



## MINUTES OF LONDON FOOD CO-ORDINATING GROUP MEETING

Friday 11<sup>th</sup> September 2009 at 10.00 am

CIEH, Chadwick Court, 15 Hatfields, London, SE1 8DJ

Present			
Rick Mason	(RM)	LB Barnet	Chair
Chris Carabine	(CJC)	LB Barnet	For NW Sector
Helen Clark	(HC)	LB Wandsworth	For SW Sector
Carole Zelenka	(CZ)	LB Greenwich	For SE Sector
Keith Hill	(KH)	ALEHM	Co-ordinator
Jackie Jewett	(JJ)	FSA	FSA Regional Liaison Unit
Margaret Pretty	(MP)	HSE	London Partnership Manager
Tay Potier	(TP)	CIEH	London Region Policy Officer
Peter Kemp	(PK)		Minute Taker

### 1. Apologies for absence / Introductions

Apologies were received from Gayle Burgess (London Waste and Recycling Board), Peter Scott (Vice-Chair / For NE Sector) Mina Mistry (HPA), Krishna Path (HPA), and David Lock (LACORS).

RM welcomed Margaret Pretty (MP) London Partnership Manager – Health and Safety Executive to the LFCG and the attendees introduced themselves for the benefit of the visitors by stating their names and the organisations they were representing.

### 2. Minutes of the Meeting held 11<sup>th</sup> June 2009

**On Matters of Accuracy, Matters Arising & Action Points not covered elsewhere on the Agenda**

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**Page 2 (Item 6 – 3<sup>rd</sup> Para)** – JJ confirmed that a member of the FSA's Food Fraud Division could be available to make a presentation a meeting of the LFCG. TP said the London Region Food Study Group (LRFSG) was organising a meeting in November and a presentation on this subject from the FSA would be welcomed.

**TP to confirm date of the November meeting of the LRFSG and advise JJ**

**Page 2 (Item 6 – 7<sup>th</sup> Para)** – CJC informed the meeting that two colleagues had recently attended a Vacuum Packaging training course delivered by Andy Bowles when it was reported that in Wales EHP's were serving Emergency Prohibition Notices (EPN) if on inspection they found that in premises vacuum packing both raw and cooked meats only one machine was being used to carry out both operations. JJ said that ideally two separate machines should be provided. She was not aware that the service of EPN's in the circumstances described was a widespread practice. CJC wondered if the service of notice was a reaction to the recent outbreaks in Wales. He reminded the meeting that John Barnes (JB) FSA had, at the last meeting of the LFCG indicated that the FSA was looking into this whole area of food safety and in particular if there was a reasonable way to promote consistency. CJC suggested that this would be better progressed sooner rather than later.

**JJ will investigate this matter further**

**Page 3 (Item 6 – 2<sup>nd</sup> Para)** – This item related to legal proceedings concerning the sale of food past its "Use-By" date and the comment made at the last meeting of the LFCG by JB that it would be preferred by the FSA that arguments as to their relevance were not raised in open court. CZ asked for clarification on exactly what this meant. The meeting discussed their experiences in dealing with a large number of complaints relating to the sale of food past its "Use-By" date and wondered if the reason was that although past its "Use-By" date, a product might still be perfectly safe to eat anyway and that larger retailers if being prosecuted for this offence might use heavy-weight microbiological evidence to prove this point. There was some indication that certain retailers were threatening to abandon the use of "Use-By" dates. HC pointed out that the offence was a technical breach of the Regulations

**CZ to contact JJ if she has any further concerns on this issue**

**Page 4 (Item 6 – 6<sup>th</sup> Para)** – TP asked if there had been any further developments concerning the raw meat menu items commonly found on Lebanese and Eritrean traditional menus, (Kitfo, Habra, Kibbeh Nayeh) prepared using raw lamb. This matter had been raised at the last meeting of the LFCG by James Smith (JS) and he had asked JB if the FSA had any plans to investigate the safety of these raw meat products. JB had said he would make enquiries, seek the opinion of a microbiologist and advise JS. JJ said that she had no current information on this matter but that she would make further enquiries.

