

**Southend on Sea Borough Council**  
**Department of Place**  
**Regulatory Services**

**Official Feed Food Controls Service Plan 2014/15**

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Team Leader – Regulatory Services

April 2014

## Introduction

The Service Plan was compiled by the Management Team within the Regulatory Services Group of Southend on Sea Borough Council.

The Service Plan is structured in accordance with the service planning guidance contained in the Framework Agreement on Local Authority Food Law Enforcement. Powers to enable the Agency to monitor the audit local authorities are contained in the Food Standards Act 1999. In accordance with this guidance the plan is submitted to the relevant member or senior officer forum for approval to ensure local transparency and accountability.

The purpose of the Service Plan is to ensure that national priorities and standards are addressed and delivered locally in accordance with the relevant codes of practice and guidance. It is intended to ensure transparency and accountability and detail the contribution that the Group makes to the Corporate Strategy for Southend on Sea Borough Council.

### 1. Service Aims and Objectives

#### *1.1 Aims and Objectives*

The delivery of the plan aims to:

- Ensure that the highest achievable levels of food control (food safety, standards and feeding stuffs) are maintained throughout the Borough.

The objectives are to:

- Ensure hygienic conditions in the sale, preparation, manufacture and storage of foodstuffs and feeding stuffs.
- Ensure the wholesomeness and appropriate labelling / composition of foodstuffs and feeding stuffs within the Borough
- Focus on a risk-based approach to inspections and enforcement activity in accordance with the Regulatory Services Enforcement Policy
- Administer the legislation in compliance with the approved codes of practice and related official guidance.
- Promote a greater knowledge and understanding of food safety and nutrition within the Borough
- Maintain the Food Hygiene Rating Scheme
- Work with Public Health England (PHE) to deliver improved health outcomes for residents, visitors and those working in Southend.
- Complete the actions contained in the agreed Action Plan following the FSA audit December 2012

#### *1.2 The Corporate Aim of Southend on Sea Borough Council is to:*

Provide a Safe, Clean, Healthy, Prosperous Southend and become an Excellent Council which is reflected through each level of service planning from the Corporate Plan, The Department for Place Service Plan, the Public Protection Plan and our activities are linked to each of the aims.

Regulatory Services contributes to the Safe, Clean, Healthy and Prosperous priorities and the Public Protection Service Plan through delivering our

objectives and the Excellent priority through enhanced IT systems and undertaking risk based interventions.

## 2. Background

### 2.1 Profile of Southend on Sea Borough Council

This unitary authority is a seaside town which is a tourist destination with local shopping areas and a thriving town centre and covers an area of 6,785 hectares. It is the closest seaside resort to London and is located within the Thames Gateway region and has around 6 million visitors each year. There are seasonal businesses within the town and the Council actively promotes events in the Borough to support the prosperity of the businesses.

The mid year estimate of population for 2012 was 174,800. In 2010 the Business Survey identified that the main businesses within the town were 31% property / business and 23% wholesale and retail with 88% of businesses employing between 1 and 10 people.

### 2.2 Organisational Structure

(Appendix 1) Contains details of Council structure and responsibilities relating to food and feed.

Southend on Sea Borough Council sends food for microbiological examination to the PHE Laboratory at Colindale via a collection service.

Public Health England FW&E Microbiology Lab 61 Colindale Avenue London NW9 5EQ 0208 327 6548 /6550 Fax: 020 8327 6542 <a href="mailto:fwem@phe.gov.uk">fwem@phe.gov.uk</a>	Dr David Irwin, Interim Unit Director / CCDC, Essex HPU, Anglia & Essex PHE Centre, Public Health England, 8 Collingwood Road, Witham, Essex CM8 2TT Tel: 0845 155 0069 <a href="mailto:essexhpu@phe.gov.uk">essexhpu@phe.gov.uk</a>	Stool Samples Southend University Hospital NHS Foundation Trust, Elaine Bibby PA to Dr Meyers, Dr Elhag and Dr Barrett & Adminstrator to Microbiology Dept Prittlewell Chase, WOS, Essex SS0 ORY Tel: 01702 385212 (Direct Dial) 01702 435555 (Switchboard) <a href="mailto:Elaine.Bibby@southend.nhs.uk">Elaine.Bibby@southend.nhs.uk</a>
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The nominated Public Analysts for food and feedingstuffs are located at:

