



Annual report on UK local authority food law enforcement

1 April 2014 to 31 March 2015

TABLE OF CONTENT

1. Introduction	2
2. Summary of key findings	3
3. Data return levels from local authorities	6
Food hygiene and food standards	6
Statistical comparisons with previous years	6
Imported food	6
4. Establishment profiles	7
Establishments 'Not Yet Rated' for food hygiene	9
Establishments 'Not Yet Rated' for food standards	11
5. Local authority interventions	13
Food hygiene interventions	13
Food standards interventions	15
6. Enforcement actions	20
Food hygiene enforcement actions	20
Food standards enforcement actions	22
7. Official samples	24
8. Consumer complaints about food and food establishments	25
9. Full time equivalent (FTE) professional staff	28
Food hygiene professional staff	29
Food standards professional staff	30
10. Food hygiene compliance	32
11. Imported food controls at ports	39
Annex A: Explanatory notes for users of LAEMS statistics	42
Background	42
Statistical methodology and quality control issues	42
Glossary	44

1. Introduction

- 1.1 The Food Standard Agency (FSA) is responsible for monitoring and reporting on the performance of local authority (LA) food law enforcement services. Data are collected annually from LAs on food law enforcement activity with food businesses in the UK. Data are also collected on the checks carried out by port health authorities (PHAs) on food imports from countries outside the European Union (third countries). The data are reported as Official Statistics. The Official Statistics for the period 1 April 2014 to 31 March 2015 (2014/15) comprise the summary data in this report together with data for the individual LAs in all four UK countries. This report and individual LA data are published at: www.food.gov.uk/enforcement/monitoring/laems/mondatabyyear/. Data for previous years are also available at this link.
- 1.2 The arrangements for monitoring LA performance are set out in the 'Framework Agreement on the Delivery of Official Feed and Food Controls by Local Authorities'.¹ Data are collected electronically from LAs and PHAs using a web-based system: the Local Authority Enforcement Monitoring System (LAEMS). LAs that have used the UK Food Surveillance System (UKFSS) to record details of samples taken for the whole of the 2014/15 reporting year have the option to use UKFSS data as the sample part of their LAEMS return.²
- 1.3 LAs provide returns for food hygiene (microbiological quality and contamination of food by micro-organisms or foreign matter) and food standards (composition, chemical contamination, adulteration and labelling of food). Imported food returns provide information specifically on enforcement action related to food imported from third countries.
- 1.4 A summary of the key findings for the returns made in 2014/15 is provided at Section 2. Section 3 outlines the levels of returns for this year, and Sections 4 to 11 provide key data from these returns, together with comparative data from 2012/13 and 2013/14 and analysis of key trends and variations. Explanatory notes for users of LAEMS statistics can be found at Annex A.
- 1.5 During 2013/14 preparations were underway in Northern Ireland for local government reorganisation which reduced the number of district councils from 26 to 11 on 1 April 2015. In view of this, it was agreed that returns for councils in Northern Ireland for 2014/15 should be made in advance of the changes becoming effective and would cover the first three quarters of the reporting period only. It is recognised that this will have an impact on some of the trend analysis. As the proportion of UK businesses in Northern Ireland is only around 3%, it is considered that this impact will be small.

¹ See www.food.gov.uk/sites/default/files/multimedia/pdfs/enforcement/frameworkagreementno5.pdf

² Further information on UKFSS may be found at www.food.gov.uk/enforcement/sampling/fss

2. Summary of key findings

- 2.1 The key findings from the LAEMS data reported by LAs for 2014/15 and comparisons with data reported for 2013/14 are set out below (meaningful comparisons cannot be made for imported food due to differing control requirements with safeguards and foods subject to enhanced consignment checks changing annually).

Food establishments

- **Numbers of registered businesses** increased by 0.9% from 622,015 to 627,425. ▲
- **Proportion of registered businesses not yet rated for food hygiene risk³** decreased from 5.6% (34,529) to 4.9% (30,949). ▼
- **Proportion of registered businesses not yet rated for food standards risk** has remained between 12% and 13%. ◀▶

Interventions

- **Food hygiene interventions** decreased by 2.1% from 411,077 to 402,475. ▼
- **Food standards interventions** increased by 3.9% from 113,414 to 117,877. ▲
- **Targeting of interventions** has continued to be for higher risk establishments – Category A to C for food hygiene and Category A for food standards. -

Enforcement actions

- **Total number of enforcement actions** decreased by 1.9% from 185,385 to 181,877.⁴ ▼
- **Seizure, detention and surrender of food** decreased by 29.8% from 687 to 482. ▼
- **Remedial action and detention notices** increased by 11.1% from 252 to 280. ▲
- **Simple cautions** decreased by 29.6% from 439 to 309. ▼
- **Prosecutions** decreased by 11.3% from 407 to 361. ▼
- **Written warnings** decreased by 1.8% from 177,746 to 174,529. ▼
- **Voluntary closure** increased by 12.9% from 969 to 1,094. ▲

³ Not yet rated (NYR) – those establishments yet to be inspected by the LA and assessed for an intervention rating.

⁴ LAEMS records the number of establishments subjected to the individual types of enforcement action. The total number of individual enforcement actions taken by LAs is likely to be higher.

- **Emergency prohibition orders** increased by 15.5% from 278 to 321. ▲
- **Improvement notices** (food hygiene) decreased by 3.3% from 4,513 to 4,366. ▼
- **Prohibition orders** increased by 36.3% from 80 to 109. ▲
- **Suspension/revocation of approval or licence** increased by 85.7% from 14 to 26. ▲

Official samples

- **Total reported samples** decreased by 9.5% to 68,471 from 75,667 in 2013/14 (this continues an overall decline in recent years, with the exception of 2013/14 when there was an increase, which may have reflected increased activity in monitoring fraud following the horsemeat incident). ▼
- Samples tested for **microbiological contamination** decreased by 9.9% from 51,425 to 46,319. ▼
- Samples tested for **other contamination** increased by 5.5% from 4,655 to 4,909. ▲
- **Labelling and presentation** analyses decreased by 32.6% from 9,938 to 6,700. ▼
- Samples tested for **composition** decreased by 12.8% from 19,386 to 16,899. ▼
- **Other analyses** remained unchanged 2,725 compared with 2,731. ◀▶
- There are also 3,458 **unclassified samples** in the 2014/15 data, which covers samples recorded on UKFSS where it was not possible to identify the analysis type for LAEMS. -

Consumer complaints

- **Complaints** about the safety and quality of food and the hygiene standards of food establishments increased by 2.9% from 70,522 to 72,558. ▲

Professional staff resources

- **Full Time Equivalent (FTE) professional staff engaged in UK food law enforcement** decreased by 3.9% from 2,397 to 2,303. ▼
- **FTE professional staff engaged in food hygiene** decreased by 1.7% from 1,827 to 1,796. ▼
- **FTE professional staff engaged in food standards** decreased by 11.0% from 570 to 507. ▼

Hygiene compliance

- **Proportion of rated establishments achieving 'broad compliance'** ▲
increased from 91.7% to 93.0%.⁵
- ***Proportion of LAs with 'broad compliance' levels of 90% or greater for rated establishments*** ▲
increased from 77.5% to 84.0%.
- ***Proportion of LAs with broad compliance levels less than 80%*** ▼
reduced to 1.5% from 1.8% in 2013/14.

Imported food

- The total number of consignments of imported food received was 445,420, of which 0.2% was rejected.
- A total of 167,198 of documentary checks, 58,052 of identity checks and 23,734 of physical checks were carried out.
- The total number of samples taken at ports was 4,898, 5% of which were found to be unsatisfactory.

⁵ LAs assess compliance in accordance with statutory guidance set out in the Food Law Codes of Practice for England, Wales and Northern Ireland at www.food.gov.uk/enforcement/codes-of-practice/food-law-code-of-practice-2015 and for Scotland at www.foodstandards.gov.scot/food-law-code-practice-2015. Scores are given for three compliance criteria: hygiene; structure; and confidence in management. Businesses that score not more than 10 under each of these three criteria are defined as 'broadly compliant'. This is equivalent food hygiene ratings of 3 to 5 under the Food Hygiene Rating Scheme operating in England, Wales and Northern Ireland.

3. Data return levels from local authorities

Food hygiene and food standards

- 3.1 There were 434 UK LAs with responsibility for food controls during the 2014/15 reporting period (354 in England, 22 in Wales, 26 in Northern Ireland and 32 in Scotland).
- 3.2 In England, County Councils (27) are responsible for food standards only, District Councils (201) for food hygiene only, while London Boroughs (33), Metropolitan Borough Councils (37) and Unitary Authorities (56) are responsible for both. In the other three countries, all authorities are responsible for both.
- 3.3 All expected returns were received for food standards (225) and for food hygiene (403). Expected returns are lower than the number of LAs as some joint services submit single returns.
- 3.4 There were three LAs that were unable to provide a full return due to local IT issues.
- 3.5 For Northern Ireland returns covered only the first three quarters of the reporting period, which was agreed in advance of local government reorganisation which reduced the number of district councils from 26 to 11 on 1 April 2015. In view of this Northern Ireland has been excluded from secondary analysis of data for interventions and enforcement (see Annex A).

Statistical comparisons with previous years

- 3.6 It should be noted that whilst each year care is taken to ensure the accuracy of the data provided there may be instances where the data reported in previous years has been subsequently amended.

Imported food

- 3.7 Imported food returns provide information specifically on enforcement action relating to food imported from Third Countries (countries outside the European Union). These were received from all major PHAs and LAs with ports receiving food from Third Countries. Where no imported food control data were submitted via LAEMS or UKFSS during the past year, the FSA has assumed a nil return.

4. Establishment profiles

4.1 A total of 627,425 food establishments were registered with LAs in the UK at 31 March 2015 (31 December 2014 for Northern Ireland). A breakdown of these businesses by premises type and hygiene risk category is provided in Table 1 and by premises and country in Table 2.

Table 1: UK registered food establishments profile for 2014/15 by food hygiene risk and premises type

Risk category	Primary producers	Manufacturers & Packers	Importers/ Exporters	Distributors/ Transporters	Retailers	Restaurants & Caterers	Total
A	12	502	4	14	301	2,207	3,040
B	75	2,499	9	91	2,513	26,151	31,338
C	168	4,088	63	512	17,026	131,402	153,259
D	769	3,976	251	1,929	37,083	134,782	178,790
E	2,764	6,626	627	5,879	72,310	124,707	212,913
Not Yet Rated	609	1,261	143	613	5,542	22,781	30,949
Outside⁶	1,433	468	193	727	3,268	11,047	17,136
Total	5,830	19,420	1,290	9,765	138,043	453,077	627,425

Table 2: UK registered food establishments profile for 2014/15 by country

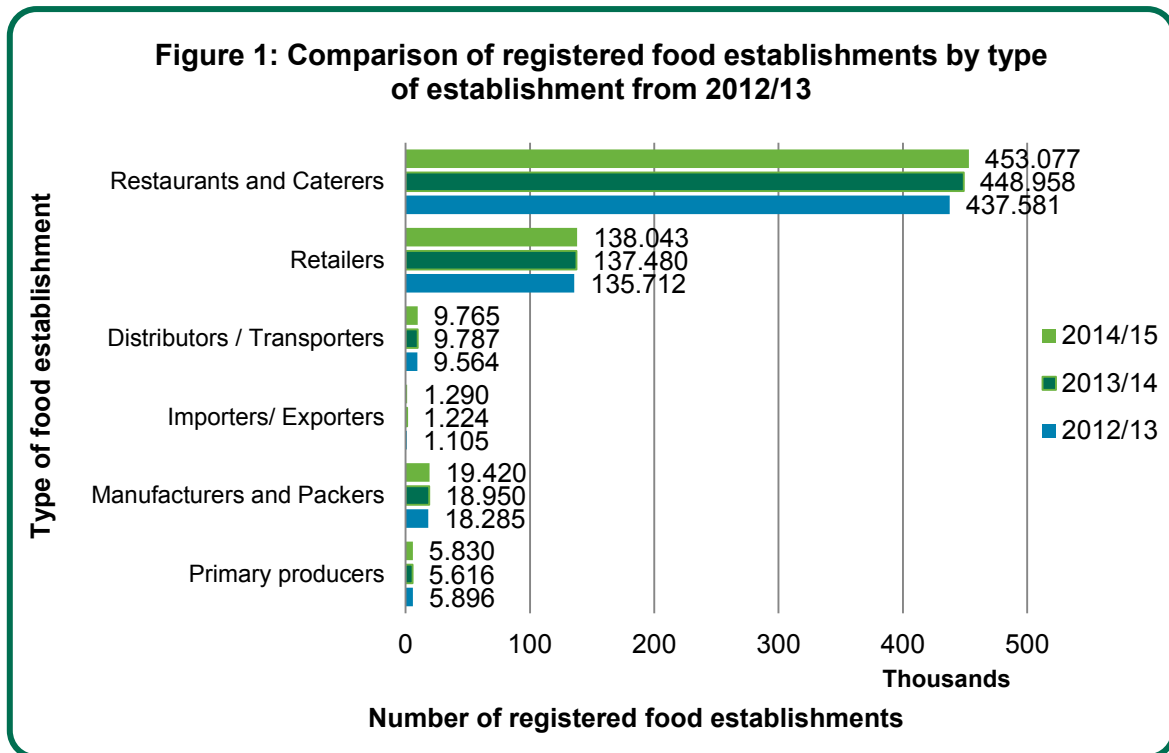
Country	Primary producers	Manufacturers & Packers	Importers/ Exporters	Distributors/ Transporters	Retailers	Restaurants & Caterers	Total
England	3,471	14,191	1,169	8,022	113,816	372,035	512,704
Northern Ireland	52	1,122	46	431	4,210	14,620	20,481
Scotland	1,963	3,045	63	886	12,394	41,509	59,860
Wales	344	1,062	12	426	7,623	24,913	34,380

4.2 The total number of businesses increased by 0.9% compared with 2013/14 (622,015 businesses). This increase is reflected across most establishment types – see Figure 1. This includes:

- a 5.4% increase in the number of registered importers and exporters (from 1,224 to 1,290)
- a 3.8% increase in the number of registered primary producers (5,616 to 5,830)
- a 2.5% increase in the number of manufacturers and packers (18,950 to 19,420)

⁶ Outside – those establishments assessed by LAs to be of such low risk as to not be included in the intervention programme e.g. coffee/refreshments served in betting shops/hairdressers.