**JJ to check current position of the FSA with respect to the investigation of the safety of these raw lamb menu dish and advise the LFCG**

**Page 6 (Item 3 – Action Point)** – Presentation by given at the last meeting of the LFCG on SALSA (Food Safety Certification Scheme) by Adri Bester has been circulated to the Sectors.

**Page 7 (Item 2 – Action Points relating to the Steelhenge Project)** - RM has contacted Isobel Nicholas (IN) and he reported that in the end IN had received a reasonable number of responses from the London Boroughs. LFCG will be copied into the final report when published.

**JJ to check current position with respect to this project**

**Page 7 (Item 2 – Action Point SW Sector Report – Cash / LFCG Project)** – Proposal to repeat the CASH / LFCG project to see if the position re salt in meals had changed. HC reported that she still had to make contact with CASH

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**HC to contact CASH concerning proposal to repeat the project**

**Page 8 (Item 2 – Intelligence Sharing Counterfeit Vodka)** – TP still to contact Simone Taylor (London Councils)

**TP to contact Simone Taylor (London Councils)**

**Page 8 (Item 2 – “Fitness for Work” DWP Guidance)** – Confirmed that Peter Scott (PS) has circulated the current DWP guidance to Sector Co-ordinators

**Page 8 (Item 2 – Action Point HPA Update)** – Request by HPA for any ideas of emerging issues that could form the basis of a third HPA / LFCG. JS had suggested that the types of raw meat dishes he mentioned earlier in the meeting could form the basis of another project. He was to speak with MM at the HPA about a possible raw meat product based sampling project.

**Position need to be checked with JS**

**Page 8 (Item 2 – Request for Information from West Yorkshire Analytical Services)** – They have been given Duncan Arthur's contact details if they wish to make further enquiries.

**Page 9 (Item 4 – Action Point NW Sector Report)** – JB to consider potential administrative problems and the costs involved for LA's in organising low-cost FSA training and advise

**Update awaited from JB**

**Page 9 (Item 4 – SW Sector Report – CO Poisoning)** – HC updated the meeting on progress in investigating the serious problem of CO poisoning caused by the use of charcoal-fired tandoor ovens. She was looking for funding to enable further work in this area to be carried out as it had been identified that this dangerous situation was not just limited to the LB of Wandsworth.

**HC to brief MP on this issue**

**Page 9 (Item 4 – Action Point NE Sector Report)** – Agreed that Nigel Whiteley (NW) London Approvals Group) be invited to the next meeting of the LFCG

**PK to contact NW and enquire if he is available to attend the next meeting of the LFCG**

**Page 10 (Item 7 – HPA Report)** – CJC wished to question the choice of topic for the Pan London Sampling survey detailed in the report submitted to the last meeting of the LFCG by the HPA – meals from food establishments near schools. He thought that a lot of the meals would heavily feature things like chips, which although they had a nutritional significance would not present very much in the way of any microbiological issues. He thought that LA's might be put off sampling these types of foods and perhaps the project required a more thorough thinking through? HC commented that having carried out some work in this area it was clear that as far as location of the food shop / take away, distance was no object as pupils with the use of free bus passes, would travel some miles away from their schools to visit a favourite take away. It was suggested that the situation found by LB Wandsworth could be used to revise the sampling protocol and HC agreed to do this

**HC to examine the Pan London Project Sampling Protocol and suggest improvements in light of her authority's experience**

**Page 12 (Item 7 – HPA Report Training Days)** – RM asked if any subjects that could be used to form the topics for proposed training days had been suggested to the HPA?

No further information was forthcoming.

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**Page 12 (Item 11 – Action Point Scores on the Doors)** – RM confirmed that he had circulated details of a new scoring scheme presented at the SotD Working Group to Sectors LA's via Sector Co-ordinators.