Food and Feedingstuffs Public Analyst Scientific Services Ltd 28 – 32 Brunel Road Westway Estate Acton London W3 7XR Tel: 020 8222 6070	Food Kent Scientific Services 8 Abbey Wood Road Kings Hill West Malling Kent ME19 4YT Tel: 01732 220001
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### 2.3 Scope of the Regulatory Services Team

The Regulatory Services Team is part of Public Protection which is within the Department for Place. With respect to food and feed the responsibilities of the Group are to:

- Undertake proactive food safety and standards inspections.
- Undertake proactive feed inspections
- Undertake proactive and reactive health and safety Interventions in food premises where required
- Deal with imported food matters
- Investigate complaints about food and feed.
- Investigate complaints about food and feed premises
- Investigate food poisoning and infectious disease referrals / complaints
- Deal with public health matters at food premises related to drainage, industrial noise and rubbish
- Respond to emerging public health issues
- Provide consultation recommendations on planning, licensing and event applications
- Assist with the delivery of the Public Health England agenda regarding healthy eating and the Responsibility Deal.

### 2.4 Demands on the Regulatory Services Team

The Service uses Uniform database which is supported by IT and linked the property gazetteer.

Food Premises profile as at 31/03/14

Manufacturers / producers* (includes cake makers - home caterers)	88
Distributors	9
Retailers	402
Restaurants / other caterers	1253
Importers	3
Total	1755

Food Hygiene Inspections:

FSA Category	No. of Premises	Frequency Required	Due 2014-2015	Overdue
A	13	Every 6 months	26	0
B	128	Every 12 months	128	0
C	774	Every 18 months	500	33

D	288	Every 24 months	166	16
E	442	Every 36 months	24	256
Awaiting Inspection*	52	Within 1 month	52	
Not in programme*	57			
<b>Totals</b>	<b>1754</b>		<b>913</b>	<b>305</b>

*\*Fluctuation in year as premises are inspected and new premises register*

Category A and B food hygiene, Category A food standards, and non-compliant C premises should be subject to an inspection, partial inspection or audit at the required interval. Broadly compliant C risk food hygiene premises and broadly compliant B risk food standards can alternate between inspection, partial inspection audit and other Official controls as defined in the Food Law Code of Practice.

The Food Law Code of Practice (England) which came into effect from 6<sup>th</sup> April has changed the boundaries for the intervention frequencies for those previously rated C and D. Of the 499 C rated premises which are due this year 203 will change to a D rating and of those 161 will still require an inspection this year. Category D risk premises can only alternate between an intervention which is an Official Control and an intervention that is not an Official Control if the potential hazard element is less than 30.

Premises rated E for food hygiene and C for food standards can be subject to an alternative enforcement strategy.

Approved Premises:

<b>Types</b>	<b>No. of each Type</b>
Cockle Processing	5
Fishery Products	3
Meat Products	1

Food Standards Inspections:

<b>FSA Category</b>	<b>No. of Premises</b>	<b>Frequency Required</b>	<b>Due 2014-2015</b>	<b>Overdue</b>
A	1	Every 12 months	1	0
B	246	Every 24 months	106	32
C	1322	Every 60 months	121	246
Awaiting Inspection	96	Within 1 month	46	50
Not in programme	57			

<b>Totals</b>	<b>1722</b>		<b>274</b>	<b>328</b>
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Feedingstuff Establishments:

<b>Category</b>	<b>No. In category</b>
R7	17
R6	4

These premises do not require inspections.

Concerns continue to be raised regarding the harvesting of oysters from the foreshore and allegations that these oysters which are being taken from B and C classification beds are entering the food chain without the required processing or being relayed.