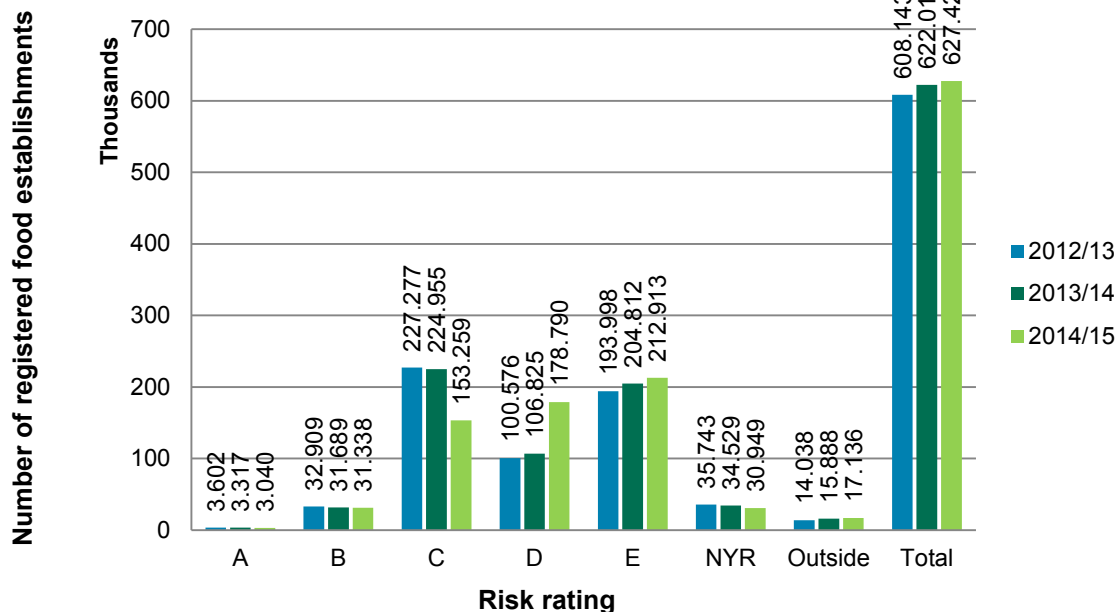
4.3 There has been a decrease of 0.2% in the number of distributors/transporters (from 9,787 to 9,765).



4.4 A comparison of the split of risk ratings of food establishments⁷ is provided at Figure 2. This indicates a reduction of 27.8% in premises rated A to C (from 259,961 in 2013/14 to 187,637) and an increase of 25.7% in premises rated D and E (from 311,637 in 2013/14 to 391,703).

⁷ The system that LAs use to risk rate food establishments is set out in the Food Law Codes of Practice for England, Wales and Northern Ireland at www.food.gov.uk/enforcement/codes-of-practice/food-law-code-of-practice-2015 and for Scotland at www.foodstandards.gov.scot/food-law-code-practice-2015.

Figure 2: Comparison of food establishments profiles by food hygiene risk rating from 2012/13



4.5 The largest decrease is in premises rated C and the largest increase is in premises rated D. This difference in part reflects LAs implementing revised Code of Practice parameters for category C and D for England and Northern Ireland effective from 1 April 2014 and for Scotland effective from July 2014, on their IT system prior to making their LAEMS return.⁸ The Code of Practice was amended by redistributing the minimum intervention frequency in businesses compliant with food law and with good management controls in place. This allows LAs to focus on non-compliant businesses. It should also be noted that the shift from A-C to D-E rated premises is a continuing trend which reflects the increasing compliance levels discussed further in Section 10.

Establishments 'Not Yet Rated' for food hygiene

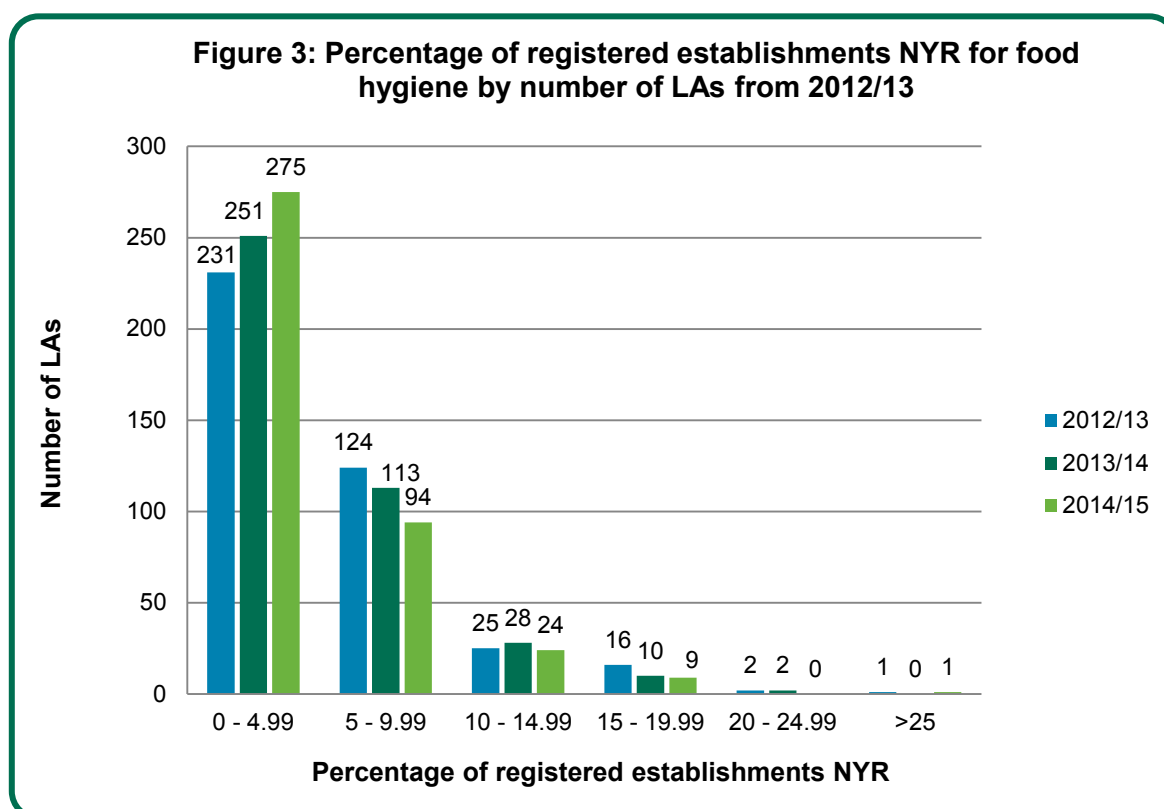
4.6 UK-wide, 4.9% of registered food establishments were not yet rated (NYR) for food hygiene risk at 31 March 2015 (30,949 out of 627,425). This is a reduction on the 2013/14 level of 5.6% and continues the downward trend over recent years – see Table 3.

⁸ Within the range of risk scores affected by the C and D parameters, only 166 out of the 344 LAs in England and Northern Ireland which provided premises level data had all establishments in the affected range correctly classified as Ds in line with the new risk bands.

Table 3: Comparison of percentage of registered establishments NYR for food hygiene from 2012/13

	2012/13	2013/14	2014/15
Total number of establishments	608,143	622,015	627,425
Number of NYR establishments	35,743	34,529	30,949
Percentage NYR	5.9%	5.6%	4.9%

4.7 There has been an increase in the number of LAs reporting levels of NYR establishments below 5% (68.2% of LAs compared with 62.1% in 2013/14). There has been a corresponding decrease (from 37.9% to 31.8%) in the proportion of LAs reporting levels of NYR above 5% (see Figure 3). The data are consistent with LAs continuing to focus on this activity.

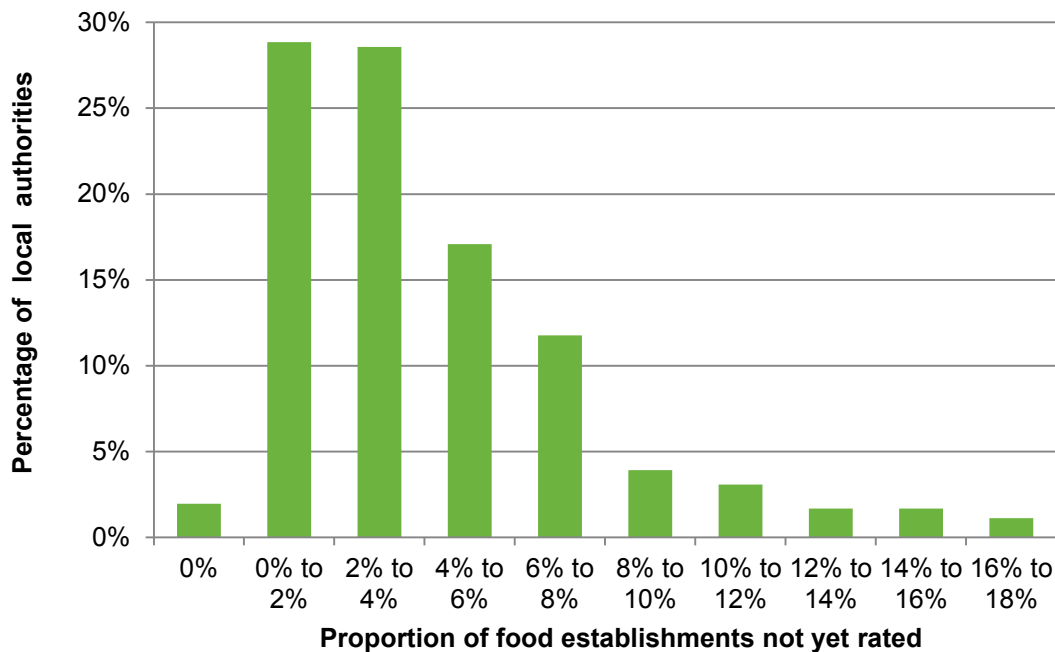


4.8 Based on LAs for which comparable data are available for the past three years (357 out of 403), the proportion of food premises NYR for food hygiene risk fell from 5.5% to 4.9% between 2012/13 and 2014/15.

4.9 The distribution across LAs of the proportion of food premises NYR for food hygiene risk in 2014/15 (see Figure 4) indicates:

- for 2% of LAs, all food premises had been assessed for their level of hygiene risk
- for the vast majority (92%) of LAs the proportion of food premises yet to be given a hygiene risk rating was at most 10%

Figure 4: Proportion of food establishments NYR for food hygiene risk rating across UK local authorities in 2014/15



Basis: 357 out of 403 local authorities

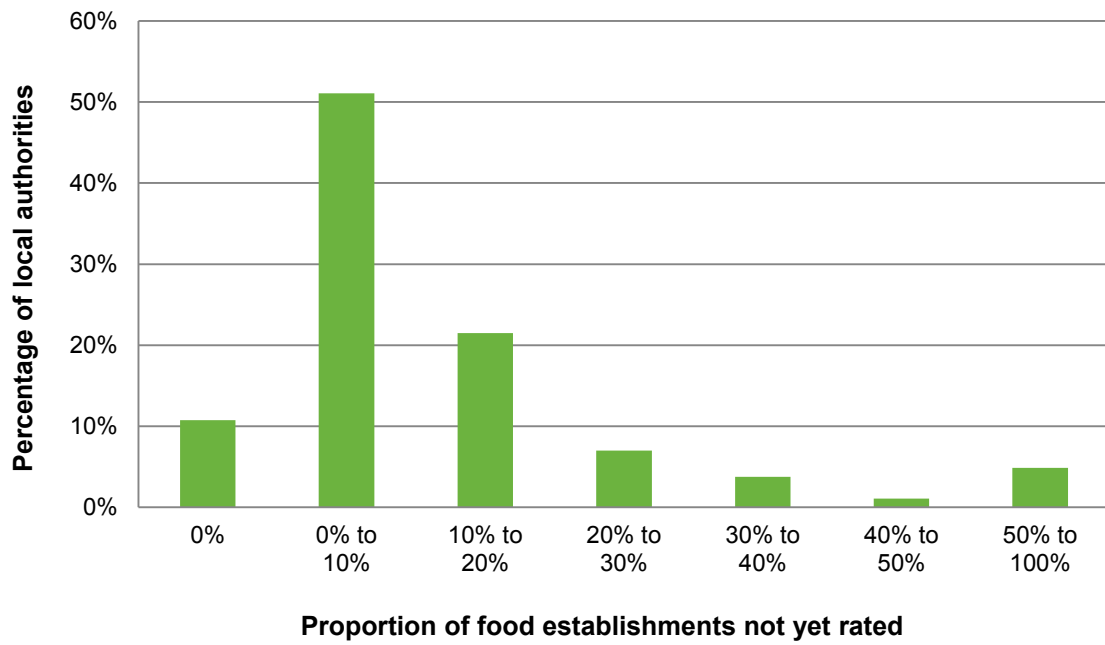
Establishments 'Not Yet Rated' for food standards

4.10 Based on LAs for which comparable data are available (188 out of 225), the proportion of registered food establishments NYR for food standards risk has remained around 11% to 12% over the past three years from 2012/13 to 2014/15.

4.11 The distribution across LAs of the proportion of food establishments NYR for food standards risk in 2014/15 (see Figure 5) indicates:

- for 11% of LAs, all food establishments within the programme had been assessed for their level of food standards risk
- for 62% of LAs, the proportion of food establishments yet to be assessed for their level of food standards risk was at most 10%
- for 17% of LAs, the proportion of food establishments yet to be assessed was greater than 20%

Figure 5: Proportion of food establishments NYR for food standards risk rating across UK local authorities in 2014/15



Basis: 188 out of the 225 LAs

5. Local authority interventions

Food hygiene interventions

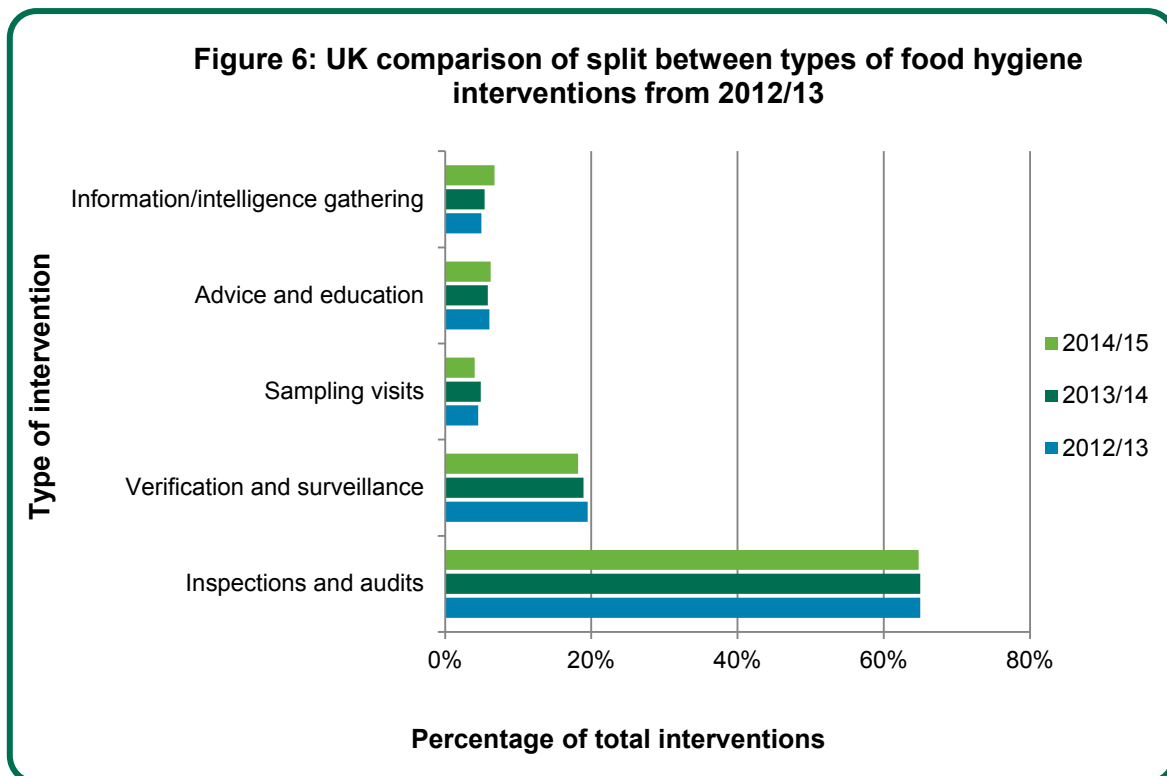
5.1 A total of 402,475 food hygiene interventions were reported in 2014/15, a decrease of 2.1% on the reported number carried out in 2013/14 (411,077). A breakdown is provided in Table 4. The figures in this section include interventions at establishments that have subsequently ceased trading.