**Page 13 (Item 15 – Action Point LFCG Logo)** – RM has discussed this with KH who is to look into this matter

**KH to progress**

**Page 13 (Item 16 – Action Point AOB Minute Takers Invoices)** – CJC asked when were the Sector Minute Takers paid, and TP said that once the claim had been received the CIEH carried out payment runs / BACS transfers every two weeks. KH remarked that payment claims tended to arrive irregularly but that as soon as he received an invoice he processed it without delay. He added that sometimes the invoices were not clear as to there origin.

**KH to forward with the Minutes a list of all payment invoices received from the NW Sector NW (Approvals Group) to be asked to ensure that invoices received from the minute taker of the group are clearly marked that they relate to the meetings of the group**

At the conclusion of this agenda item RM told the meeting that it was disappointing that at the last two meetings of the LFCG not every Sector had been represented and that if the usual Sector representative could not attend for whatever reason, a substitute should attend in their place. The meeting considered if it was necessary for ALEHM to introduce and enforce some form of attendance rota. LA's needed to take seriously the responsibility of ensuring proper representation at meetings of the Sectors and LFCG if these forums are going work.

**KH to raise this matter at the October meeting of ALEHM's Executive Committee but the message needs to be cascaded via the Sector meetings as well.**

### **3. Margaret Pretty – HSE London Partnership Manager**

MP introduced herself and told the meeting she had taken over the post previously held by Janet Francis. She was here to tell us what she did and to discover what we do. One of her priority tasks was to build on the project undertaken by Tony Bride (TB) looking at communications with Food Teams in relation to the enforcement of Health and Safety requirements in food premises.

She had discovered that in the London Boroughs (LB's), there was no pattern to the way they worked in this area and few worked the same way. She was keen to improve her relationship and contact with the Food Teams in the LB's that carried out HSW inspections in conjunction with food hygiene inspections and she had identified a "key contact" in each LB.

In future HSW information would be forwarded to the key contact with a request that it be cascaded to the appropriate officers but she realised that she could not easily influence what happened to the information once received by the LA.

MP said that she intended to regularly attend meetings of ALEHM and the LFCG to maintain contact. MP then outlined the details of three project areas the HSE were promoting this year, with one of particular interest to Food Teams enforcing HSW in food premises.

The three project areas were:

- Food Team Project

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- Workplace Transport
- Violence in Retail Premises

MP gave further information concerning the Food Team Project for which a protocol had been drafted. The project is designed to support the delivery of HSW in food premises and to enhance officer's confidence in dealing with HSW matters.

A Training Workshop had been organised for the afternoon of 18<sup>th</sup> September and Key Contacts had been advised of the details and programme for onward distribution to appropriate officers. The morning training session / workshop will cover Workplace Transport.

Officers would be encouraged to consider and select from a range of H & S topics when carrying out inspections and these could be adapted to fit an inspection of a range of different types of food premises.

Suggested topics for particular attention included:

- Cellar Hatches
- Machinery Safety
- Fork Lift Trucks
- Dermatitis
- Band saws (how they are used and what the particular safety issues are)
- Slips and Trips

Of the 33 LB's invited to send officers to attend the Workshop, 26 had replied with 19 asking for places to be reserved. MP had advised the LB's of the free places to these workshops and they could accommodate two representatives from each Borough. So far no response had been received from the following LB's:

- LB Croydon
- LB Greenwich
- LB Hackney
- LB Haringey
- LB Lambeth
- LB Richmond-Upon-Thames

so unless any spare places become available, these LB's will not have the opportunity to take advantage of the training being offered.

HC explained to MP that all three project topics were ones that might be enforced by food team officers so there was a possibility that there could be some confusion in the LB's as to where they were being directed.

MP could offer the LB's specific advice and help in looking at the guarding of machinery used in the catering industry and she asked the meeting for examples of the types of machines and equipment that might be found in use when inspecting a typical food premises. In reply CJC said these were described in HS(G) 35 - Catering Safety: Food Preparation Machinery and later guidance dealing with specific types of catering machinery.

MP said that other training opportunities arranged by the HSE included a further Gas Safety Training Day being held on 13<sup>th</sup> November 2009, hosted by the LB of Havering and being held at Romford Town Hall. This would be a very practical course.