Regulatory Services will respond to incidents of food fraud with respect to counterfeit products and to emerging public health issues. Further funding has been awarded by the Food Fighting Fund to monitor and investigate allegations of illegal oyster harvesting.

The Team will undertake sampling around the National Priorities identified in the FSA's Guidance on the food sampling programme and sampling priorities. Funding will be sought for imported foods.

Service Requests:

Including:

<b>Requests / Complaints</b>	<b>2013/14</b>
*Food Safety and Standards	579
Infectious Disease	235
Nuisance / Noise	41

\*Includes all request for service, including advice.

Officers are located in the main Civic Centre, Victoria Avenue. The service responds to inspections outside of normal hours. There is a contact centre and Out of Hours Service which is staffed 24 hours.

Southend on Sea Borough Council is a seasonal location with impacts on the transient nature of the businesses in the borough.

### *2.5 Regulation Policy*

There is a Regulatory Services Enforcement Policy which was approved by Cabinet in 2011. This policy was developed and consulted upon meeting the requirements of the Legislative and Regulatory Reform Act 2006 and the Regulator's Compliance Code. It will be updated this year in line with the Regulator's Code 2013.

The Food Information Regulations 2013 have applicable dates for implementation for different areas the team will continue to raise awareness to the provisions of these Regulations.

### 3. Service Delivery

#### *3.1 Interventions by Regulatory Services Officers for Food and Feeding stuffs*

Details of inspections due in each category are listed in 2.4. Regulatory Services Officers will inspect all premises which are:

A and B rated for food hygiene

A-rated for food standards

Approved premises: The premises approved for processing shellfish will be inspected at the start of the season and other approved premises where due.

C rated food hygiene, targeting those which are non-compliant or overdue in the first instance.

Re-visits where notices served or where there are significant statutory failures.

Regulatory Services Officers are allocated wards in which they co-ordinate inspections, complaints, licensing, planning, event applications and the inspection of new premises.

Officers have access to expertise and peer support through attending local liaison group meetings, detailed in section 3.8.

Suitably qualified and competent Enforcement Officers will support the service where possible.

Food standards inspections will be undertaken at the same time as the food hygiene inspection where they are due, overdue or likely to be due before the next food hygiene inspection. This aims to reduce the number of overdue food standards inspections. There is currently one premises rated as high risk for food standards which will be inspected this year.

All new premises will be evaluated as to the risk they represent. New premises will be inspected based on risk and where they are undertaking catering activities.

A procedure for evaluating Childminders will be developed with Children's Services. Questionnaires will be used to assess Home caterers to determine what activities are being undertaken. Inspections will be completed where high risk activities are being undertaken and where the operation has been assessed by questionnaire they will not be included in the food hygiene rating scheme.

Alternative methods of intervention to be undertaken to ensure that changes to those previously rated as low risk for food hygiene are assessed for change and continued compliance.

Enforcement Officers will assist in alternative interventions for other premises and sampling.

Regulatory Services Officers who inspect food premises also undertake health and safety interventions and inspections. Health and safety inspections will be undertaken in line with the Health and Safety Executive priorities for proactive inspections. They will also be undertaken where hazards are found.

There is a register of animal feed establishments and an evaluation of inspections required for feeding-stuffs has identified that no inspections are due.

There is guidance available for events for those operating on Council land to ensure that those supplying food at events are pre-vetted by the Event Organiser. This process will be reviewed this year.

Where inspections of events are undertaken the inspection outcome will be reported to the registered local authority of any mobile traders in line with the Code of Practice.

Where Southend on Sea Borough Council is not the event organiser the Regulatory Services Officers for food safety, standards and health and safety, will determine whether pro-active inspections are required within their inspection areas.

Southend will continue to participate in the Food Hygiene Rating Scheme to promote transparency and enable individuals to make informed choices about where they eat.

Southend on Sea Borough Council will continue to implement the database plan for full reporting via the Uniform database.