Table 4: Food hygiene interventions carried out in 2014/15

	Inspections and audits	Verification and surveillance	Sampling visits	Advice and education	Information/intelligence gathering	Total
England	209,803	51,038	10,886	18,337	24,228	314,292
Northern Ireland*	6,782	2,697	1,883	1,405	587	13,354
Scotland	26,550	13,552	1,482	3,327	1,116	46,027
Wales	17,630	5,851	2,003	2,025	1,293	28,802
UK Totals	260,765	73,138	16,254	25,094	27,224	402,475
Intervention types as a % of total food hygiene interventions						
England	66.8%	16.2%	3.5%	5.8%	7.7%	100.0%
Northern Ireland*	50.8%	20.2%	14.1%	10.5%	4.4%	100.0%
Scotland	57.7%	29.4%	3.2%	7.2%	2.4%	100.0%
Wales	61.2%	20.3%	7.0%	7.0%	4.5%	100.0%
UK Totals	64.8%	18.2%	4.0%	6.2%	6.8%	100.0%

* Based on nine months data for NI

5.2 The split between food hygiene intervention types is consistent with previous years, although there was an increase in information/intelligence gathering and education and advice, and a decrease in sampling visits and verification and surveillance (see Figure 6).



- 5.3 Table 5 and Figure 7 indicate the trend for LAs to target higher risk establishments (Category A to C) for food hygiene intervention rather than undertaking planned interventions at lower risk establishments.⁹ Data in Table 5 are averages, but there is wide variation of values for individual LAs.¹⁰
- 5.4 Although the trend has continued across the UK, the opportunity given to LAs in Scotland to adopt a time-limited change of focus to prioritise the management of compliance with cross contamination controls may be reflected in the data for Scotland. This opportunity was available up to a maximum of three years from April 2012.

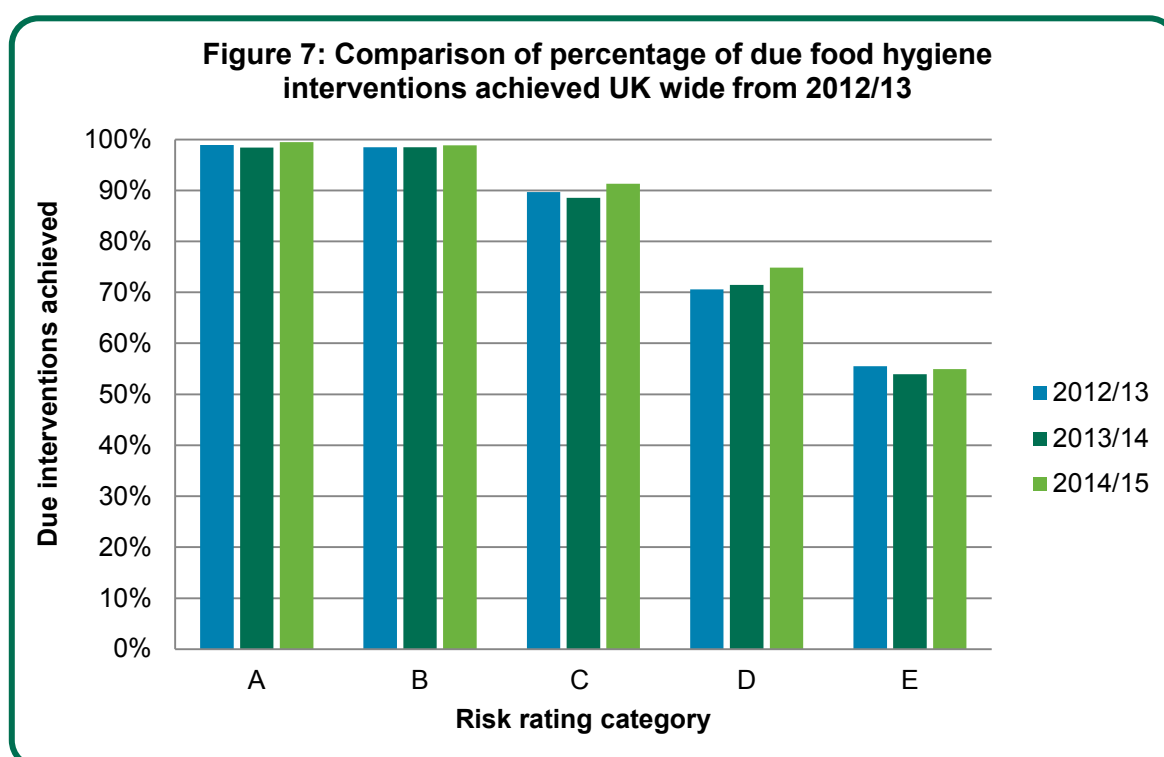
⁹ LAs report all interventions achieved, including those which were over-due, those planned at the start of the year and follow-up visits.

¹⁰ Individual LA data are published at: www.food.gov.uk/enforcement/monitoring/laems/mondatabyyear/.

Table 5: Percentage of food hygiene due interventions achieved 2014/15

	A	B	C	D	E	Unrated	Total
England	99.3%	98.8%	90.5%	74.3%	52.8%	88.6%	80.9%
Northern Ireland*	100.0%	96.7%	94.3%	91.8%	80.4%	90.1%	91.6%
Scotland	99.7%	99.1%	90.8%	71.4%	64.1%	96.0%	88.9%
Wales	100.0%	99.9%	97.9%	80.0%	70.9%	96.3%	92.5%
UK Totals	99.4%	98.9%	91.3%	74.8%	54.9%	89.8%	82.8%

* Based on nine months data for NI (interventions due and achieved)



Food standards interventions

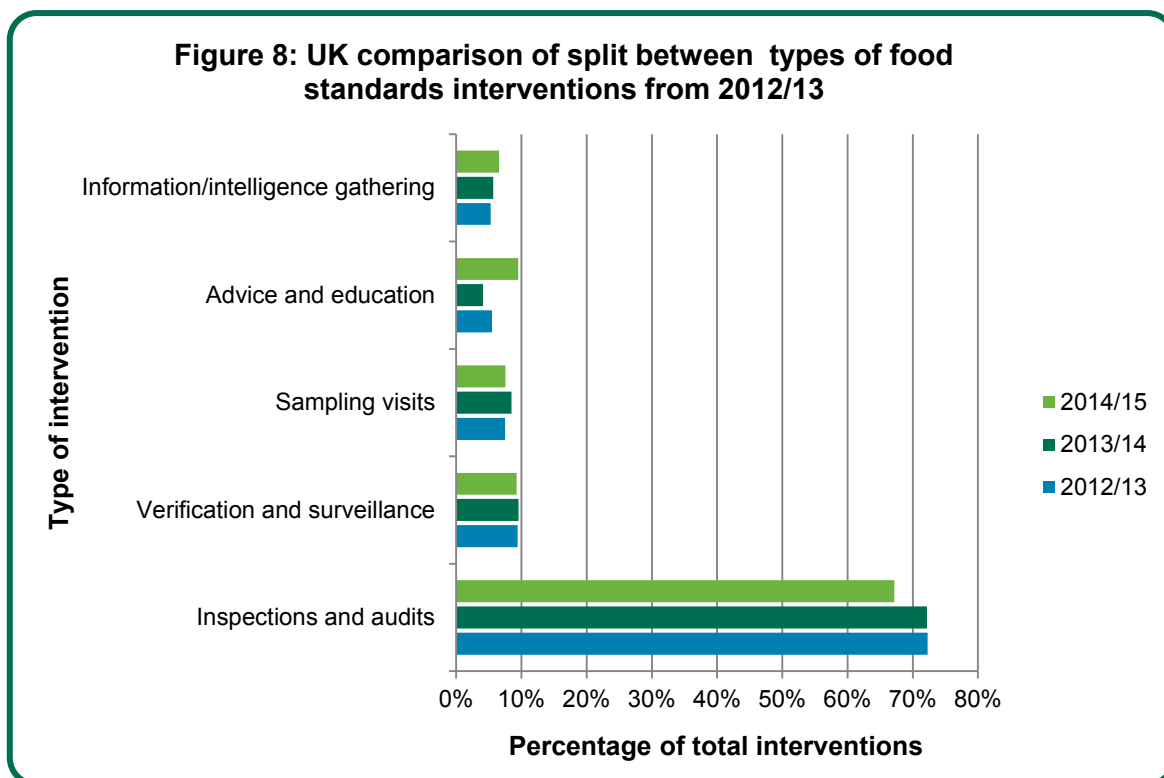
5.5 Reported numbers of food standards interventions have continued to increase, with a total of 117,877 interventions carried out in 2014/15, an increase of 3.9% on the reported number carried out in 2013/14 (113,414). A breakdown is provided at Table 6.

Table 6: Food standards interventions carried out in 2014/15

	Inspections and audits	Verification and surveillance	Sampling visits	Advice and education	Information/intelligence gathering	Total
England	55,487	8,228	4,917	8,457	5,802	82,891
Northern Ireland*	3,152	377	420	947	450	5,346
Scotland	11,680	1,763	2,892	1,050	1,035	18,420
Wales	8,843	548	640	735	454	11,220
UK Totals	79,162	10,916	8,869	11,189	7,741	117,877
Intervention types as a % of total food standards interventions						
England	66.9%	9.9%	5.9%	10.2%	7.0%	100.0%
Northern Ireland*	59.0%	7.1%	7.9%	17.7%	8.4%	100.0%
Scotland	63.4%	9.6%	15.7%	5.7%	5.6%	100.0%
Wales	78.8%	4.9%	5.7%	6.6%	4.0%	100.0%
UK Totals	67.2%	9.3%	7.5%	9.5%	6.6%	100.0%

*Based on nine months data for NI

- 5.6 The split between food standards intervention types is fairly consistent with 2013/14 (see Figure 8). There was, however, a decrease in the percentage of sampling visits to 7.5% of total reported interventions (from 8.5% in 2013/14). The increase during the previous year was probably a reflection of LA activity immediately following the horsemeat incident. There was also a decrease in inspections and audits to 67.2% of total interventions (from 72.2% in the previous two years).
- 5.7 In contrast, the percentage of advice and education visits increased to 9.5% of total reported interventions over the past year (from 4.1% in 2013/14). This increase coincides with the coming into force in December 2014 of provisions in the the EU Food Information for Consumers Regulation that require all food businesses to declare any of 14 identified allergenic ingredients used in non-prepacked or loose foods that are sold or provided.
- 5.8 The percentage of information and intelligence gathering interventions increased to 6.6% (from 5.7% in 2013/14).



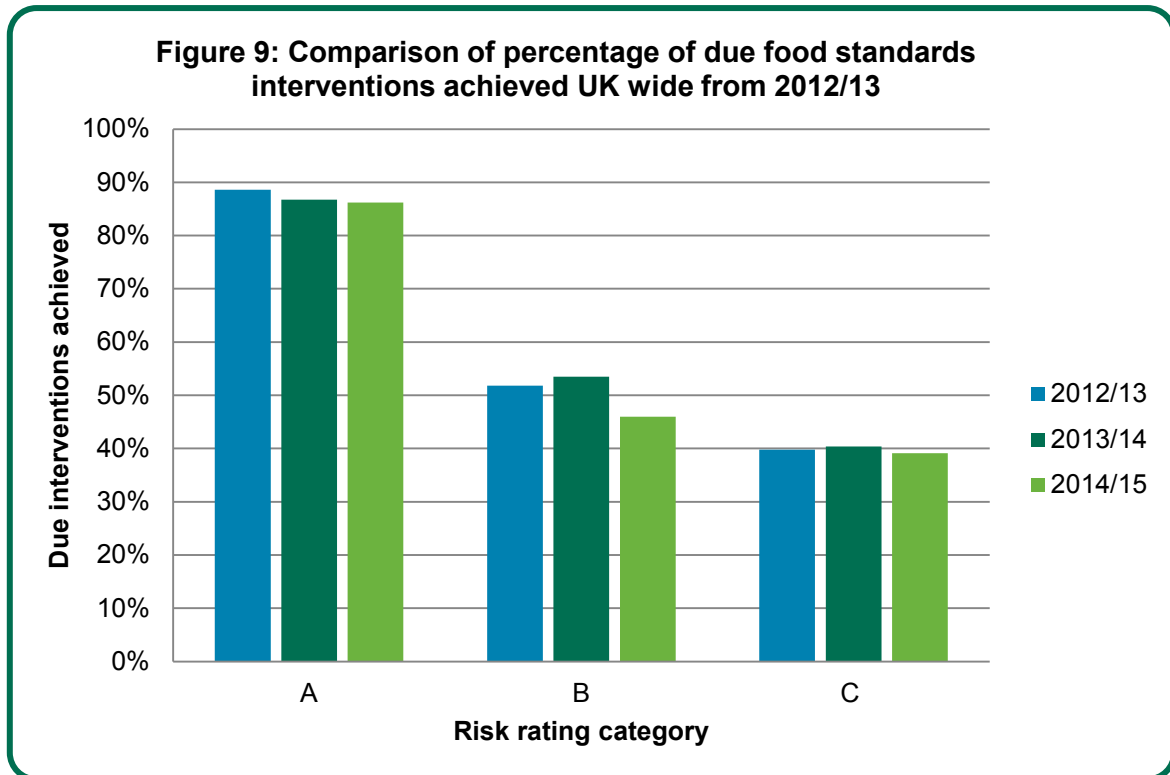
5.9 LAs have continued to target higher risk establishments (Category A) for food standards interventions across the UK (see Table 7), although the percentage of due interventions achieved overall has continued to decrease across all risk categories (see Figure 9).

5.10 The overall figure of less than 50% of due interventions achieved reflects the low level in England compared with the other countries. This will be investigated further with LAs. We are aware from LA feedback that there is a continuing trend, particularly in food standards lower risk category establishments, for LAs to use more intelligence led approaches rather than programming interventions based on the frequencies laid down in the Food Law Code of Practice (FLCoP).

Table 7: Percentage of food standards due interventions achieved 2014/15

	A	B	C	NYR	Total
England	82.9%	38.6%	32.3%	70.2%	41.4%
Northern Ireland*	96.3%	86.7%	82.5%	79.3%	83.1%
Scotland	94.8%	87.3%	72.7%	95.1%	81.9%
Wales	99.3%	72.9%	64.1%	58.3%	67.3%
UK Totals	86.2%	46.0%	39.1%	71.8%	47.9%

* Based on nine months data for NI (interventions due and achieved)



5.11 Where food standards risk assessments are based on the Trading Standards Risk Assessment Scheme,¹¹ the intervention frequency for food standards purposes should not be less than would have been the case under the FLCoP scheme.¹² Our own intelligence suggests this may not be happening in practice.