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An HSE Regional Event would be held on 4<sup>th</sup> November at Plaisterers' Hall in the City of London. This will take the Olympics as its theme and information will be circulated to the LB's shortly. MP voiced her concerns that the information she was sending out may not be reaching the correct contacts and CJC thought that it might be appropriate to have a back-up contact person in each LB.

MP then spoke briefly on the use of the Regulatory Development Needs Analysis Tool and concluded her presentation to the LFCG by inviting questions.

HC informed MP of the problems identified in her Borough of near fatal CO poisoning incidents caused by the use of charcoal fired tandor ovens where the gas had permeated the into the residential accommodation above the commercial kitchen. She asked for MP's help in chasing up the funding bid submitted to the HSE to enable further research into the dangers of CO poisoning. MP said she would look into this matter and asked HC if she would be prepared to make presentation on these incidents at the Gas Safety Training Day mentioned earlier. MP said she would discuss this invitation with HC's manager at LB of Wandsworth, Sheila Brass (SB).

## **All To Note**

**MP to follow up funding bid from the LB of Wandsworth submitted to the HSE**

**MP to speak with SB re invitation for HC to speak about CO poisoning incidents at the forthcoming Gas Safety Training Day**

RM thanked MP for attending the LFCG meeting and for her very useful input.

## **4. Updates from the Sectors NW / NE / SW / SE**

- **NW Sector** – CJC said that the Sector had recently held a very good meeting at which discussed SotD and the suggested revised banding scheme being promoted by the FSA. The view expressed at the meeting was that we should stick to the banding as used in the current London pilot. Other matters discussed were implications of the Pennington Report focusing on risk, and computer issues. The minutes of the last meeting were still awaited.
- **NE Sector** – Deferred. No NE Sector representative was able to attend the meeting.
- **SW Sector** – HC reported that the Sector had a large number of outstanding issues still to be resolved. These included food safety in butchers, the implications of Pennington, what guidance was suitable for these premises as SF-BB may not be appropriate. HC also told the meeting of a recent case where the LB of Wandsworth had attended the local Magistrate's Court to seek an Emergency Prohibition Order (EPO) and had been asked to pay a fee of £200 before being allowed to proceed to a hearing!

The meeting discussed similar occurrences in their collective experience and it was thought that the Courts often considered EPO's as "civil" actions for which they were entitled to charge court fees. CZ said a similar situation had arisen in the LB of Greenwich and the Court had invoice the Council. RM remarked that this raised an important issue that the FSA needed to address urgently as guidance was required quickly

## **JJ to investigate further and report back to the LFCG**

- **SE Sector** – CZ informed the LFCG that at the last Sector meeting a sampling project investigating Listeria in Old Peoples Homes was considered and this might be linked to a further project looking at nutrition in this type of premises but standards need to be clarified. It was also thought that the cost of undertaking projects on this type might be

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prohibitive. In researching the nutritional needs of the elderly the target group of premises selected were Residential Care Homes but as stated, cost was an issue. It was suggested that this might be a good project to roll out across the London Boroughs and perhaps be able to negotiate with the Public Analyst as to sampling costs.

JJ asked if CZ had seen the published FSA guidelines on nutrition in the elderly and RM said that the state of nutritional health of the elderly had a direct bearing on the incidence of trips, slips and falls. It was noted that a Sampling Co-ordinating Working Group meeting was due to take place soon as was a meeting of LACORS Sampling Group and it was thought that CZ's suggested sampling topic could form the basis of a wider project

The Sector had also held a separate meeting looking at Pennington Report issues, including recording information, use of historical information from previous inspections, verification of critical control points, targets, available resources, and the robustness of systems used to monitor the quality of inspections and this last discussion point was thought useful in highlighting the differences across the Sector.