### *3.2 Regulatory Services Group Food and Feed Complaints*

The demand on the service for 2014-15 is detailed above in 2.4. It is anticipated that the number of complaints received in 2013-14 will be similar this year.

All complaints will be allocated on a ward basis. The RSO will use their knowledge and judgement to determine whether any action is required. Investigations of service requests / complaints will be based on intelligence and will be proportionate to the risk.

### *3.3 Home Authority and Primary Authority Scheme*



Southend on Sea Borough Council does not have any formal schemes in place for food hygiene and standards. The Enforcement Policy requires all Officers to give consideration to any schemes and formal intervention strategies prior to taking enforcement action. As part of an informal Home Authority arrangement this authority will continue to undertake sampling for examination of the cockle processing establishments in liaison with the City of London Corporation Port Health Authority.

All Officers have access to the Primary Authority Scheme website and will adhere to inspection plans or priorities identified through this scheme.

### *3.4 Advice to Business*

The level of demand from businesses last year is included in section 2.4 but does not take account of advice given during inspection. Advice to businesses will continue to be given particularly in respect to our obligations under the Food Hygiene Rating Scheme to provide advice to assist businesses to achieve a higher rating.

Ad-hoc advice will be given on request and where necessary businesses will be advised of specialist support that they can obtain for themselves. In line with the corporate changes to the web pages the team will further develop web pages to provide advice to businesses and links to other providers of businesses.

### *Feed and Food Sampling*

The food sampling policy is set out in the Food Team Manual. The Regulatory Services Team will continue to participate in the Essex Food Group programme as well as take samples to support local work. It is planned that sampling will be undertaken in accordance with the sampling plan (appendix 2). Enforcement Officers support this work.

The Team, where resources allow, will participate in the East of England Trading Standards Association (EETSA) food sampling and standards programme as well as taking samples in support of local work.

Funding from the FSA will be applied for either through the EETSA food group or individually for targeted sampling for imported food control in accordance with the priorities identified by the FSA.

UKFSS will continue to be utilised for reporting sampling and will be used to provide information for the LAEMS returns.

Samples for examination will be submitted to PHE Laboratory at Colindale. Samples for analysis will be sent to the Public Analyst Scientific Services Ltd.

### *3.5 Control and Investigation of Outbreaks and Food Related Infectious Disease*

Investigations will be undertaken of outbreaks; other incidents of suspected food poisoning will be monitored and responded to if necessary. The demand for last year is detailed in 2.4 and it is expected to be similar for this year. There are working instructions that detail the responses to be made. Southend Borough Council has signed up to the Memorandum of Understanding Outbreak Control Plan.

Pandemic flu or similar will increase the demand on time and will result in a reduction in the pro-active programme.

### *3.6 Incidents*

There are working instructions for incidents in the Food Team Manual. Where required by the Agency or DEFRA resources will be provided which will result in a reduction in the pro-active programme. Resource will also be provided to respond to illegal shellfish activity. Resource may also be required to support Southend Borough Council's emergency control plan.

### *3.7 Liaison with Other Organisations*

Southend Borough Council will continue to participate locally in liaison arrangements with:

- the Essex Food Liaison Group (including sampling)
- EETSA
- Essex Occupational Health and Safety Group
- Thames Liaison Group for Shellfish
- Food Hygiene Focus Group
- Environmental Health Managers Group
- Public Health England
- Planning Major Projects Board
- SMAART Team;

and with national bodies as appropriate, Food Standards Agency, Department for Environmental, Food and Rural Affairs, Department for Business Innovation and Skills, Local Government Association.

### *3.8 Promotional Work and other non-official controls interventions for food and feed*

Participation will be as part of a larger exercise organised nationally or through the County, these will be evaluated in line with corporate initiatives.

Support of initiatives identified through the public health agenda including those identified in action plans for Health and Wellbeing. This will include the promotion of the Healthy Eating Awards within Southend and delivery of Responsibility Deal with PHE where funding has been made available.