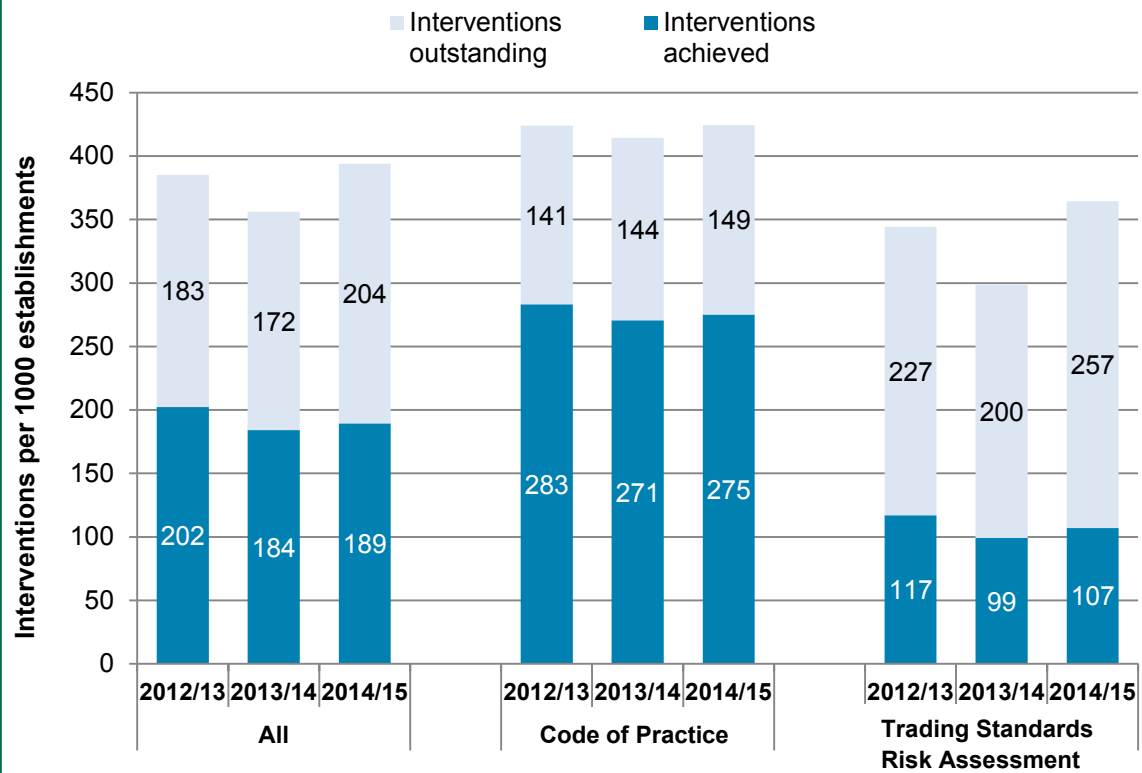
5.12 Based on the LAs for which we can make comparisons over the past three years (167 out of 225) (see Figure 10):

- the number of food standards interventions reported in 2014/15 has fallen by 6%, to 189 for every 1000 food establishments
- LAs using the FLCoP risk rating scheme for food standards, reported over twice as many food standards interventions as those using the Trading Standards Risk Assessment Scheme

¹¹ Where the LA is responsible only for food standards, or where food hygiene and food standards enforcement is carried out by separate departments within the same food authority, e.g. Environmental Health and Trading Standards, the food standards risk assessment may be based on the Trading Standards Risk Assessment Scheme (previously known as the LACORS/NTSB scheme) guidance.

¹² Food Law Codes of Practice, Frequency of controls: www.food.gov.uk/enforcement/codes-of-practice/food-law-code-of-practice-2015

Figure 10: Planned food standards interventions by UK LAs per 1000 food establishments: 2012/13 to 2014/15



Basis: 114 out of the 157 LAs using the Code of Practice guidance; 53 out of the 68 LAs using the Trading Standards Risk Assessment Scheme

6. Enforcement actions

Food hygiene enforcement actions

- 6.1 The total number of establishments subject to hygiene enforcement actions reported in 2014/15 was 167,338.^{13,14}
- 6.2 Table 8 provides details of the types of enforcement actions and highlights that 7,133 establishments were subject to formal enforcement action. In addition 160,205 received written warnings (see glossary for information about enforcement actions).

Table 8: Number of establishments subject to food hygiene enforcement actions in 2014/15

	England	Northern Ireland*	Scotland	Wales	UK Totals
Written warnings	126,929	5,037	15,299	12,940	160,205
Formal enforcement actions					
Voluntary closure	858	6	167	63	1,094
Seizure, detention & surrender of food	328	26	17	45	416
Suspension/revocation of approval or licence	19	0	6	1	26
Hygiene emergency prohibition notice	296	0	21	4	321
Prohibition order	105	0	1	3	109
Simple caution ¹⁵	209	9	0	17	235
Hygiene improvement notice	3,664	31	464	207	4,366
Remedial action and detention notices ¹⁶	68	14	147	51	280
Prosecutions concluded	238	9	3	36	286
Totals	132,714	5,132	16,125	13,367	167,338

* Based on nine months data for NI

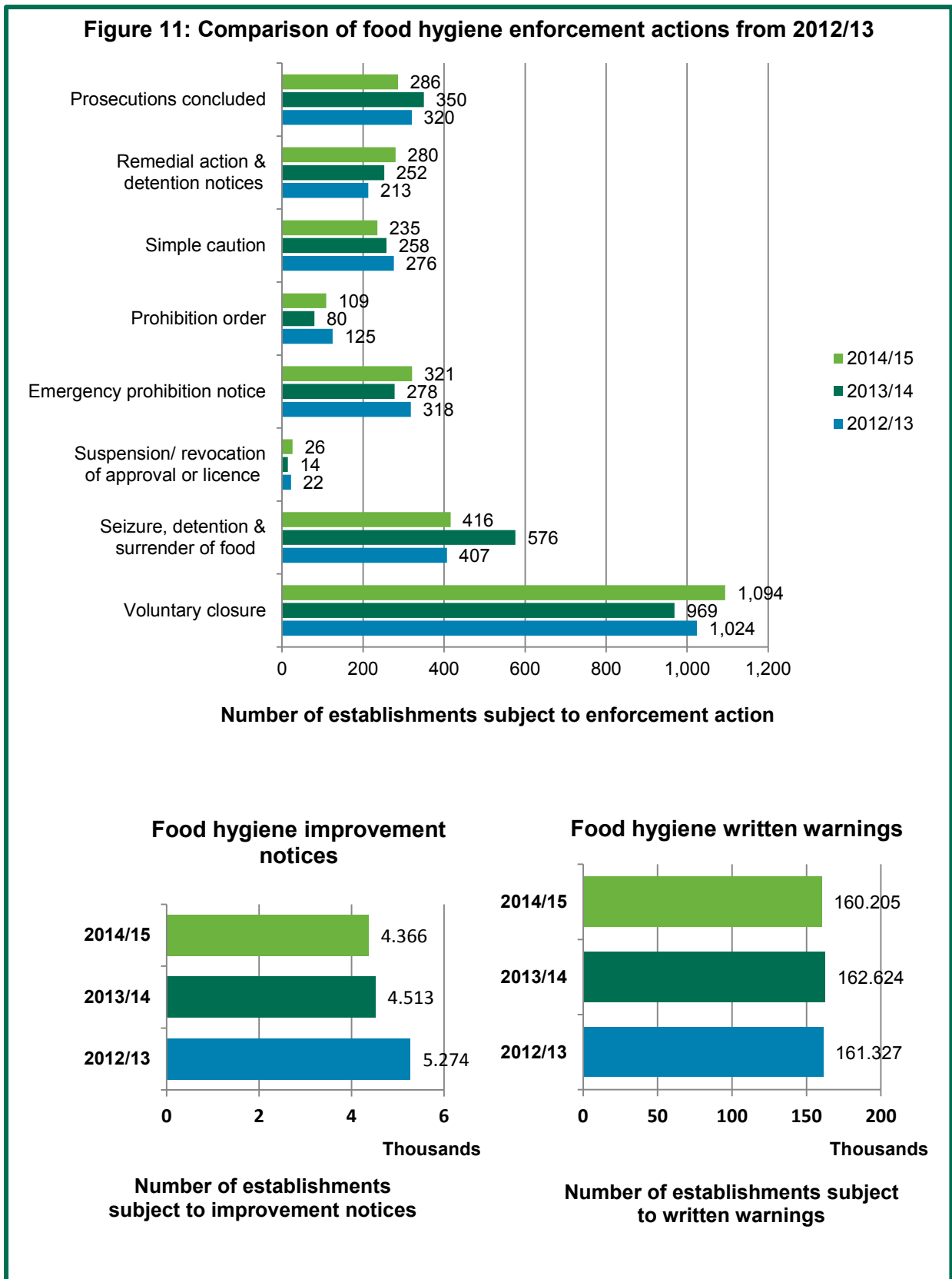
¹³ LAEMS records the number of establishments subject to the individual types of enforcement action. The total number of individual enforcement actions taken by LAs is likely to be higher.

¹⁴ The figures in this section may include enforcement actions at premises that have subsequently closed.

¹⁵ Simple cautions do not apply in Scotland.

¹⁶ Remedial action notices (RANs) only apply to a small percentage of establishments in England, i.e. those approved under EC Regulation 853/2004, whereas amendments to the domestic hygiene legislation in Scotland, Wales and Northern Ireland extended the scope of RANs into premises that are registered under Regulation 852/2004.

6.3 Some types of enforcement action have shown increases (see Figure 11) but there has been an overall decrease of 1.5% on the number reported for 2013/14 (169,914).



6.4 Based on the LAs for which we are able to make comparisons over the past three years (346 out of 403), it is evident that in 2014/15:

- the number of formal enforcement actions for every 1,000 food establishments across these LAs decreased to 12 from 14 in 2012/13
- the proportion of LAs that carried out no formal food hygiene enforcement action had increased to 4.9% (17 out of the 346) compared with 2.6% (9 out of 346) in 2012/13
- only two of the 346 LAs for which comparisons are possible, reported no formal food hygiene enforcement action over the past three years
- 270 written warnings were issued for every 1000 food premises, down 3% from 2012/13

Food standards enforcement actions

6.5 The total number of establishments reported to be subject to food standards enforcement actions in 2014/15 was 14,539 (see Table 9). This represents an overall decrease of 6.0% compared with 2013/14 (15,471). There was an increase in the number of establishments where prosecutions were concluded (see Figure 12).

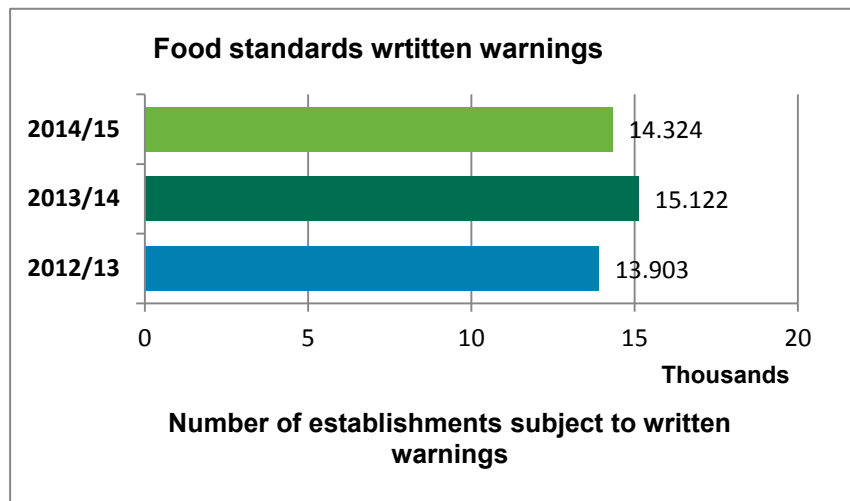
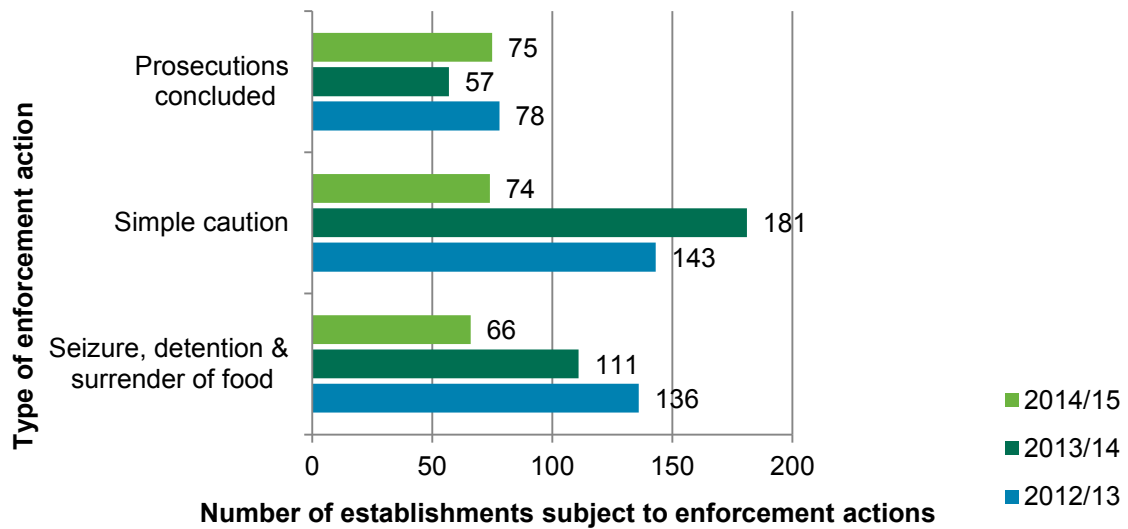
Table 9: Number of establishments subject to food standards enforcement actions 2014/15

	England	Northern Ireland*	Scotland	Wales	UK totals
Written warnings	9,296	1,192	2,484	1,352	14,324
Formal enforcement actions					
Seizure, detention & surrender of food	45	3	12	6	66
Simple caution ¹⁷	45	3	0	26	74
Prosecutions concluded	47	3	1	24	75
Totals	9,433	1,201	2,497	1,408	14,539

* Based on nine months data in NI

¹⁷ Simple cautions do not apply in Scotland.

Figure 12: Comparison of food standards enforcement actions from 2012/13



6.6 Based on the LAs for which we are able to make comparisons on the numbers of reported food standards enforcement actions carried out over the past three years (147 out of 225), it is evident that:

- on average 0.6 formal enforcement actions were reported to be carried out per 1,000 food premises over the past three years
- 28% of LAs reported no formal food standards enforcement actions over the past three years

6.7 LAs can now serve food standards improvement notices in relation to provisions in the EU Food Information for Consumers Regulation which came into force in December 2014.¹⁸ At this early stage, a very small number of LAs have reported serving such notices and we will be monitoring this in the coming year.

¹⁸ See www.food.gov.uk/enforcement/regulation/fir.

7. Official samples

- 7.1 A total of 68,471 official food samples¹⁹ were reported to be taken in 2014/15, a decrease of 9.5% from 2013/14 (75,667). The total numbers of samples for Northern Ireland are based on the summary of samples reported on UKFSS by authorities in 2014/15, but were not checked at LA level due to the changes in authorities in Northern Ireland during the past year.
- 7.2 There has been a reduction since last year for most types of analysis/tests (see Figure 13). The rise in overall sample numbers and in compositional analysis in 2013/14 may have been a reflection of the increased activity in monitoring food fraud following the horse meat incident, and the decline over the past year, a relaxation in this activity.
- 7.3 Those LAs that record their food samples on the UK Food Surveillance System (UKFSS) have the option to provide their sampling return from that system. There continued to be issues with extracting data from UKFSS on the analyses carried out on some samples. The figures provided below may therefore be subject to under-reporting. Also, in some cases the analysis type could not be mapped to the LAEMS analysis type and these samples have been identified as unclassified in Table 10.
- 7.4 There were six LAs – five District Councils and one Unitary authority – that did not carry out any sampling during 2014/15. In addition, one District Council was unable to retrieve sample data for LAEMS and one Metropolitan Council that had an incomplete data set due to initial problems with UKFSS.