CZ said that Beryl Morgan, LB of Southwark had used the findings and recommendations made by Prof Pennington in his E.coli Report to identify resourcing problems in her authority and the arguments she had used would be available to the other Sector LA's

In commenting on CZ's report, KH asked if a project looking at nutrition in Residential Care Homes could provide the basis of a piece of research to be carried out by way of a let contract? He wondered exactly how much of the sampling work carried out generally attracts any sort of publicity. The meeting discussed various sampling approaches that might be used and thought that this topic could be used to provide a suitable London Wide project for a student EHP within the Consortium scheme

**JJ to circulate FSA published guidance on nutrition for older persons**

**CZ to draft a sampling project brief**

**TP to ask Kath Lewis (London Student Development Officers) to circulate details of the project to Consortium student EHP's**

## 5. CIEH Update

TP said that the HPA project being undertaken by Ms Camilla Born, a student EHO currently studying at Kings College on a one-year fixed term contract was nearing completion. TP reminded the meeting that the project brief was for Ms Born to review current guidance on gastro-intestinal infections, resolve anomalies, identify gaps in the guidance and determine training needs. A good response had been received and Ms Born will be giving a presentation at the national HPA conference next week being held in Warwick. An information poster has been prepared for the conference exhibition prior to the drafting of the final report.

TP confirmed that the grant application to the FSA by the five Olympic Host Boroughs had been successful and that this would be used to fund a project to promote Safer Food – Better Business (SF-BB).

The grant covers an 18 month period until the end of 2010 when a second grant application will be made to cover the areas of the Olympic Venue Boroughs as well. It is understood that a further grant has also been awarded to implement SF-BB in zero "star" rated premises.

CMI will deliver workshop training and provide some coaching visits and "Healthworks, a registered charity based in the LB of Newham will administer the project, recruit staff and also

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carry out a proportion of the coaching. TP gave further information about Healthworks and how they operated and said that they were due to meet the Host Boroughs next Friday. Invitations to participate in the project will be sent out initially to businesses in LB of Newham, then LB of Hackney, followed by the other Host Boroughs. Premises will eventually receive a second follow-up coaching visit to ensure hygiene and food safety improvements are being maintained.

CJC questioned if the delivery model of direct coaching was not a better use of resources.

## 6. FSA Update

In commencing her comments JJ said that the FSA now had an official presence in London which would be staffed by John Barnes (JB) and herself. They hoped to be able to make visits to all the Sectors at least once or twice in the year.

Speaking of the successful applications for grants mentioned under Item 5, the LB of Islington also received a food hygiene grant to carry out work with older people looking at luncheon clubs etc and the risks from Listeria in particular.

Specific SF-BB guidance, the Catering College Resources Pack had been published recently and the Childminders Pack was currently at the printers and should be available in October.

JJ then spoke on the letter sent by Sara Appleby dated 14<sup>th</sup> August 2009 addressed to Heads of Environmental Health Services and Directors of Trading Standards (England) covering Healthier Food in Catering which gave an update on the FSA's work in this area. Targeted advice notes are to be produced and JJ said that the FSA would like to work with LA's in identifying pilot premises where the advice could be trialed. Fish and Chip shops would initially be selected as pilots, to be followed by sandwich shops and Indian restaurants.

Looking at LAEMS, JJ said that HC had been invited to sit a new LAEMS Joint Working Group, the first meeting of which will consider what information from the returns should be published. JJ said that she understood that there were a few London Boroughs that had not yet uploaded their data using the new system. Any LA's that are still experiencing problems in uploading data should contact the FSA and let them know and those that have reported problems should hear back from the FSA's LAEMS team shortly. The FSA will also be following up those LA's from which it has heard nothing at all and this appears to be about 10% of those required to submit a return.

JJ said that in response to the recommendations in the Pennington Report, the FSA now had fourteen separate working groups looking at various aspects of the matters he had raised. These groups are being led by the FSA but stakeholders will be invited to participate and contribute. Further information from the FSA via a letter will follow soon and a joint questionnaire is being drafted with LACORS asking LA's to report what steps they have taken already to respond to the Pennington recommendations and what support they might need from the FSA.

CJC said that the questionnaire should also ask LA's what are the barriers in achieving improvements in premises and in implementing the necessary changes.