Health Promotion Events organised by SBC

Leigh Maritime Festival

Any promotional work undertaken will be evaluated to measure its effectiveness

#### 4. Resources

##### 4.1 Financial Allocation

	<i>£ Budget 2014-15</i>
<i>Travel and Subsistence</i>	<i>4,050</i>
<i>Equipment</i>	<i>0</i>
<i>IT</i>	<i>9,000</i>
<i><sup>1</sup>Sampling Budget</i>	<i>7,000</i>
<i>Staffing Costs</i>	<i>186,000</i>
<i><sup>2</sup>Oyster Funding</i>	<i>55,490</i>
<i>Additional funding from Centre</i>	<i>30,000</i>
<i>Legal</i>	<i>0</i>

*<sup>1</sup>Microbiological samples are taken as part of our free allocation with the FWE.*

*Successful grant application from the Food Standards Agency for national co-ordinated priority food sampling. (Awarded £2,600)*

*<sup>2</sup>Food Standards Agency funding from the Fraud Fighting Fund*

##### 4.2 Staffing Allocation

<b>Staff Food</b>	<b>No FTE.</b>
Management	0.51
Regulatory Services Officers	2.9
Enforcement Officers	1.4
Administration	1.1

##### 4.3 Staff Development Plan

Training will be identified as part of the appraisal system to meet the needs of the service to be delivered. Registered Environmental Health Practitioners are responsible for managing their own CPD training which will mostly be provided externally and funded by the Council.

Officers who support areas of food, feed, infectious disease and legal processes will receive appropriate training which will be provided both in-house and externally as appropriate.

One Enforcement Officers is still undertaking work to complete their log book. There is also one Regulatory Services Officer who has completed the learning element of the Environmental Health degree. All Officers will be supported to complete log books, learning portfolio and professional interviews. Support will be given to trainees to help them to achieve their registration with an expectation this is undertaken within a reasonable period.

#### *4.4 Projected Resource Required to deliver programme*

Activity	FTE
Food Hygiene Inspections	1.96
Approved Premises	0.03
Food Standards (if undertaken at time of food hygiene inspection)	0.02
Revisits to check compliance / FHRS	0.5
Service Requests	1.1
Events applications	1.13
HA / Primary Authority	0.16
Advice to Business	0.3
Formal action	0.2
Co-ordination liaison	0.17
Promotional work	0.04
Sampling activities	0.23
Food poisoning (does not take into account outbreak)	0.02
Incidents	0.02
Training for competency (Code of Practice requirement) & internal	0.14
Auditing	0.05
Management of activities (service and improvements)	0.9
Total	6.97

There is currently resource available to undertake contracted inspections due to meet the FSA requirements on interventions to be completed in year.

## 5. Quality Assessment

### 5.1 Quality Assessment and Internal Monitoring

All procedures were reviewed last year and internal monitoring will be adhered to including periodic review of inspections, service requests, legal proceedings and letters, and where appropriate special monitoring will be undertaken.

The Food Standards Agency undertook a thematic audit in December 2012. An Action Plan was agreed with Council and has been implemented and progress against the Action Plan has been reported to the FSA. The audit review by the

FSA was completed in April 2014. The FSA has suggested that sampling be included in the monitoring regime and this will be included. They will also request an update of inspections due in September 2014.

The Regulatory Services Group continues to support the concepts of Peer Review and Inter-Authority Auditing. A Regulatory Services Self-Assessment and Peer Challenge took place in 2009.

A Data Protection Audit took place in November 2012 and there were no issues raised.

There is an internal audit team within the Council who select areas for review on an annual basis. There is also Member scrutiny through the scrutiny process as appropriate. An audit of the Regulatory Services restructure was carried out during 2013.

## 6. Review

### 6.1 *Review against the Service Plan*

There internal audit identified that additional IT support is required for Uniform for the writing of performance reports. Private Sector Housing and Land Registry are now utilising Uniform and corporate resource will now be allocated to this area.

Private Sector Housing and Land Registry are now utilising Uniform and a group has been set up to ensure that their coding does not impact on the capacity to hold records electronically.