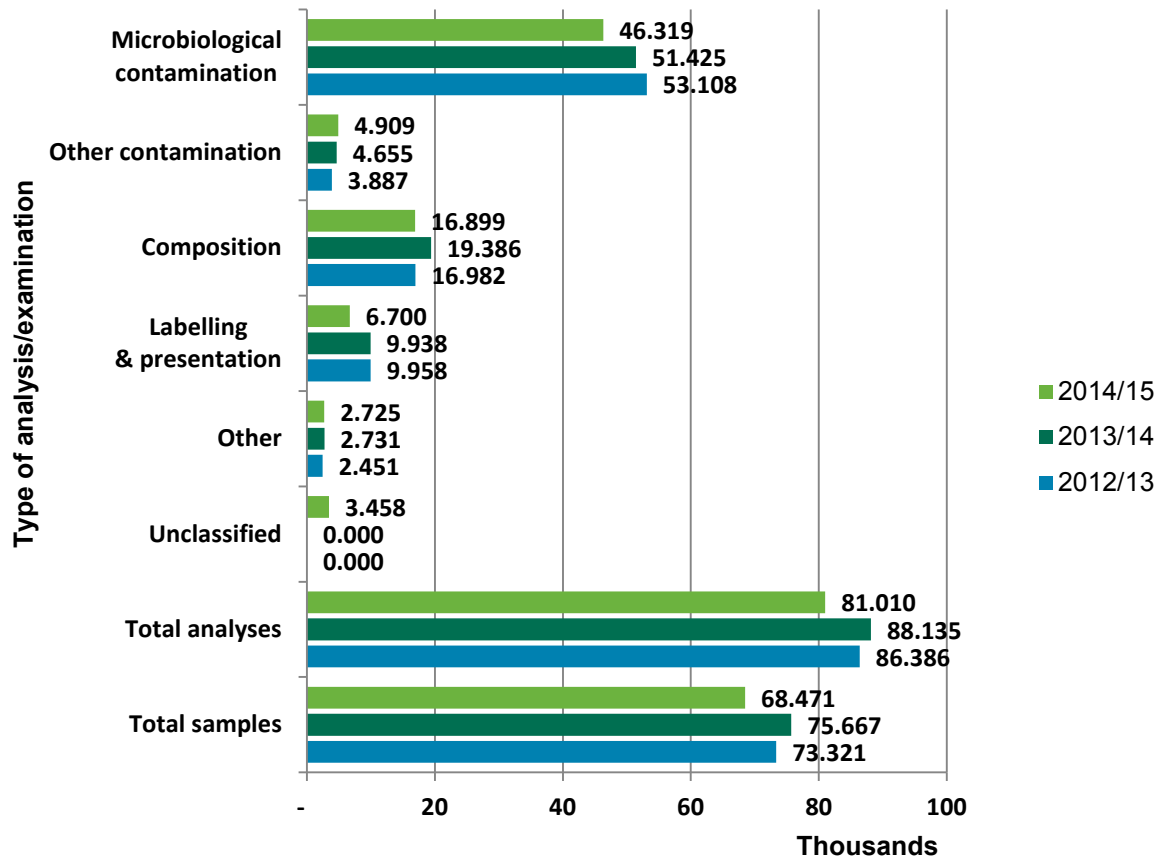
Table 10: Official samples 2014/15

	England	Northern Ireland*	Scotland	Wales	UK Totals
Microbiological contamination	28,926	6,308	6,462	4,623	46,319
Other contamination	3,026	284	1,134	465	4,909
Composition	9,486	1,307	4,611	1,497	16,899
Labelling & presentation	4,331	556	1,218	595	6,700
Other	1,110	84	1,491	40	2,725
Unclassified	942	386	1,930	200	3,458
Total analyses/examinations	47,819	8,925	16,846	7,420	81,010
Total samples	42,070	7,881	11,844	6,676	68,471

* Based on nine months data in NI

¹⁹ Official samples are those analysed/tested by official control laboratories. The FSA monitoring returns only collect data on official samples.

Figure 13: Comparison of UK sampling data from 2012/13



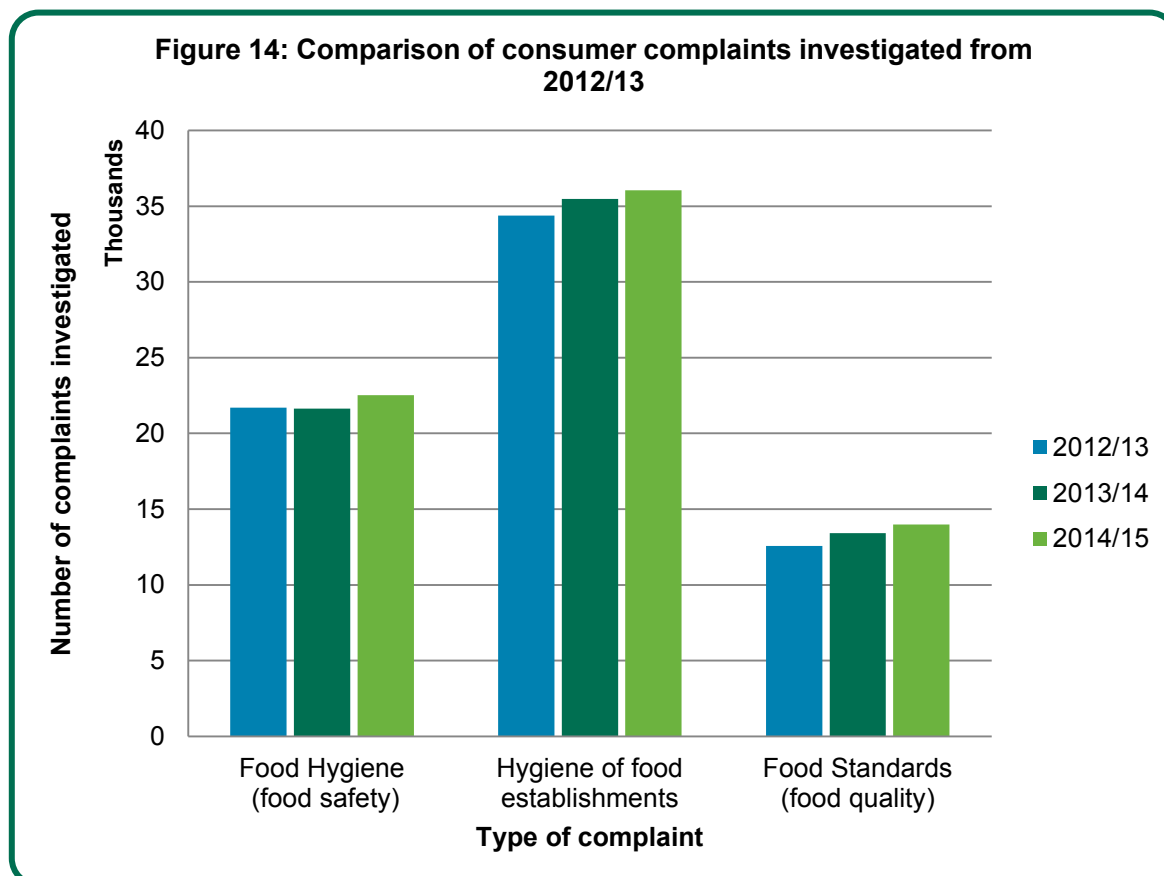
8. Consumer complaints about food and food establishments

8.1 LAs reported a total of 72,558 consumer complaints about food and food establishments dealt with during 2014/15 – details are provided at Table 11. This represents an increase of 2.9% (from 70,522) from 2013/14 across the UK (see Figure 14).

Table 11: Consumer complaints dealt with in 2014/15

	Food Hygiene	Hygiene of food establishments	Food Standards	UK Totals
England	19,312	30,984	11,873	62,169
Northern Ireland*	238	693	434	1,365
Scotland	1,841	2,568	1,008	5,417
Wales	1,134	1,797	676	3,607
UK Totals	22,525	36,042	13,991	72,558

* Based on nine months data in NI



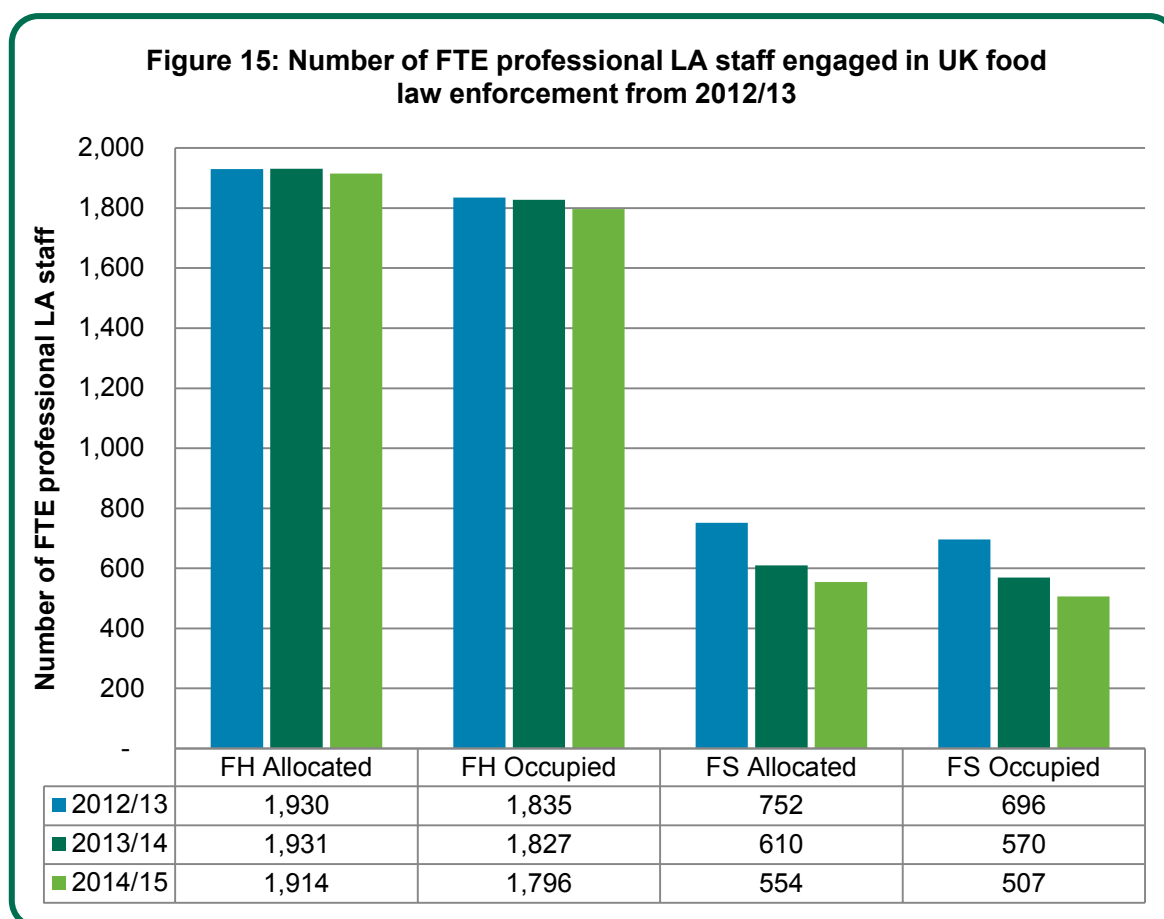
8.2 The trend for the reported number of consumer complaints dealt with by LAs varies across the four countries of the UK as follows:

- England – 4.1% increase (from 59,729 to 62,169)
- Wales – 8.2% decrease (from 3,928 to 3,607)
- Northern Ireland (based on nine months data) – 10.8% decrease from 2013/14 (from 1,530 to 1,365)
- Scotland –1.5% increase (from 5,335 to 5,417)

9. Full time equivalent (FTE) professional staff

9.1 LAs are advised that the numbers provided for FTE staff should reflect the actual proportion of time spent by professional staff on food hygiene and/or food standard issues. There is, however, no prescriptive guidance given on exactly how that time should be determined and the FSA recognises that figures supplied will often be 'educated estimates'. For this reason the data can only be considered in a generic way to compare year on year figures to look at overall trends in the number of FTE staff in LA food law enforcement services across the UK or in individual countries.

9.2 A total of 2,303 FTE professional LA staff were reported as being in post at 31 March 2015 (31 December 2014 for Northern Ireland), a 3.9% reduction (from 2,397) in 2013/14. The reduction, which was greater for food standards (FS) than food hygiene (FH), continues the trend in recent years (see Figure 15).



9.3 The number of vacant FTE posts reported at 31 March 2015 was 165, an increase of 14.6% (144) in 2013/14, again continuing the trend in recent years.

9.4 Table 12 indicates the variation of FTE professional staff in post per 1000 food establishments across the individual countries over the past three years. The UK figure reflects the lower pro-rata number from LAs in England.

Table 12: Number of professional FTE staff in post per 1000 food establishments

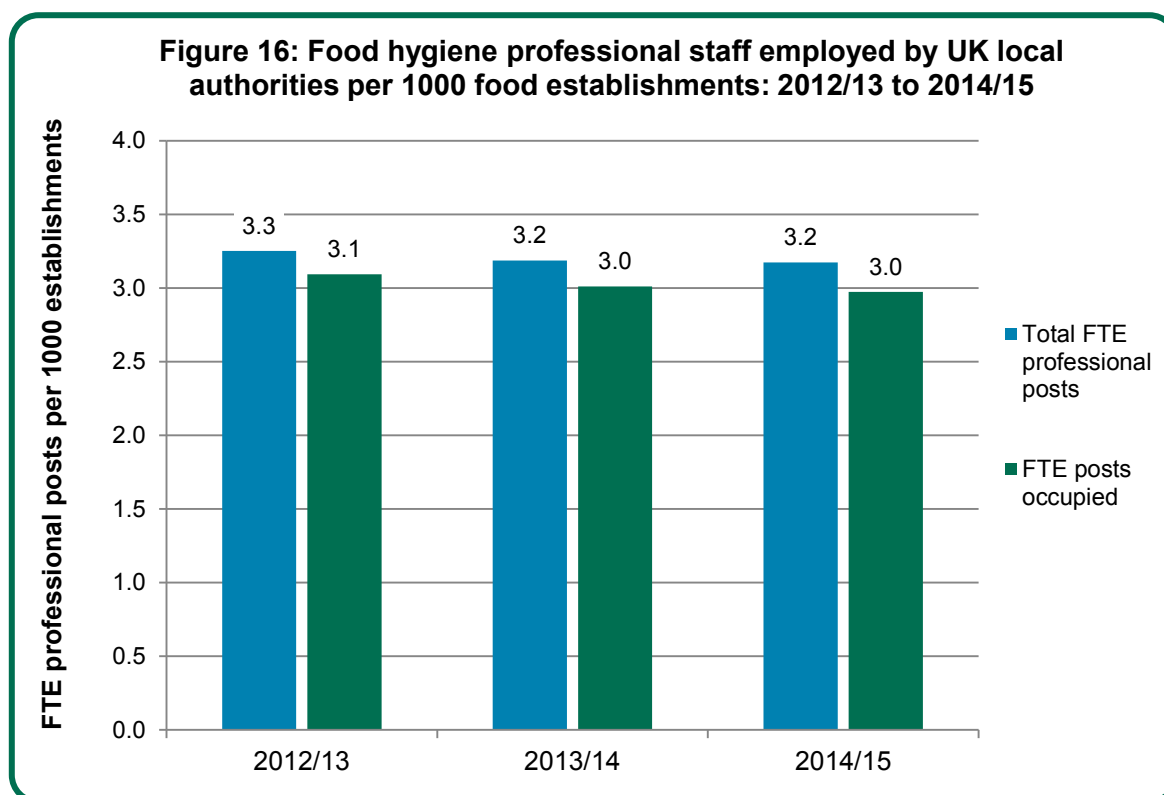
Number of FTEs in post per 1000 establishments	2012/13	2013/14	2014/15
England	3.7	3.4	3.2
Northern Ireland	7.0	5.8	5.7
Scotland	6.3	6.0	5.7
Wales	6.3	6.4	5.7
UK Totals	4.2	3.9	3.7