The FSA was inviting tenders for the provision via a contract of a new one-day course "Effective evaluation of food safety management systems" to address some of the recommendations in the Pennington Report. A pilot will be held in London in early November, with up to 50 courses

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before the end of the financial year. The intention is that each Food Liaison Group would hold a course and that a minimum of one officer from each UK LA should attend.

Dates for Food Safety Week had been set for the next three years; 7 – 13 June 2010, 6 – 12 June 2011 and 11 – 17 June 2012. JJ will ensure London LA's receive details on themes as soon as these are agreed.

The FSA London Regional Office was also suggesting an annual seminar for London LA's at which JB would make an over-arching presentation and perhaps other officers from the FSA and LACORS, depending on what LA's would wish to be included on the programme. JJ asked the LFCG if this seminar would be useful to the London LA's and if so when did the Group think it should be held. JJ said that she would circulate a suggested programme produced by her colleagues in the FSA NW Regional Office for further discussion by, and feedback from the LFCG. It was suggested that end of January / early February 2010 would be a good time to aim for.

JJ then spoke about Local Area Agreements and said that the FSA had identified 18 National Performance Indicators where Food Teams could link into an LAA. Guidance notes have been published by the FSA and it was thought that these links to LAA's might help LA's in retaining resources. JJ said that there is a website where details of which NPI's each LA has signed up to can be found.

The FSA was launching a further "Salt in Food" campaign on the 8<sup>th</sup> October.

JJ closed her comments to the LFCG by speaking on the current situation regarding the drafting of the national Scores-on-the-Doors scheme and she referred to the letter written by Dr Andrew Wadge, Chief Scientist and Director of Food Safety sent to the Chair of the Steering Group on the 10<sup>th</sup> September dealing with banding issues. The suggested changes to the scoring scheme produced a broader top band (a combined score of 0 to 15 with a maximum of 5 for any of the three elements of the intervention-rating scheme used to determine the SotD). The previous scoring scheme was thought to introduce elements of "gold plating" and the revisions had been made in order to meet the "better regulation" criteria. The letter also dealt with revisits and resourcing.

RM said that the changes would allow premises previously only thought to meet a two stars standard to now receive a three star rating and similarly three star premises would now score four. RM said that the letter only dealt with the top and third tier scores. No comments were made on the other tiers or on how the bottom tier would be dealt with.

JJ suggested that any comments the LFCG wished to make in response to Dr Wadge's letter should be referred to the Scores-on-the-Doors Steering Group.

## **All To Note**

**LAEMS – Any Sector LA's still experiencing problems in uploading data to contact the FSA LAEMS Team**

**JJ to provide further information of the future Food Safety Weeks**

**FSA London Regional Office proposed Annual Seminar – JJ to circulate a suggested programme for discussion and feedback**

**JJ to circulate guidance notes on LAA / NPI Indicators relevant to Food Teams**

## **7. HPA Update**

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Apologies tendered by MM and KP, however as for the last meeting MM had drafted a report on current issues which was circulated at the meeting. This covered the following matters:

## Surveys For 2009-2010

### LACORS / HPA Survey

Pre-packed sandwiches from institutional setting (centre/care homes, schools and hospitals) targeting vulnerable groups with emphasis on *Listeria*. Along side this survey samples of sandwiches should be taken from retailers. This survey will be for 6 months from October 2009 to March 2010, protocol not available yet.

### Pan London Survey

Protocol for microbiological sampling of meals from food establishments around schools for microbiological quality sent out to sector leaders and to start from October 2009 to March 2010.

### Outbreaks / Incidents

In Milton Keynes a Chinese takeaway meal was eaten by a family, all 6 family members taken ill with D&V, 7-8 hours incubation period.

Two large Asian wedding attended by 450 and 150 people (Westminster and Kensington and Chelsea) in one weekend, one caterer (Ealing) provided meals for both weddings. Large number of people affected at both wedding. *Clostridium perfringens* implicated however none of the implicated foods was available for testing. Poor response from families in providing stool specimen.

Large Asian wedding (500 people attended) in Hounslow, 6 people reported food poisoning symptoms. Remnants of food samples tested and found *S.aureus* and *B.cereus*.