Food Safety:

<b>FSA Category</b>	<b>Numbers Due 2013-14</b>	<b>% Achieved</b>
A	10	100
B	165	100
C	332	90
D	102	84
E	317	20
Unrated (changes in year)	269	83
<b>Totals</b>	<b>1195</b>	

We are reporting 100% for B as 3 premises were closed at repeated visits. 93% of all high risk inspections were completed compared to 60% for the previous year 2012-13.

## Food Standards:

<b>FSA Category</b>	<b>Numbers Due 2013-14</b>	<b>% Achieved</b>
High	0	100
Medium	93	65
Low	330	25
Unrated (changes in year)	337	72
<b>Totals</b>	<b>760</b>	

Food standards were not separately targeted in line with the previous plan. Inspections of those due, overdue and due before the next food hygiene inspection has reduced the number of overdue food standards inspections.

65% of high and medium risk inspections were completed compared to 46% for the previous year 2012-13.

## Enforcement in Premises:

	<b>2013-14</b>	<b>2012-13</b>	<b>2011-12</b>
<i>Prosecutions</i>	0	0	4
<i>Simple Cautions</i>	0	3	0
<i>Improvement Notices</i>	15	49	33
<i>Prohibitions</i>	0	1	0
<i>Seizure (including informal for oysters 2013-14)</i>	7	2	1
<i>Remedial Action and detention notices</i>	0	1	0

There has been a reduction in the number of improvement notices served as there are less article 5 compliance notices being served. Notices were not usually served where the business was able to demonstrate a knowledge and application but did not have the documentary evidence required in legislation. The food hygiene rating scheme will reflect this.

*Requests*

	<b>2013-14</b>	<b>2012-13</b>	<b>2011-12</b>
<i>Food Safety and Standards</i>	579	529	403
<i>Infectious Disease</i>	235	279	260
<i>Nuisance / Noise</i>	41	126*	76

\*includes licensing requests not previously included.

The number of complaints received has increased by 9% this year and may be due to improved reporting through the Uniform system. Licensing requests have not been added to the system this year as a new system needs to be developed.

### *Sampling*

	<b>2013-14</b>	<b>2012-13</b>	<b>2010-11</b>
<i>Microbiological Samples Taken</i>	254	270	222
<i>Analytical Samples Taken</i>	21	46	0

Sampling has continued at a similar level as previous years and UKFSS is being used for reporting sampling. There is a procedure in place for updating Uniform with samples taken and any subsequent action.

Improvements have continued to be made to the Uniform system. There are procedures in place and some reporting tools available.

Questionnaires were being used to assess the unrated Home Caterers and Childminders. The evaluation identified some premises for inspections and these were carried out. In other cases advice was given and the premises were assessed and risk rated based on the information provided.

All other premises were assessed and inspected where required or assessed as no inspectable risk as appropriate.

Southend on Sea Borough Council has continued to participate in the Food Hygiene Rating Scheme. Support has been given to the national campaigns around raising the profile of this scheme.

Social media has been used to deliver messages about use of DNP in line with the FSA communication message.

Procedures have been developed for scanning all inspection reports and correspondence in EDRMS.

A process has been developed for infectious disease notifications.

### *6.2 Identification of any Variation from the Service Plan 2013-14*

Funding was obtained from the FSA from the Fighting Fund to investigate illegal harvesting of oysters. In-house Officers were used to undertake this work with contractors used to backfill their roles. There has not been the same level of harvesting since the funding was awarded. This may be due to enhanced surveillance or because the funding was secured late in the year.

Two Enforcement Officers who undertook food work left during the year and inspections were covered using contractors to inspect C risk, and previously low risk unrated premises.

The RSO post which was allocated 50% food and 50% health and safety but had been undertaking health and safety only left the organisation within the year. Recruitment has taken place with the new member of staff being authorised to deliver both the food and health and safety functions.

The review of the process for events was completed but further improvement is still required; other options are being explored to improve this process, including the formation of a SAG.

An alternative intervention strategy has been developed for E rated premises and will begin in the first quarter.

