HARC temporarily housed a serval (is a wild cat native to Africa) on behalf of the London Borough of Bromley.
- There was a continued increase in the number of large shipments of rescue animals.
- There is now a statutory requirement for inspectors undertaking licensed premises inspections to be qualified. Members of the Animal Health and Welfare Team have been successfully delivering a number of accredited training courses to Local Authority inspectors from up and down the country and this will continue going forward.

Port Health	2017-18 Annual	Target 2018-19	Period 3 2018-2019 (Whole year totals are shown in brackets)			
	total	(where applicable)	Total	Cautions	Notices served	Prosecutions
Products of Animal Origin Consignments – document checks	10,357	N/A	2,559 (8,581)	O (0)	11 (111)	O (0)
Products of Animal Origin Consignments – physical checks	6,638	N/A	1,857 (5,812)	O (0)	19 (47)	O (0)
Number of samples taken	1,063	N/A	241 (791)	N/A	200 (621)	N/A
Imported food Not of Animal Origin -document checks	21,333	N/A	7,214 (21,470)	O (0)	82 (258)	O (0)
Imported food Not of Animal Origin - physical checks	4,025	N/A	1,208 (3,643)	O (0)	N/A	O (0)
Number of samples taken	545	N/A	273 (720)	0 (0)	N/A	N/A
		T	Г	T		
Food Safety inspections and revisits	19	N/A	30 (95)	0 (0)	0 (0)	0 (0)
Ship Sanitation Inspections and Routine Boarding of Vessels	206	N/A	55 (180)	N/A	43 (79)	N/A

Period 3 – Port Health Highlights

- In 2018, 241,149 consignments of food arrived at the ports of London Gateway and Tilbury. 231,437 of these were Products Not of Animal Origin (NAO) with the remaining 9,712 being Products of Animal Origin (POAO). The overall numbers of imported food consignments compared to the previous year have increased by over 30% due to the growth in trade at London Gateway. Despite this significant increase in trade, the Port Health Service has marginally improved its turnaround times (the time from arrival of a consignment in the port until cleared by Port Health) from 3.52 days in 2017 to 3.33 days in 2018.
- The trade through the ports fluctuates throughout the year depending on the season, weather and demand. However, it is important to note that for NAO products the throughput plateaued in the second half of 2018; but remains over 30% greater than 2017. This is indicative of the ports (mainly London Gateway) attracting new trade in early 2018 and it stabilising as the trade becomes regularised.
- POAO had a significant increase in throughput at the beginning of 2018 and a similar fall in throughput at the end of the year. Although this resulted in a stable year overall, the last six months are below the levels experienced in 2017. This fluctuation is mainly due to increased vessel diverts from Felixstowe in early 2018, which were the result of bad weather and IT system issues. Uncertainty around Brexit may have also encouraged trade to stockpile and/or import directly into the EU. This will be monitored closely by Port Health.