Food Safety	2016-2017 Annual Total	2017-18 Target (where applicable)	Period 2 2017-18 Total (Year to date totals are shown in brackets)
Programmed inspections	Food Hygiene: 898 Food Standards: 276	Food Hygiene: 1,138 Food Standards: 662	Food Hygiene: 169 (407) Food Standards: 46 (139)
Hygiene Emergency Closures	1	N/A	0 (0)
Voluntary closures	2	N/A	1 (2)
Complaints & service requests received	327	N/A	202 (359)
Notices served	40	N/A	2 (5)
Prosecutions	0	N/A	0 (0)

Health & Safety	2016-17 Annual Total	2017-18 Target (where applicable)	Period 2 2017-18 Total (Year to date totals are shown in brackets)
Programmed Cooling Tower inspections	62	62	25 (50)
Other H&S Inspections	18	N/A	0 (6)
H&S Project visits	7	N/A	0 (0)
Accident and dangerous occurrences notifications	246	N/A	28 (76)
Complaints & service requests received	178	N/A	140 (178)
Notices	0	N/A	0 (3 - Pest Control)
Prosecutions	0	N/A	0 (0)

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Period 2 – Commercial Team Highlights (Food Safety and Health & Safety)

- We have been involved in discussions on national regulatory approaches, including Brexit, through the Chartered Institute of Environmental Health's Food and Health and Safety Policy Advisory Boards.
- Three Environmental Health Practitioners successfully completed the Departmental Strategic Leadership Programme; the skills they have acquired are part of the commitment to workforce development and succession planning in our Business Plan.
- One of the Commercial Team Managers retired from the Corporation in October after around 20 years of service; the Commercial Environmental Health Team will now be developed further including utilising competency from the leadership training.
- Primary Authority legislation and the Regulatory Delivery website changed in this
 period and we have been involved in the development work; including with
 coordinated partnerships. We continue to develop our own existing Primary Authority
 partnerships.
- We completed an investigation of two outbreaks of gastro-intestinal infection (Campylobacter) involving a single event venue. This was done in conjunction with colleagues from Public Health England. The incidents are likely to have been caused by inadequate preparation of chicken liver parfait with lessons to be learnt for the business involved and for caterers more generally.
- We continue to develop and field test a mobile work solution; we now use two
 inspection work processes for food hygiene and cooling tower inspections and are
 developing further solutions.
- The <u>Leisure Expert Panel Conference</u> took place in the City in November. We provided input to the programme including providing a speaker for the mock trial session. Feedback from the event was very positive.
- We took part in training in Turin with colleagues from across Europe on flexibilities in existing EC food hygiene legislation; it was particularly useful to be able to engage with European colleagues and discuss how individual countries operate (sometimes quite differently) using the same law as a foundation.
- We spoke at the annual International Rope Access Trade Association exhibition and conference in Cape Town on 24 October 2017. Businesses in the City of London employ a significant number of rope access contractors principally for window and façade cleaning in tall buildings and it is a high hazard occupation. The opportunity arose from our support for the London Work at Height Seminar in July.
- We completed our planned audits of the event catering contractors listed to provide food for events at Guildhall including a number of new additions to the list.

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

Lond	5 11	Hygiene Rating						Total no. of food
		5	4	3	2	1	0	businesses in the City included in the FHRS
	March 2013	925 (58%)	345 (22%)	171 (11%)	69 (4%)	61 (4%)	12 (1%)	1583
	August 2013	908 (56%)	378 (23%)	168 (10%)	83 (5%)	67 (4%)	25 (2%)	1629
	29 November 2013	903 (55%)	387 (23%)	172 (10%)	98 (6%)	70 (4%)	24 (2%)	1654
	31 March 2014	880 (53%)	374 (23%)	182 (11%)	104 (6%)	74 (5%)	23 (1%)	1661 (incl. 24 awaiting inspection)
	31 July 2014	898 (54%)	374 (23%)	174 (10%)	102 (6%)	67 (4%)	19 (1%)	1661 (incl. 27 awaiting inspection)
	1 December 2014	919 (55%)	380 (23%)	175 (10%)	92 (6%)	58 (4%)	17 (1%)	1675 (incl. 34 awaiting inspection)
	31 March 2015	960 (57%)	361 (21%)	165 (10%)	88 (5%)	64 (4%)	18 (1%)	1692 (incl. 36 awaiting inspection)
Number	31 July 2015	1014 (59%)	361 (21%)	158 (9%)	77 (4.5%)	58 (3.5%)	8 (0.5%)	1721 (incl. 45 awaiting inspection)
(%) of food businesses	30 November 2015	1049 (60%)	360 (21%)	147 (8%)	68 (4%)	57 (3%)	10 (1%)	1748 (incl. 57 awaiting inspection)
	31 March 2016	1106 (63%)	320 (18%)	142 (8%)	74 (4%)	56 (3%)	18 (1%)	1756 (incl. 40 awaiting inspection)
	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)
	31 July 2017	1256 (71%)	270 (15%)	102 (6%)	68 (4%)	33 (2%)	6 (<1%)	1768 (incl. 33 awaiting inspection)
	30 November 2017	1258 (71%)	272 (15%)	101 (6%)	55 (3%)	31 (2%)	6 (<1%)	1767 (incl. 44 awaiting inspection)

'0' rated food businesses in the City

These businesses were rated '0' at 30 November 2017; food businesses will have taken some action to improve and some have been since been re-inspected - further information is given in the 'Details' column.