Some of the planned IT reports have been developed and further resource has been identified to complete reporting and performance management requirements.

### *6.3 Areas for Improvement*

- Continue to improve the use of the database
- Complete the required reports for performance management purposes
- Standardising work where possible and process improvements
- Continue to vet and prioritise new premises
- Agree process for Childminders with Child Services
- Training of Officers to support work areas
- Raise awareness with business of the requirements of the Food Information Regulations
- Adopt further areas of Uniform to maximise reporting and intelligence
- Review of alternative methods of delivery for low risk activities
- Implement the changes to the Code of Practice
- Determine where 'other official controls' are possible and how IT would need to be mapped to report this.
- Recruit to vacant Enforcement Officer posts



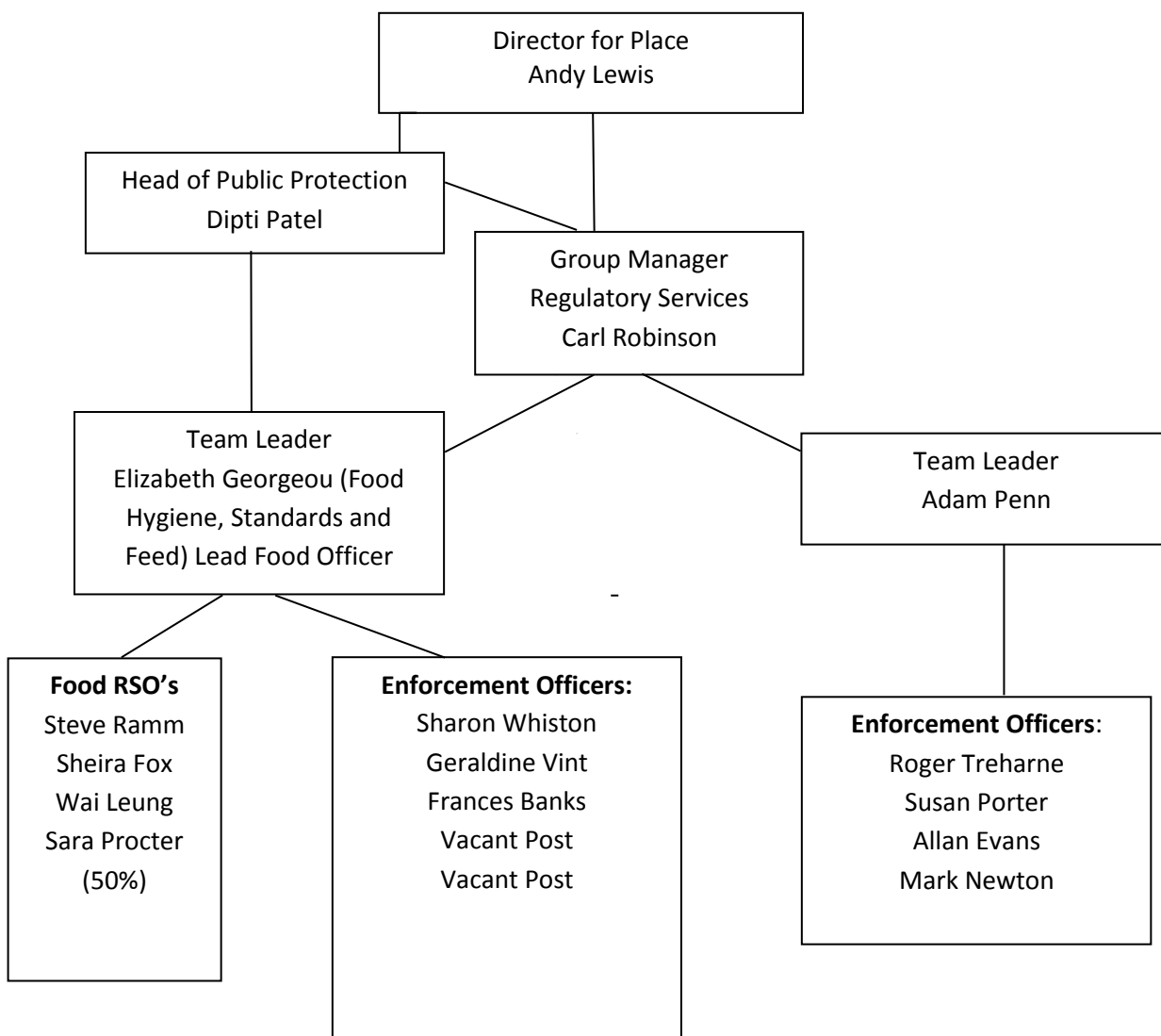
Appendix 1

Leader and Cabinet Portfolio for Public Protection:

Leader Cllr Woodley

Regulatory Services Cllr Assenheim

Food Service – Officers undertaking food work only:



**SOUTHEND ON SEA BOROUGH COUNCIL**  
**SAMPLING PROGRAMME; 2<sup>nd</sup> April 2014 – 18<sup>th</sup> March 2015**

Samples will be collected from the post room before 3pm.

Sampling will take place fortnightly, unless otherwise agreed with PHE lab.

Food Std Sampling Dates	Micro. Sampling Dates	PROGRAMME 2014 - 2015				
		Samples to be with the Food Team, at Civic Centre by 14:00 ready for collection				
	WEDS	Sampling Projects In-house, LGA/HPA, FSA funded, Eastern Region	Rossi Legacy Leisure Pool Water	Fuud	Cockles (June-Oct)	Other Users i.e. Tracy Pitkins, John Lothian