A pregnant lady confirmed to have Listeriosis; she had eaten olives from a market stall in St Albans. Blood cultures isolate from the patient and isolated from the olives an unusual molecular serotype.

Food poisoning outbreak 5/18 people affected in Hackney linked to sandwich manufacture in Islington. Sandwich filling and mayonnaise tested from manufacture and found unsatisfactory levels of *S.aureus*.

North West Sector Fresh Cream Cakes survey found 5 cakes and 4 environmental samples with high levels of *E.coli* counts.

LACORS / HPA Large events survey found water samples with high *Coliforms*, *E.coli* and *Enterocci*.

### Transport

Nearly all the Local Authorities are using the new system with Royal Mail Sameday and it is working well (**See Attached Table**). We have sent out the transport protocol and request for collection form that we would encourage you to use for requesting collections and consumables. Please can we request that you give us minimum of 3 days notice for non urgent consumable requests?

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## Request Forms

Electronic request forms have now been sent out and we would welcome your comments. Please ensure that a hard copy accompanies all samples.

## 8. Eurofins Update

Item deferred. No Public Analyst (Eurofins) representative was able to attend the meeting

## 9. LACORS Update

Item deferred. No LACORS representative was able to attend the meeting

## 10. LAEMS

HC told the meeting that she had been nominated to sit on a new LAEMS Joint Working Group but that she didn't consider herself an expert. There were only 3 or 4 LA representatives on the group so she would be representing a wider area than just London. At the initial meeting of the Group due to be held she thought on 19<sup>th</sup> October it had been asked to specifically look at:

- how to use the data being collected. Specifically, the data content of the report on the 2008/09 monitoring data which will be presented to the FSA Board and published on the Agency's website;

And

- Operational issues on LAEMS, and any improvements which may be required in light of feedback on the first returns for 2008/09.

HC believed that LA's would wish to discuss many other issues such as the software problems experienced and the difficulties in uploading data but if there were any thoughts on the subject areas described above then she needed to know them now. HC said that to prepare for the meeting of the new group she needed to know what information goes to the FSA Board at the moment. She mentioned a number of matters that the Board might take an interest in for example, premises turn-over or "churn" rate.

RM remarked that any information published must be meaningful and LA's would need reassurance that the data it was supplying was actually going to be looked at by somebody at the FSA and / or in Europe. Where would this data go and will it be used constructively? HC said that she would welcome ideas and suggestions on the data that might be useful to LA's themselves that could perhaps be used for benchmarking.

### All To Note

**JJ to provide HC with information of what data is currently seen by the FSA Board**

**HC to circulate to Sectors information of the topics to be discussed at the first meeting of the LAEMS Joint Working Group**

## 11. Scores on the Doors

Item deferred. To be taken later in the meeting after Any Other Business.

## 12. Healthy Eating Award Scheme

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RM told the meeting that at a previous meeting to discuss this award scheme, LACORS had agreed to draft a template for the scheme but this had not been seen as yet. The next meeting of the group is being held on 7<sup>th</sup> October and RM will circulate the agenda and other details to the meeting.

HC reported that the Award Scheme had been launched in LB of Wandsworth and was working well. Wandsworth had also initiated a Healthy Take-Away Award Scheme and targeted fish and chip shops. Improvements introduced by food business operators such as reducing salt levels, changing the type of oils used will count towards the eligibility to receive the award.

## **All To Note**

### **RM to circulate Agenda and details of the 7<sup>th</sup> October meeting**

#### **13. SFBB – London Grant Bid**

This item taken with Item 5 earlier in the meeting – See Above

#### **14. CIEH Draft National Guidance on Outdoor & Mobile Catering**

RM asked if any Sectors had responded with comments as the deadline for their submission to the CIEH was fast approaching

## **All To Note**

**Sector Co-ordinators to alert Sector LA's in order any responses can be prepared and submitted before the deadline date**

#### **15. Olympics**

RM confirmed that the groups proposed to look at various issues relating to food safety and the Olympics had now been established. Two groups had been set up rather than the four originally suggested.