Food hygiene professional staff

9.5 Based on LAs for which we are able to make comparisons over this period (381 out of 403) (see Figure 16), it is evident that:

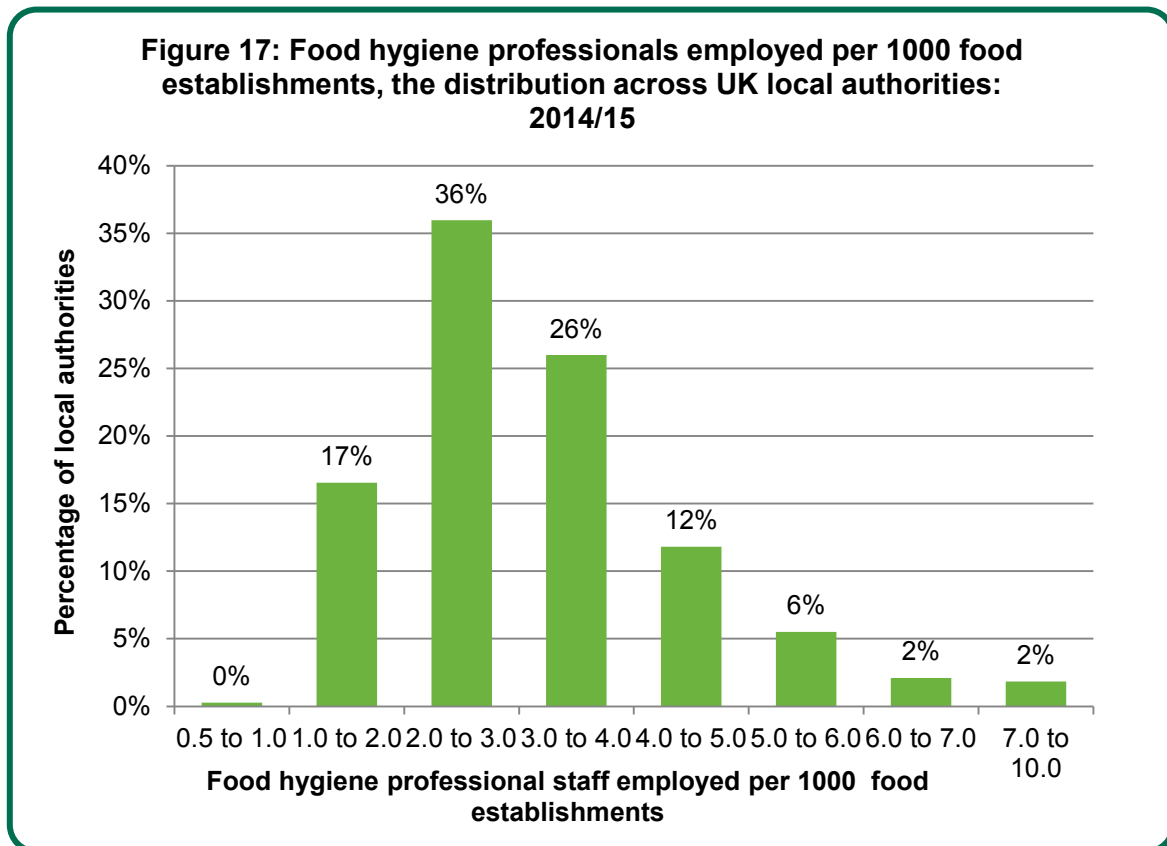
- there were 3.0 FTE staff reported to be employed for every 1,000 food establishments in 2014/15, down by 4% from 2012/13

9.6 The proportion of vacant food hygiene professional posts for these LAs increased over the period from 4.9% to 6.3% between 2012/13 and 2014/15, and the proportion of LAs with unfilled posts increased from 25% to 33%.



Basis: 381 out of 403 local authorities

9.7 In 2014/15 the majority of LAs (83%) employed more than 2.0 FTE food hygiene professional staff for every 1,000 food premises (see figure 17), a decrease over the three year period from 88% in 2012/13.



Basis: 381 out of 403 local authorities

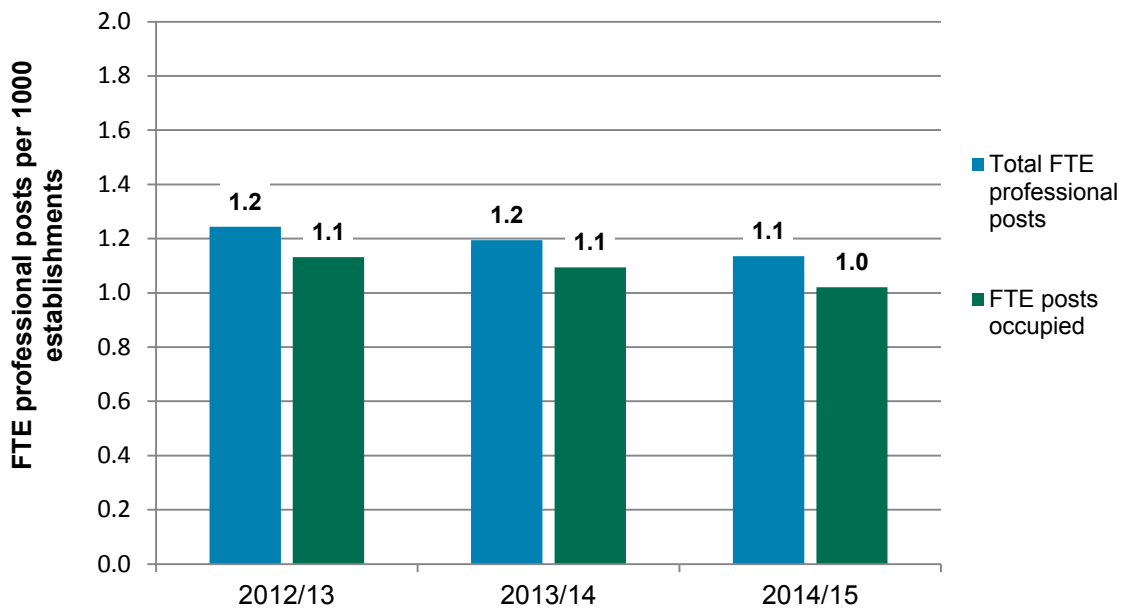
Food standards professional staff

9.8 Based on LAs for which we are able to make comparisons over the past three years (184 out of 225) (see Figure 18) it is evident that:

- there was 1.0 FTE professional food standards staff reported to be employed by LAs for every 1,000 food premises in 2014/15, a decrease of 10% from 2013/14
- there was a similar reduction (9%) over this period in the number of FTE professional food standards posts at LAs (including vacancies) to 1.1 per 1,000 food premises in 2014/15

9.9 10% of professional FTE posts in these LAs were vacant in 2014/15, similar to the previous two years.

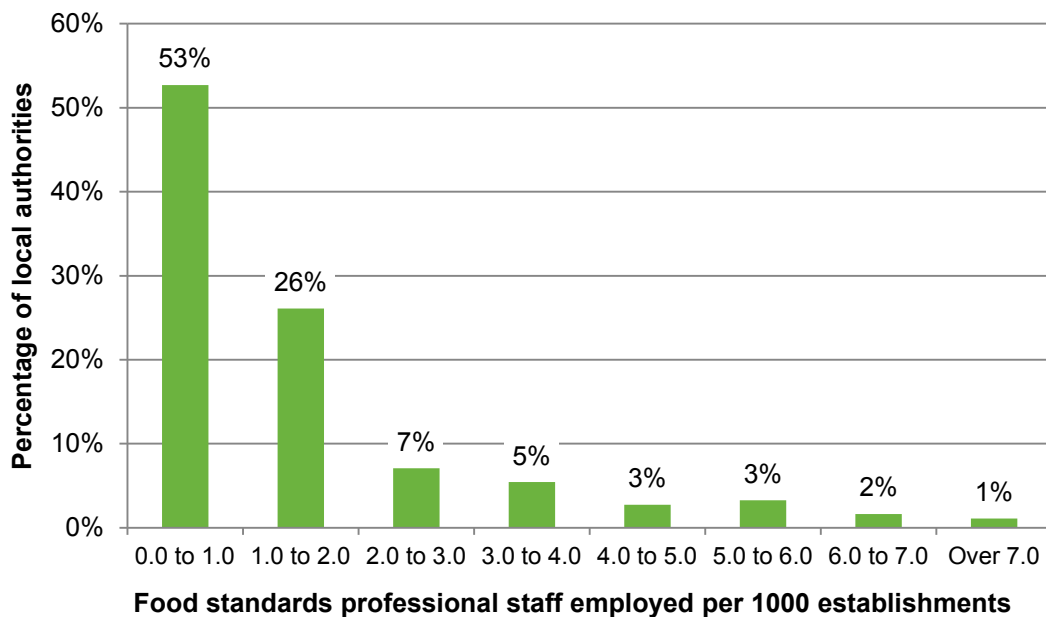
Figure 18: Food standards professional staff employed by UK local authorities per 1000 food establishments: 2012/13 to 2014/15



Basis: 184 out of the 225 local authorities

9.10 In 2014/15, around half of LAs (53%) were employing the equivalent of 1.0 or less food standards professional FTE for every 1,000 food establishments and the majority (79%) employed at most 2.0 (see Figure 19).

Figure 19: Food standards professional staff employed per 1000 food establishments, the distribution across UK local authorities: 2014/15



Basis: 184 out of the 225 local authorities

10. Food hygiene compliance

- 10.1 LAs assess food hygiene compliance in accordance with statutory guidance set out in the Food Law Codes of Practice.²⁰ Scores are given for three compliance criteria: hygiene; structure; and confidence in management. Businesses that score not more than 10 under each of these three criteria are defined as 'broadly compliant'. This is equivalent to food hygiene ratings of 3 to 5 under the Food Hygiene Rating Scheme operating in England, Wales and Northern Ireland.²¹
- 10.2 The level of 'broad compliance' reported across the UK at 31 March 2015 (31 December 2014 for Northern Ireland) was 93% of rated establishments, an increase from 2013/14 (91.7%).
- 10.3 There were variations in the four countries (see Table 13).

Table 13: UK food establishment food hygiene compliance levels 2014/15 (excluding NYR)

	% of establishments which are 'broadly compliant' or better		% of establishments which are below 'broadly compliant'	
	2014/15	2013/14	2014/15	2013/14
England	93.3	92.1	6.7	7.9
Northern Ireland	96.0	94.7	4.0	5.3
Scotland	88.1	87.5	11.9	12.5
Wales	94.3	91.8	5.7	8.2
UK	93.0	91.7	7.0	8.3

- 10.4 When all food establishments are considered, including NYR, the level of 'broad compliance' reported across the UK at 31 March 2015 was reduced to 88.3%, see Table 14.

²⁰ Food Law Code of Practice section 5.6 for England, Wales and Northern Ireland at www.food.gov.uk/enforcement/codes-of-practice/food-law-code-of-practice-2015.

²¹ A different scheme – the Food Hygiene Information Scheme – operates in Scotland.

Table 14: UK food establishment food hygiene compliance levels 2014/15 (including Nyr)

	% of establishments which are 'broadly compliant' or better		% of establishments which are below 'broadly compliant'		% of establishments which are not yet risk rated	
	2014/15	2013/14	2014/15	2013/14	2014/15	2013/14
England	88.7	87.1	6.4	7.5	4.9	5.4
Northern Ireland	91.5	88.9	3.8*	5.0	4.7	6.1
Scotland	81.3	79.3	11.0	11.4	7.7	9.3
Wales	92.1	89.0	5.5	8.0	2.3	3.0
UK	88.3	86.5	6.7	7.8	5.1	5.7

10.5 A comparison with 2013/14 data shows that the percentage of LAs with broad compliance levels of $\geq 90\%$ for rated establishments has increased to 84% (of those LAs providing broad compliance data) from 77.5% last year. At the other end of the scale, the number of LAs with levels $< 80\%$ had reduced to 1.5% from 1.8% in 2013/14.

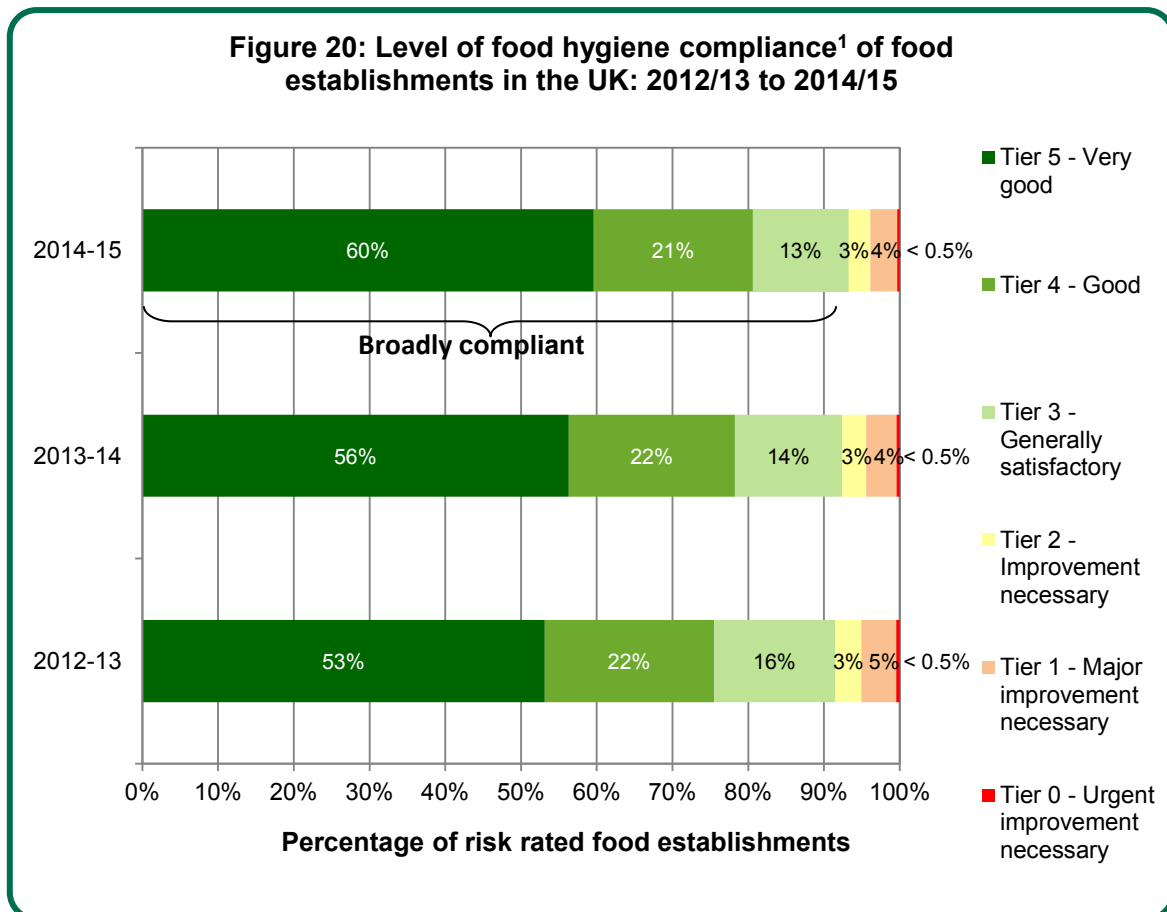
Table 15: Proportion of 'broadly compliant' establishments (excluding Nyr) by LA type 2014/15