Premises	Details
Anokha , 4 Burgon Street, London EC4V 5DR	Frequent re-visits have been undertaken resulting in improvements in pest control, remedy of structural defects and food safety management. The next full inspection is due shortly and will determine if improvement have been sustained.
Brokers Wine Bar, First Floor Retail Unit, 6-9 Leadenhall Market, London EC3V 1LR	Further follow-up visits have been made to support the business owner but improvements are still slow to bed in; the business has been prosecuted in the past.
Eight Club (1 Change Alley) , Basement Members Club, 24 Cornhill, London EC3V 3ND	The premises closed voluntarily, re-opening only after improvements in cleaning, pest control and food handling practices were made. The premises was monitored by us to ensure improvements were sustained. The business has now employed an external consultant to assist them.
Scarpetta, Grd Flr/Basement, 110 Cannon Street, London EC4N 6EU	The initial problems with pest management have been largely addressed after a number of follow-up visits. The business has also taken steps to improve their management of food safety, they have a new Operations Manager and they employed an external consultant to assist including providing food hygiene training. Conditions in November were much improved and the business indicated it would be applying for a rerating though this hasn't happened yet. The next full inspection is in March.
The Good Yard, 19 The Arcade, Liverpool Street, London EC2M 7PN	The premises voluntarily closed after the initial inspection and there has been a gradual improvement since. At the last visit structural, cleaning and training issues were much improved. The premises is very small and the amount of raw meat preparation has been reduced to limit potential cross-contamination. The business is also considering sourcing only pre-cooked meats for reheating only. The next full inspection will determine if compliance has been sustained.
Wood Street Bar and Restaurant, 53 Fore Street, London EC2Y 5EJ	The premises was inspected on 12 December as it was due its next routine inspection. A rating of 1 was awarded: there has been a marked improvement in practices and management but the structure and pest control issues still require attention.

Trading Standards	2016-17 Annual Total	2017-18 Target (where applicable)	Period 2 2017-18 Total (Year to date totals are shown in brackets)
Inspections and visits	83	N/A	42 (143)
Complaints & service requests received	2,167	N/A	659 (1,369)
Home Authority referrals	138	N/A	44 (77)
Acting as a responsible authority for Licensing Applications	89	N/A	27 (66)
Prosecutions	0	N/A	0 (1)

Period 2 – Trading Standards Highlights

- Trading Standards led multi-disciplinary teams as part of Operation Mass that took place in October, visiting premises in the City associated with high risk investment and speculation:
 - http://news.cityoflondon.police.uk/r/929/police day of action after victims report I osina
- Officers undertook some test purchasing in the City to see if retailers would sell knives to under 18s. Out of 8 attempted purchases, there were 2 sales that are now being further investigated.
- The team installed their first call blocking equipment in the home of an 86 year old Barbican resident who has been pestered by cold calls for some time. The device has worked and the calls have stopped.

Pollution	2016-17 Annual	2017-18 Target	(Ye		iod 2 2017-2018 results te totals are shown in brackets)			
	Total	(where applicable)	Total	% Noise complaints resolved	Notices served	Prosecutions		
Complaint investigations, noise	896	N/A	299 (582)	96.5%	6 4 COPA \$60* 2 EPA \$80** (10)	O (0)		
Complaint investigations, other	81	N/A	17 (47)	N/A	N/A	O (0)		
Licensing, Planning and Construction Works applications assessed	1,130	N/A	515 (881)	N/A	N/A	N/A		
No. of variations (to construction working hours) notices issued	759	N/A	366 (598)	N/A	12 COPA \$61* (28)	N/A		

^{*} COPA: Control of Pollution Act 1974. S60: Control of noise on construction sites. S61: Prior consent for work on construction sites.

Period 2 - Pollution Team Highlights

- The team presented the City's Soundscape work in relation to the Bank Junction Project to TfL and the Welsh Government.
- The City's infrastructure projects are progressing well with environmental impacts being well controlled:
 - o The first Tunnel Boring Machine working on Thames Tideway has travelled to its commencement site. Piling has commenced at Blackfriars.
 - o The tunnelling for the Bank Station Capacity Upgrade Project has progressed ahead of schedule.
 - o Crossrail stations are on track for completion in 2018.
- The City's Contaminated Land Strategy has progressed; the top 5 sites have received a detailed desk study utilising a conceptual site model.
- The City's Code of Practice for Deconstruction and Construction Sites 2017 was approved by PHES Committee in September and implementation is underway.
- Recruitment to the TfL funded post 'Environmental and Liaison Officer' was successful
 and work has begun to reduce environmental impacts of works on the TfL road
 network.