Sharon Smith (SS) has organised two sub-group meetings covering Management Strategy for Food Teams and Mobile Catering / Community Events. The second meeting of the Management Strategy sub-group is due to be held next week. There were still opportunities for persons to get involved. The CIEH's Mobile Catering Guide had been piloted by Mendip Council.

## **All To Note**

#### **16. Any Other Business**

**16.1** KH informed the meeting that the next meeting of ALEHM will be held on 30<sup>th</sup> September 2009. A presentation will deal with Health and Safety in Food Premises

At this point JJ left the meeting

#### **11. Scores on the Doors**

RM introduced this item by referring again to the letter on the revised banding scores received from Dr Andrew Wadge, Chief Scientist and Director of Food Safety at the FSA addressed to the Chair of the Scores-on-the-Doors Steering Group. This letter claimed that as the Working and

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Steering Groups had experienced difficulties in agreeing the mapping of the numerical scores, this decision had been made for them.

RM said he had spoken at length to David Lock (DL) at LACORS and he in turn has discussed the position with Catriona Stewart who is an FSA representative on the Working Group looking at banding and scoring. The revisions to the scoring and banding scheme originally proposed may have been influenced by the Local Better Regulation Office (LBRO).

CJC saw two issues of importance and these were the decision that had been made and how it had been arrived at. He queried was it worth still being part of the process if we can't reach an instant decision which appears to be what is being called for. He saw that the new banding would result in a high proportion of five star premises which distorts the actual position. The changes also skewed the scheme towards nation wide multiple premises and could penalise a smaller business.

RM summarised what had occurred at the last meeting of the Working Group and he said that an alternative banding scheme was tabled by one of the LA reps at the last minute. RM said that after discussing the issues with the other LA representatives on the Working Group, agreement was reached to accept the original banding criteria used in the London wide pilot.

RM wondered if the FSA Board had been made aware that the scheme that they had originally agreed at their meeting on 6<sup>th</sup> December last year had been significantly changed. The newly appointed Chair of the FSA is Lord Rooker and TP said that he was due to spend a day with officers at Westminster City Council and later in Shropshire. It was important that during these visits in observing the work carried out by food officers he is fully briefed on how the LA's function and work with business to ensure good standards of food safety.

RM said there would be a discussion between all the LA's represented on the Working Group to agree an approach to providing an agreed LA position at future meetings. The next meeting of the Working Group was being held next Tuesday and this will cover re-inspections and revisits. These issues in themselves were likely to produce a number of matters requiring extensive discussions.

He thought that the decision of the FSA in relation to the position of "broadly compliant" made the alternative LA suggested banding scheme unworkable.

KH believed that it would be unwise for the LA representatives to drop out of the Working Groups. RM said he would call a meeting of the London Boroughs to discuss the current situation. He understood that Transparency Data might wish to consider doing something similar on behalf of the LA's using their system. It was suggested that RM might write to the Chair of the FSA on behalf of London authorities to express concern at the decisions being taken.

RM commented that in his discussions with DL at LACORS there was a suggestion that premises achieving standards in excess of those expected for an award of five stars could be recognised in some additional way, and CZ thought that sustained improvement in a premises also deserved recognition.

## **All To Note**

**RM to a draft letter to Chair of FSA**

**RM to have a meeting with the other LA representatives on the Working Group to discuss the implications of the revised banding scheme proposed by the FSA**

# **DRAFT**

**RM to call a meeting with the London Boroughs operating the pilot Scores-on the-Doors scheme in London to also discuss the implication of what is being imposed.**

**There being no other business the LFCG meeting closed at 14.06 hrs.**

**The date of the next meeting of the LFCG will be Wednesday 11<sup>th</sup> November 2009. This meeting will be held at the Corporation of London's Walbrook Wharf Offices commencing at 10.00 am.**

**PLEASE NOTE: IF FOR ANY REASON THE USUAL SECTOR REPRESENTATIVE IS UNABLE TO ATTEND, A SUBSTITUTE MUST ATTEND IN THEIR PLACE**