Broad compliance levels:	Number of LAs showing establishments 'broadly compliant' or better							
	English District	English London Borough	English Metro Borough	English Unitary	Northern Ireland	Scotland	Wales	UK
Up to 69.99%	0	0	0	0	0	0	0	0
70 - 79.99%	1	2	0	0	0	3	0	6
80 - 89.99%	7	20	9	7	1	14	0	58
90 - 100%	188	11	27	49	25	15	22	337
Unable to provide necessary data	2	0	0	0	0	0	0	2
TOTAL	198	33	36	56	26	32	22	403
Highest % reported	99.6%	97.8%	99.8%	98.9%	99.5%	97.3%	90.4%	99.8%
Lowest % reported	77.3%	78.2%	84.3%	81.6%	86.3%	76.1%	98.0%	76.1%

10.6 The reported LAEMS data indicates an improvement in compliance with food hygiene legislation from 2012/13 to 2014/15 (see Figure 20). Based on LAs for which we are able to compare results over the past three years (322 out of 403 LAs):

- the proportion of food establishments achieving 'broad compliance' increased over the three years from 91.5% in 2012/13 to 93.2% in 2014/15

- the proportion of food establishments that were considered either 'good' or 'very good' (this is equivalent to food hygiene ratings of 4 or 5 under the Food Hygiene Rating Scheme), increased from 75.5% to 80.6% over this period
- at the lower end of the food hygiene compliance scale, the proportion of food establishments which required 'urgent' or 'major improvement' (equivalent to food hygiene ratings of 0 or 1 under the Food Hygiene Rating Scheme) decreased from 5% to 4% over this period



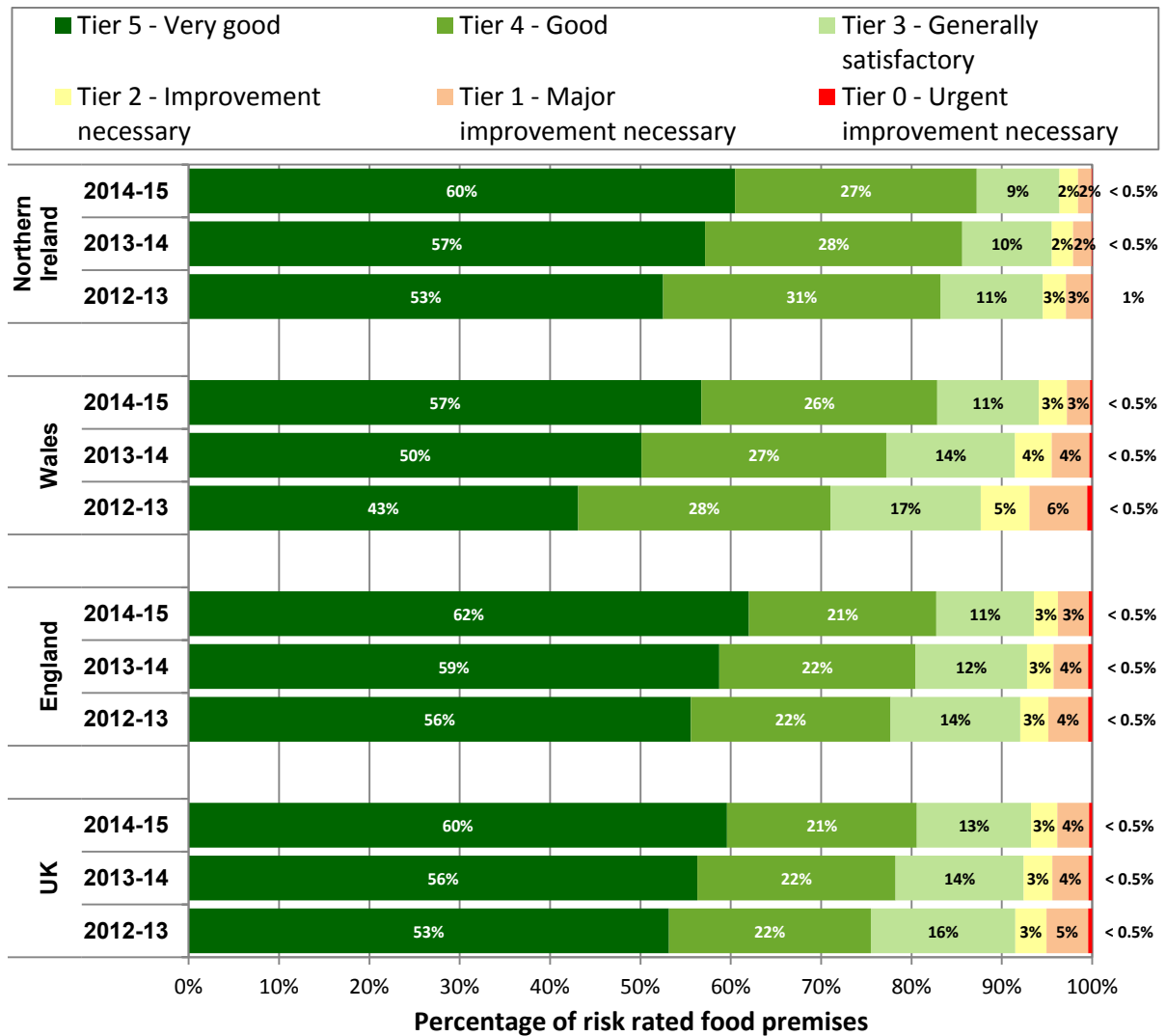
Basis: 322 out of 403 LAs

Note: Figure 20 shows compliance levels as equivalent food hygiene ratings. In considering this data it should be noted that the FHRs does not apply in Scotland. The outcomes used for the Food Hygiene Information Scheme operating in Scotland are assessed on a basis that does not map directly to the Code of Practice compliance scores used for FHRs.

10.7 Looking at food hygiene compliance levels by country (see Figure 21), it is evident that over the three year period:

- the improvement in levels of compliance was seen in England, Wales and Northern Ireland
- the 'broad compliance' level in Wales increased from 88% in 2012/13 to 94% in 2014/15 (it is of note that display of food hygiene ratings at food business establishments became mandatory in Wales in November 2013)

Figure 21: Level of food hygiene compliance¹ of food establishments in the UK by country: 2012/13 to 2014/15



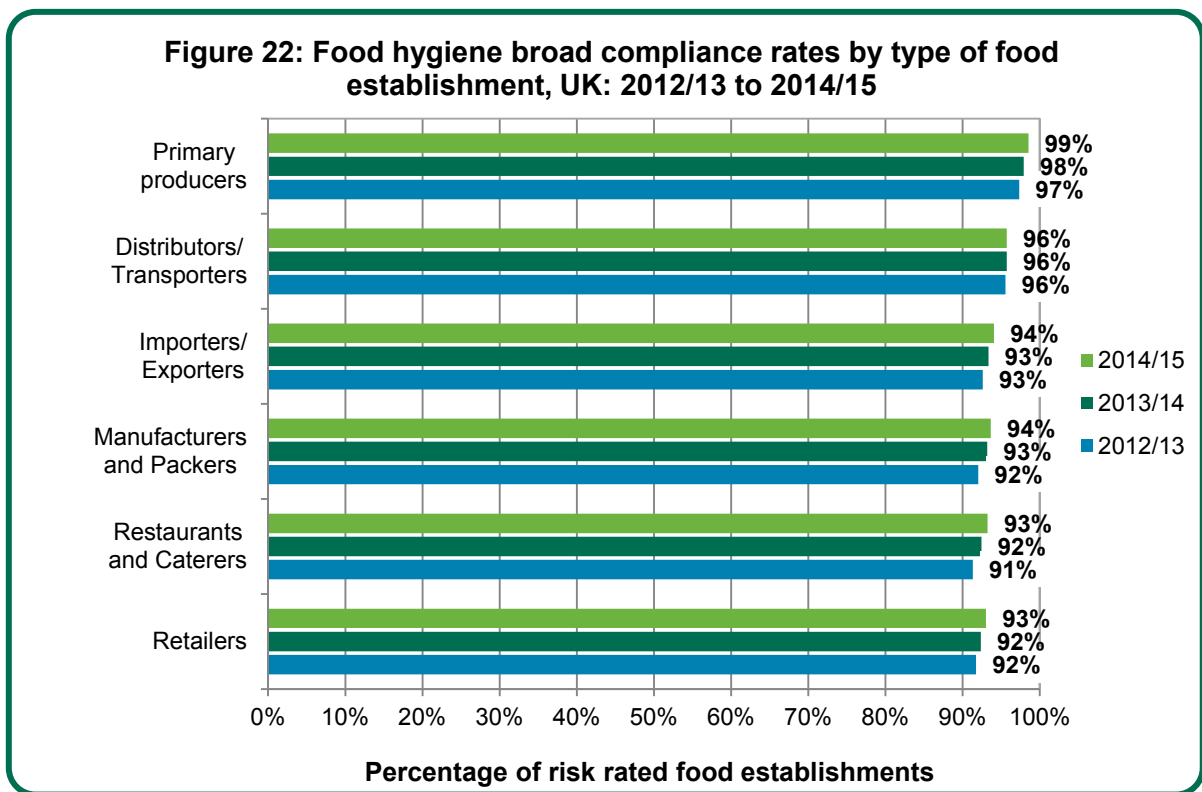
Basis: England - 256 out of 323 LAs; Scotland - 27 out of 32 LAs; Wales - 17 out of 22 LAs; Northern Ireland - 22 out of 26 LAs

¹Note: Figure 21 shows compliance levels as equivalent food hygiene ratings. The UK data includes Scotland and in considering this it should be noted that the FHRs does not apply there. The outcomes used for the Food Hygiene Information Scheme operating in Scotland are assessed on a basis that does not map directly to the Code of Practice compliance scores used for FHRs.

10.8 Looking at changes in 'broad compliance' levels for different types of food establishment (see Figure 22 and Figure 23), where comparable data are available (317 out of 403 LAs) over the past three years, it is evident that:

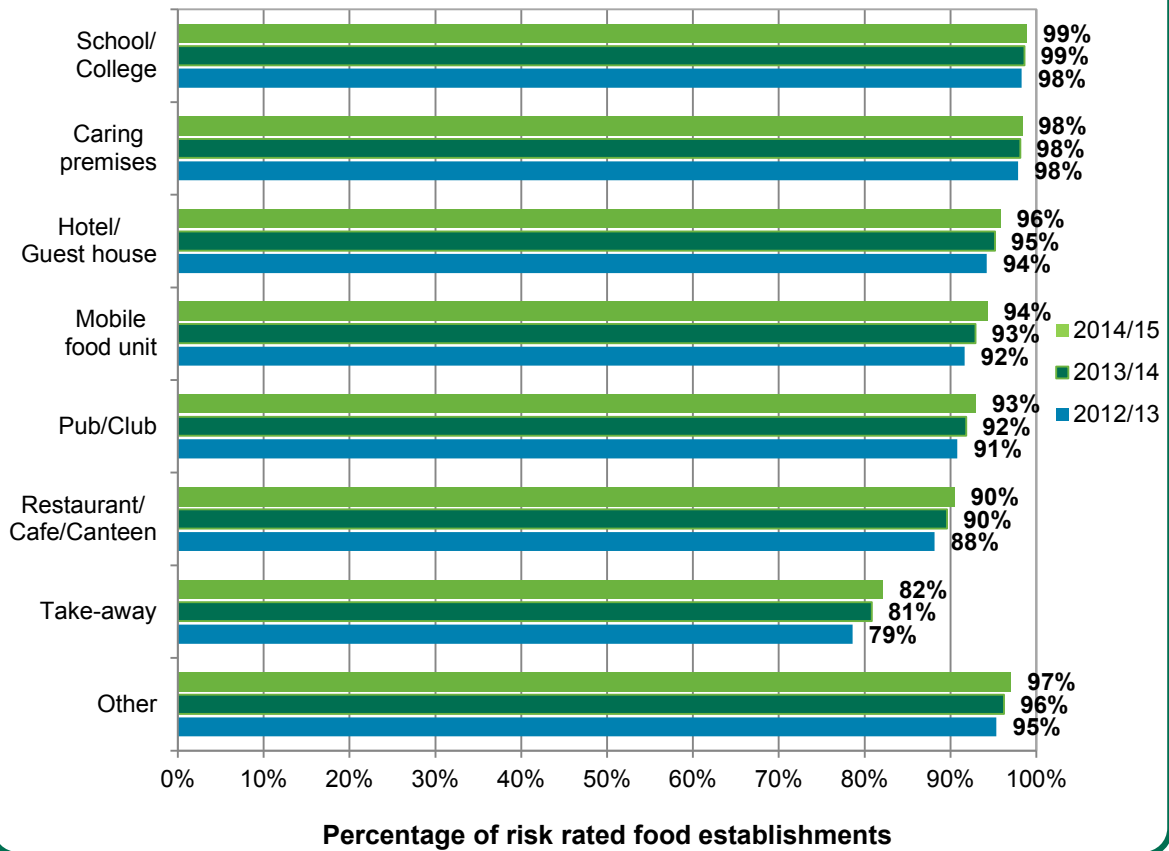
- 'primary producers' and 'transporters/distributors' continued to have the highest levels of broad compliance in 2014/15 (99% and 96% respectively)

- ‘restaurants and caterers’ and retailers, which tend to have the lowest levels of ‘broad compliance’, showed an improvement over the three years from 91% to 93% and 92% to 93% respectively between 2012/13 and 2014/15
- ‘take-away’ establishments continue to have the lowest levels of broad compliance among ‘restaurants and caterers’, but this has improved from 79% in 2012/13 to 82% in 2014/15



Basis: 317 out of 403 LAs

Figure 23: Food hygiene broad compliance among restaurants and caterers in the UK: 2012/13 to 2014/15