	02/04/2014	In-house scooped & machine ice cream	YES			TBC
	16/04/2014	In-house scooped & machine ice cream				TBC
	30/04/2014	In-house scooped & machine ice cream *RESAMPLES*				TBC
	14/05/2014	In-house rte seafood, dressed crab & smoked salmon	YES			TBC
	28/05/2014	In-house rte seafood, dressed crab & smoked salmon				TBC
	11/06/2014	In-house rte seafood, dressed crab & smoked salmon	YES	YES		TBC
	25/06/2014	In-house fresh/synthetic cream cakes (previous failures or new cake shops)				TBC
	09/07/2014	In-house fresh/synthetic cream cakes (previous failures or new cake shops) *RESAMPLES*	YES			TBC
	23/07/2014	Eastern Region Project (IceCream and Seafoods) TBC				TBC
FSA funded/ EETSA meat speciation for minced meat and	06/08/2014	In-house vac packed sliced ham (Butcher shops – other meat/ surface swabs)	YES			TBC
	20/08/2014	In-house vac packed sliced ham (Butcher shops – other meat/ surface swabs)				TBC

meat products (burgers and Doner kebab)	03/09/2014	In-house environmental swabs and cleaning cloths (Hygiene score 15 or above)	YES	YES		TBC
	17/09/2014	In-house vac packed sliced ham (Café/ Sandwich shops)				TBC
	01/10/2014	In-house vac packed sliced ham (Café/ Sandwich shops)	YES			TBC
	15/10/2014	HPA SURVEY STUDY 1 TBC				TBC
	29/10/2014	HPA SURVEY STUDY 1 TBC				TBC
	12/11/2014	FSA funded project TBC x5	YES			TBC
	26/11/2014	FSA funded project TBC x5				TBC
	10/12/2014	FSA funded project TBC x5	YES	YES		TBC
	24/12/2014	<b>MERRY CHRISTMAS/HAPPY NEW YEAR *NO SAMPLING ACTIVITY*</b>				
	07/01/2014	<b>*RESAMPLES*</b>	YES			TBC
	21/01/2015	FSA funded project TBC x5				TBC
	04/02/2015	HPA SURVEY STUDY 2 TBC	YES			TBC
	18/02/2015	HPA STUDY 3 (TBC)				TBC
	04/03/2015	HPA STUDY 3 (TBC)	YES	YES		TBC
	18/03/2015	<b>*NO SAMPLING ACTIVITY*</b>				TBC