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

Period 2 – Air Quality Team Highlights

During Period Two, the Air Quality Team:

- Sponsored the inaugural Institution of Civil Engineers' Air Quality Award for building design.
- Delivered a webinar for Defra on community engagement projects.
- Responded to the Air Quality chapter of the Mayor of London's draft London Environment Strategy.
- Submitted a written response to the House of Commons four Committees enquiry into air pollution.
- Installed secure cycle parking on the Barbican Estate, including a new cycle cage and hub in Breton House car park.
- Allocated funding to eight business and organisations from the Air Quality Champions Grant.
- Hosted a workshop on air quality monitoring as part of the City Air business engagement scheme.
- A celebration event was held for volunteers and businesses involved in the creation and development of 19 'Clean Air Gardens' around the City throughout 2017 as part of 'City in Bloom'.

Animal Health & Welfare	2016-17 Annual	2017-18 Target	Period 2 2017-2018 results (Year to date totals are shown in brackets)					
	total	(where applicable)	Total	Warning letters	Notices served	Prosecutions		
Animal Reception Cer	ntre							
Throughput of animals (no. of consignments)	22,148	N/A	7,474 (15,061)	9 (18)	O (0)	2 (2)		
Animal Health								
Inspections carried out*	503	N/A	216 (308)	0 (1)	10 (20)	1 (1)		

^{*}Due to the legislation, most of the Animal Health licensing inspections are carried out at the end of the calendar year and figures will, therefore, fluctuate during the year.

Period 2 - HARC Highlights

- HARC commissioned a report on the redevelopment of the HARC site to enable the
 City to take up income generating opportunities that arise. This has led to early
 discussions with the airport authority regarding facilities.
- The steady increase in pet movements from the USA is not levelling off. This indicates that the 'Brexit Effect' has not had an impact as yet.
- Several large consignments of birds of prey have been received during this period.

Period 2 - Animal Health Highlights

- The Team continued to meet its contract targets at 100% of all Service Level Agreements.
- The Animal Health Team won an RSPCA Gold Footprint Award for its work and involvement with Animal Activity Licensing. This was part of the RSPCA Community Animal Welfare Footprints award scheme.
- The Team carried out a successful joint investigation with the Metropolitan Police which resulted in the successful prosecution of a Romanian national who was bringing puppies to the UK illegally, advertising them without the appropriate licence and keeping them in appalling conditions prior to sale. On conviction he was handed a 5-year ban from keeping animals, a 5-year ban from selling animals and ordered to pay over £3500 in fines and costs.
- The number of non-compliant animals that have to be dealt with by the Team continued at a high level. Officers have been working very successfully in conjunction with the Metropolitan Police to deal with these animals.
- This is the final year of the current licensing regime for animal establishments and the team is looking forward to working with government and businesses next year to transition to the new rules.

Port Health	2016-17 Annual	Target 2017-18	Period 2 2017-2018 results (Year to date totals are shown in brackets)				
	total	(where applicable)	Total	Cautions	Notices served	Prosecutions	
Food Safety inspections and revisits	28	N/A	2 (14)	O (0)	O (0)	O (0)	
Ship Sanitation Inspections and Routine Boarding of Vessels	281	N/A	62 boardings (136)	N/A	39 Ship Sanitation Certificates issued (74)	N/A	
Imported food Not of Animal Origin - document checks	14,761	N/A	7,660 (12,549)	0 (0)	126 (288)	O (0)	
Imported food Not of Animal Origin - physical checks	2,025	N/A	789 (1,542)	O (0)	N/A	O (0)	
Number of samples taken	404	N/A	185 (374)	O (0)	N/A	N/A	
Products of Animal Origin Consignments – document checks	10,102	N/A	3,717 (6,625)	O (0)	60 (129)	O (0)	
Products of Animal Origin Consignments – physical checks	4,265	N/A	2,392 (4,300)	O (0)	9 (17)	O (0)	
Number of samples taken	226	N/A	342 (729)	N/A	267 (563)	N/A	

Period 2 – Port Health Highlights

- Trade increased significantly this period (particularly during October and November). The number of imported food Not of Animal Origin document checks in Period 1 was 4,899, which increased in Period 2 to 7,660. Products of Animal Origin Consignments document checks rose from 2,908 in Period 1 to 3,717 in Period 2.
- In addition to the Physical checks carried out on imported food not of animal origin, 883 identity checks were also completed.
- Presentation of consignments at London Gateway port has not enabled the
 increased volumes to be released in a timely manner, and this is reflected in the
 results of the Performance Indicators (Appendix A). This is compounded by the
 additional delays related to the enhanced checks on Brazilian meat and meat
 products. We have worked closely with the port to address this issue by enhancing
 and streamlining our inspection hours.