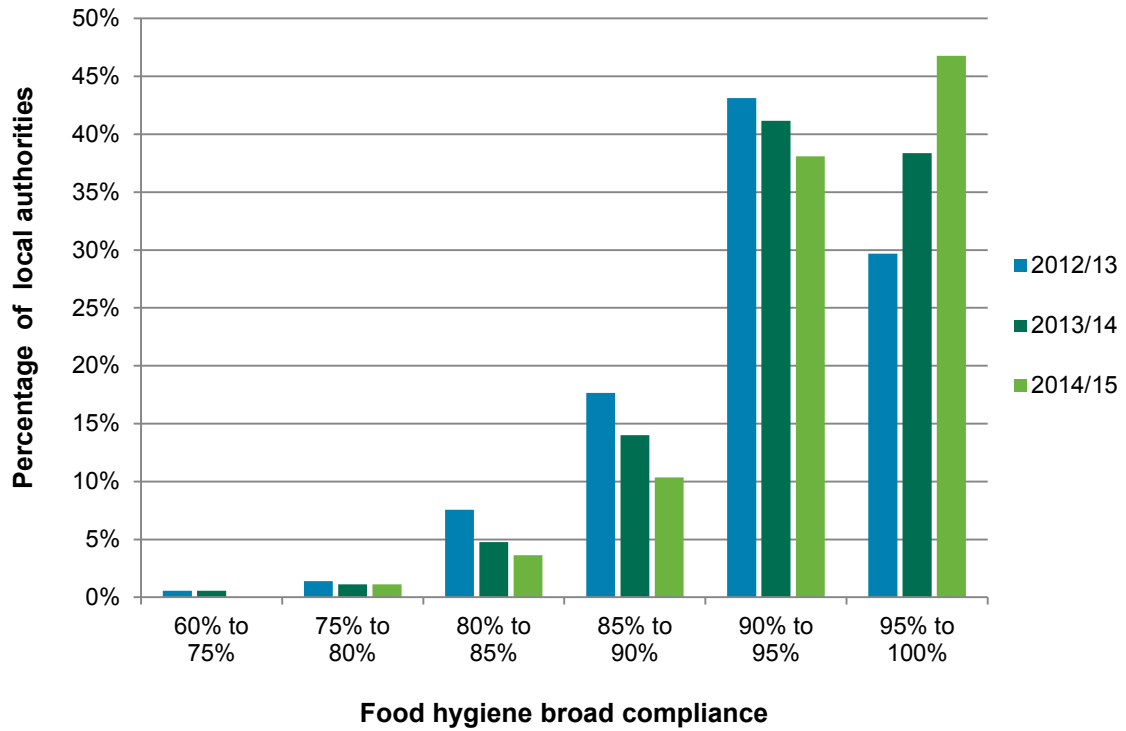


Basis: 317 out of 403 LAs

10.9 Figure 24 compares 'broad compliance' levels for individual LAs over the past three years (based on 357 out of 403 LAs). It is evident that:

- in 2014/15, most LAs (85%) had a 'broad compliance' level greater than 90%
- the proportion of LAs with a 'broad compliance' level greater than 95% increased from 30% to 47%, between 2012/13 and 2014/15

Figure 24: Food hygiene broad compliance levels, the distribution across UK local authorities: 2012/13 to 2014/15



Basis: 357 out of 403 LAs

11. Imported food controls at ports

- 11.1 The top six ports, in terms of the number of consignments received (both products of animal origin and food not of animal origin), account for 95% of imported food third country consignments (those arriving from outside the European Union) that were reported for 2014/15 (see Table 16).
- 11.2 A total of 445,420 consignments²² of imported food were received at ports during 2014/15. Tables 17, 18 and 19 detail the checks made.
- 11.3 Due to the differing control requirements and foods subject to enhanced consignment checks changing annually, meaningful comparisons cannot be made about imported food activity at ports from one year to another. However all imported food coming into the UK under EU restrictive measures is recorded through the EU web based data collection system TRACES²³, which does allow analysis in depth on specific products imported from individual countries and establishments.

Table 16: Percentage of Third Country imported food consignments by port of entry in 2014/15

Port (with Local or Port Health Authority)	Animal Origin	Non Animal Origin	All
Felixstowe (Suffolk Coastal PHA)	36%	50%	48%
Port of London (City of London PHA) ²⁴	17%	33%	31%
Liverpool (Mersey PHA)	5%	5%	5%
Southampton (Southampton PHA)	18%	1%	3%
Heathrow (London Borough of Hillingdon)	17%	3%	5%
Portsmouth (Portsmouth PHA)	0%	4%	3%
All other UK ports of entry	7%	4%	5%
Total	100%	100%	100%

²² This figure does not represent all food consignments imported into the UK as low risk foods of non-animal origin are not required to be pre-notified for risk based checks at designated points of entry. All consignments of products of animal origin and higher-risk foods of non-animal origin are required to pre-notify their arrival and are subject to official controls at ports of entry to the UK.

²³ TRACES ec.europa.eu/food/animal/diseases/traces/index_en.htm

²⁴ Includes Thamesport, Tilbury and Sheerness.

Table 17: Checks in ports receiving Third Country imported food consignments: 2013/14 and 2014/15

	2013/14	2014/15		
	All	Animal Origin	Non Animal Origin	All
Total consignments	442,232	58,157	387,263	445,420
Consignments undergoing:				
Documentary checks	168,000	58,157	109,041	167,198
Identity checks	60,647	51,886	6,166	58,052
Physical checks	24,116	17,913	5,821	23,734

Table 18: Sampling in Ports receiving Third Country imported food consignments 2013/14 and 2014/15

	2013/14	2014/15		
	All	Animal Origin	Non Animal Origin	All
Microbiological samples	551	317	262	579
Chemical / compositional samples ²⁵	5,101	805	3,232	4,038
Other samples	294	111	170	281
Total²⁶	5,946	1,233	3,665	4,898
of which, were unsatisfactory	323	36	217	253
(as % of total samples)	5%	3%	6%	5%

²⁵ The number of chemical/ compositional samples taken in 2014/15 is less than in 2013/14. The reduction is largely due to the closure of Thanet PHA (Marsden Airport) and for specific reasons reported for one other PHA over the past year.

²⁶ Samples collected at port and are additional to the samples reported in Section 7. However, some LAs report their imports samples taken inland (included in Section 7) together with their samples taken at port of entry. This is why the numbers of samples reported in Table 17 may be an over-estimate. This over counting accounts at most 14% of the total number of samples (4,898) reported for 2014/15 in Table 17.

Table 19: Rejections and enforcements in Ports receiving consignments from Third Countries: 2013/14 and 2014/15

	2013/14	2014/15		
	All	Animal Origin	Non Animal Origin	All
Rejected consignments	1,040	587	500	1,087
(as % of total consignments)	0.2%	1.0%	0.1%	0.2%
Notices and other enforcement actions ²⁷	1,733	968	939	1,907

²⁷ Enforcement actions relate to consignments at port and are additional to the enforcement actions reported in Section 7. However, some LAs report their inland enforcement actions related to imported food together with their enforcement activity at port of entry. This is why the numbers of enforcement actions reported in Table 18 will be an over-estimate. Therefore up to 14% of the total number of enforcement actions (1,907) reported for 2014/15 in Table 18 may be double counted with those in section 6.

Annex A: Explanatory notes for users of LAEMS statistics

Background

1. There are more than 600,000 food establishments operating in the UK. These are monitored by local authorities (LAs) to make sure they comply with food law in place to protect consumers from unsafe or fraudulent food practices. LAs report the results of their activity to the Food Standards Agency (FSA) via the Local Authority Enforcement Monitoring System (LAEMS). LAEMS is a web-based application, introduced in 2008, that allows LAs to upload data directly from their own local systems.²⁸
2. LAEMS comprises data on the enforcement of food hygiene and food standards legislation by LAs, as well as on controls applied to food imports from outside the EU. The data are used by the FSA to evaluate LA performance and it also provides useful bench-marking data for LAs.
3. The purpose of this Annex is to help make LAEMS statistics more accessible to a wider user base. A glossary describes some of the key terms and concepts used in the main report. There is also a note on some aspects of statistical methodology and assumptions that will enable users to gauge the integrity of the statistics.

Statistical methodology and quality control issues

Primary analysis

4. LAs download the required data from the local system(s) on which they record food law enforcement activity data and then upload the generated file to the web-based LAEMS system. The data are then aggregated to pre-defined categories and LAs are invited to view, on-screen, the results of the aggregation and assess whether amendments to the data are needed. Amendments may then be made to the aggregate level data. When content, LAs are required to confirm the accuracy of the data, before it is submitted for evaluation and publication by the FSA. It is a fundamental feature of the primary analysis of LAEMS statistics that they are based on the full data, as reported to the FSA by LAs, and as signed off by LA Heads of Service.
5. The statistical methods used are straightforward and should be transparent from the tables/figures and commentary provided. As an example, the % of food establishments (FEs) which are 'broadly compliant' is calculated as:

$$100 \times (\text{number of 'broadly compliant' FEs in UK}) / \text{Total number of FEs in UK.}$$

The denominator includes all FEs, even those for which the most recent inspection was prior to 1 April 2014.²⁹ Thus % Broad Compliance is a status

²⁸ Information on LAEMS is available at www.food.gov.uk/enforcement/monitoring/laems/.

²⁹ Category C and D premises need only be inspected every 18 or 24 months respectively.

variable, reflecting the situation at 31 March 2015, using the most recent inspection (whenever conducted) on each FE.

6. Users should be mindful of the limited possibility of double-counting, which can manifest itself in different ways. Examples include:
 - mobile food vans may be registered in more than one LA
 - the same establishment may receive multiple enforcement actions within the reporting period

Secondary analysis

7. For secondary analysis there is some variation from the rules in paragraph 4. Secondary analysis makes use of both the aggregated figures, signed off by LA Heads of Service, and the underlying xml data.³⁰
8. The following checks were taken into account in the secondary analysis to confirm metrics and comparisons were reliable.

- LAs were excluded from an analysis where missing values, data entry errors and inconsistent adjustment issues would invalidate findings on each metric.
- Reliable time comparisons are obtained by restricting analysis to a cohort of LAs that submitted valid data for each metric across all relevant years.
- Xml data for an LA was excluded if aggregated figures signed off by Heads of Service had been adjusted by more than $\pm 2\%$ from the original xml, to provide comparability with aggregated analysis.
- Tables include base numbers to enable users to judge how much data, if any, has been excluded as a result of this selectivity.

³⁰ The xml data provides results at the level of individual establishments, including a breakdown of the elements comprising the overall establishment compliance score, the risk rating, and any interventions and enforcement actions undertaken in the reporting year.

Glossary

Note

This covers the main terms used in the report only. More detail can be found on the FSA website, including within the Food Law Code of Practice (FLCoP).³¹

Broad compliance: A food establishment with a food hygiene intervention rating score of not more than 10 under each of the following three criteria: Level of (Current) Compliance – Hygiene; Level of (Current) Compliance – Structure; and Confidence in Management.

Enforcement action: The steps, measures and sanctions an LA can take in response to non-compliance with food law at food establishments. Enforcement actions range from informal steps, such as giving a written warning, to formal measures such as: serving notices; prohibiting food operations; closure of a food establishment and prosecution. The action taken is determined by the relevant circumstances of each case and in accordance with the LA's enforcement policy.

Food establishment: Has the same meaning as 'Establishment' in the FLCoP. It does not simply mean 'premises', but is directly linked to the business occupying the establishment.

Food Hygiene Information Scheme: This scheme operates in Scotland. It provides consumers with information on the hygiene standards in food establishments at the time of LA inspection. The inspection results are presented to the public as a 'Pass' or as 'Improvement required'.

Food Hygiene Intervention Rating: A score given to each establishment to determine the frequency of intervention by LAs. The intervention rating for food hygiene is based on assessment of a number of elements: type of food and processing; number and type of consumers potentially at risk; current compliance of the establishment; risk of contamination; and confidence in management. The intervention rating is on a scale from 0 to 197. The higher the overall score given to the business, the greater the frequency of intervention by the LA.

Risk Category	Score*	Intervention frequency
A	≥ 92	At least every 6 months
B	72 to 91	At least every 12 months
C	52 to 71	At least every 18 months
D	31 to 51	At least every 24 months
E	0 to 30	A programme of alternative enforcement strategies or interventions every three years

* In Wales the score for Risk Category C is 42 to 71 and for Risk Category D is 31 to 41

³¹ Food Law Codes of Practice for England, Wales and Northern Ireland at www.food.gov.uk/enforcement/codes-of-practice/food-law-code-of-practice-2015 and for Scotland at www.foodstandards.gov.scot/food-law-code-practice-2015.

Food Hygiene Rating Scheme (FHRS): This scheme operates in England, Northern Ireland and Wales. (This is a statutory scheme in Wales). It provides transparency to consumers about hygiene standards in individual food businesses at the time of LA inspection. Levels are presented on a simple numerical scale from '0' at the bottom to '5' at the top. Ratings are derived using three of the elements that are assessed to determine the Food Hygiene Intervention Rating. This is illustrated in the table below. Not all food businesses are included in the scheme but compliance levels for these businesses can still be expressed in the form of ratings.

How the six FHRS food hygiene ratings are derived from FLCoP food hygiene scoring system						
Total FLCoP scores*	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Additional scoring factor	No individual score greater than 5	No individual score greater than 10	No individual score greater than 10	No individual score greater than 15	No individual score greater than 20	-
Food hygiene rating						
Descriptor	Very good	Good	Generally satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary
Broadly compliant ?	Yes	Yes	Yes	No	No	No

*The sum of the three relevant FLCoP food hygiene intervention rating scores which are: compliance in (1) food hygiene and safety procedures, (2) structure, and (3) confidence in management.

Food standards intervention rating: A score given to each establishment to determine the frequency of intervention by LAs. The intervention rating for food standards is based on an assessment of a number of elements: risk to consumers and other businesses; type of activity; complexity of the law applying; number of consumers potentially at risk; current compliance; and confidence in management. The rating is on a scale from 0 to 180. The higher the overall score given to the business, the greater the frequency of intervention by the LA.

Risk Category	Score	Intervention frequency
A	101 to 180	At least every 12 months
B	46 to 100	At least every 24 months
C	0 to 45	Alternative enforcement strategy or intervention every five years

Establishments rated as low-risk (45 or less) need not be included in the planned inspection programme but must be subject to an alternative enforcement strategy at least once in every 5 years.

Interventions: These are visits to food establishments for inspection, monitoring, surveillance, verification, audit and sampling, as well as for education and information gathering purposes. Interventions ensure that food meets the requirements of both food hygiene and food standards law. More than one type of intervention may be carried out during a single visit to a food establishment.

Interventions achieved: When calculating ‘% of due interventions achieved’, the interventions due (denominator) is based on the risk rating of the establishment, which may equate to 0, 1 or 2 due interventions for each food establishment during the year.

Local Authority (LA): The food authority in its area or district. Food authorities include both district and county councils where responsibility for food safety and hygiene, and food standards are allocated respectively between them. It also includes unitary authorities, including London, metropolitan and county borough and city councils which are responsible for food safety and hygiene, and food standards.

Not yet rated: Establishments such as new businesses yet to be assessed and rated for risk for either food hygiene and food standards.

Official sample: A sample of food or any other substance relevant to the production, processing and distribution of food, to verify, through analysis, compliance with food law. Analysis is carried out by an official control laboratory.

Outside the intervention programme: LAs may assess some establishments as being outside the intervention programme, because any food provision is incidental to the main activity and is very low risk, for example, betting shops and hairdressers serving coffee.

Port Health Authority (PHA): The UK LA where a port or airport is located. They have responsibility to protect the public, environmental and animal health of the UK. Some are specially created LAs for seaports where the port area is covered by more than one LA.

Primary producer: A food business operator engaged in the production, rearing or growing of primary products (livestock, crops, etc.) including harvesting, milking and farmed animal production prior to slaughter.

UK Food Surveillance System (UKFSS): A national database for central storage of analytical results from feed and food samples taken by LAs and PHAs as part of their official controls.

Written warning: This is an informal enforcement action. It includes any relevant communication with the proprietor/owner/manager of a food establishment stating that infringements of legislation have been found. It includes written warnings to a trader drawing attention to possible non-compliance with legislation but not correspondence of a purely advisory or good practice nature. This may include written warnings left at the time of inspection/visit.