



Committee - Regulatory

Thursday 4th June 2026

Subject: Food, Health and Safety Work Plan 2026/2027

Report by:

Chief Executive

Contact Officer:

Andy Gray – Head of Environmental Services

Executive Summary:

The Council is required to produce and approve a work plan that is in line with the Food Standards Agency Framework Agreement and the Statement of Commitment agreed nationally between Local Authority Representatives and the Health and Safety Executive (HSE). This plan covers all work undertaken within the Housing and Environmental Enforcement work area relating to Food and Health and Safety.

The purpose of the work plan is to set out how the Council delivers its official controls and fulfils its duties under food, health and safety, public health and drinking water legislation.

Appendices to Report

- Appendix 1 – The Food, Health and Safety Work Plan 2026/2027

RECOMMENDATION(S):

Regulatory Committee are asked to:

- a) Approve the Food, Health and Safety Work Plan as detailed at Appendix 1.
- b) Approve that an update on progress against the plan is brought to Regulatory Committee at its December 2026 meeting.

1. Introduction

- 1.1. The Council is required to produce and approve a work plan that is in line with the Food Standards Agency Framework Agreement and the Statement of Commitment agreed nationally between Local Authority Representatives and the Health and Safety Executive (HSE). This plan covers all work undertaken within the Housing and Environmental Enforcement work area relating to Food and Health and Safety.
- 1.2. The purpose of the work plan (shown in appendix 1) is to set out how the Council delivers its official controls and fulfils its duties under food, health and safety, public health and drinking water legislation.

2. Context

- 2.1. As can be seen in the service demand table below, the Council has performed excellently over the last twelve months in terms of the number of inspections it has delivered.
- 2.2. There are currently 961 food businesses registered within the district, a small decrease from 981 in 2025. Since 2010/11 the average number of registered food businesses annually has been 950.
- 2.3. The work area has also been seeking to meet the Council's obligations in regard to proactive health and safety inspections and the additional temporary capacity within the team has enabled this to occur.

3. Service Demand in 25/26

- 3.1. The table below shows the demand placed on the service over the last 4 years.

	2022/23	2023/24	2024/25	2025/26
Total Routine Planned Food Hygiene Inspections (A to D, & Unrated)	447	228	376	290
Completed Food Hygiene Inspections	418 (91%)	229 (100%)	336 (89%)	421 (118%)
Food Inspection Visits (inc abortive)	542	355	433	557
Food Inspection Revisits (additional)	131	50	91	126
Request for Revisit (FHRS)	17	3	9	21
Health & Safety Intervention Visits	32	5	10	6
Health & Safety Targeted Interventions	20	0	16	0
Funeral Parlour Inspections			9	0
Total			25	0
Food / H&S Complaints and Service Requests (note 2020/21 figure includes covid related complaints and service requests)	247	247	180	164
Service Requests Requiring a	39	51	51	50

Premises Visit (additional)				
Accident Investigations	1	0	6	1
RIDDOR Reports	50	51	43	62
Infectious Disease Reports	47	29	22	24
Sampling Undertaken	24	1	14	5

3.2. The figure of 290 total routine planned food hygiene inspections (A to D) reflected the number of inspections required from the FSA. Alongside this in 25/26 there were unplanned and non-routine inspections meaning that the true figure for scheduled inspection was 354. The Council also proactively sought to revisit a number of Category E rated premises, that do not require physical inspection, however had not been visited for some time.

3.3. There is a level of uncaptured demand that relates to general advice and queries that arise as part of the day-to-day work relating to food and health and safety. The total number of visits in 25/26 was 557, an increase of over 100 from the previous year. The offering of advice provides additional value and support to businesses in the district and help to ensure that strong relationships are in place and maintained.

3.4. Officers also continued to carry out targeted health and safety interventions at the relevant premises to check for compliance following on from the previous regime. Alongside this the work area responds to health and safety incidents that require investigation and also had a proactive presence across the 3 operational days of the Lincolnshire Show.

4. Approach to Food Hygiene Inspections in 26/27

4.1. The Food Law Code of Practice (March 2021) provides the opportunity for a range of interventions in relation to food premises. The approach that the Council takes regarding these interventions is linked to its Corporate Enforcement Policy, which officers have regard for when making any decision. The planned programme of intervention is shown in the table below:

Category	Inspection Frequency	No of Premises
A	6 months	3
B	12 months	37
C	18 months	89
D	24 months	150
E	36 months	35
UNRATED		36

4.2. The above table represents the scheduled normal routine inspection program for the 26/27 financial year of 350. Of these, 315 require a

physical food hygiene inspection in the current financial year, and 35 category E are inspected via an Alternative Enforcement Strategy. The alternative enforcement strategy is a paper-based exercise for premises that do not require a physical inspection due to their E rating.

4.3. There are currently 22 Category E establishments whose most recent physical food hygiene inspection was prior to the end of 2019. These have been allocated for inspection in the current financial year. These category Es are not a priority for inspection, however form part of our requirement to demonstrate our strategy for low risk premises.

4.4. Food hygiene inspections undertaken, which do not form part of the routine inspection program, are estimated to increase this number by 20 to 30% to these figures.

Non-routine inspections include: -

- Paid for food hygiene inspections undertaken as part of the Food Hygiene Rating Scheme.
- Food hygiene inspections undertaken as part of a complaint investigation.
- New food businesses opening after 1st April 2026.
- Changes to the risk rating, resulting in more frequent inspection.

4.5. Therefore, the true food inspection program, comprising of both the routine planned and unplanned inspection programme is estimated at between 400 and 432 food hygiene inspections required in the current financial year. This is a similar number to the previous years achieved inspections.

4.6. These will be delivered alongside the Council's other obligations for sampling, health and safety and accident investigation.

5. Resources

5.1. There are currently 5 officers authorised to undertake food and/or health & safety related work within the Council. This relates to 4 FTE posts to deliver the food and health & safety service plan. This translates to:

- 1 FTE Senior Environmental Health Practitioner
- 3 FTE Food and Health & Safety operational inspecting officers

A further 0.3 FTE, towards delivery of the food and health & safety function, is provided by administrative support.

5.2. It is evident that since the introduction of the additional FTE, initially temporarily and now permanently the service performance has improved significantly.

6. Service Risks

6.1. As we have moved into the 26/27 inspecting year, there are a number of risks within the service, which are expected to have an impact on its delivery moving forward. These risks are outlined below:

- The intended target of 90% of inspections appears likely to be met, however there is always a risk that this does not occur for a variety of reasons. If it is not met, the Council will liaise with the FSA to ensure that an improvement plan is in place.
- The service system transition to CRM is likely to have an impact on inspection numbers and role efficiency. It is too early to understand this impact, however it is under continual review and will certainly reduce the number of inspections that are carried out within 26/27.
- There is one scheduled retirement within the work of an experienced officer and the potential for a further retirement before the end of the financial year. One post is due to be recruited to during Summer 2026.
- Additional demand on Senior EHOs reducing availability to complete inspections.

ASSOCIATED IMPLICATIONS

Legal:

The Council is required to produce and approve a work plan that is in line with both the Food Standards Agency Framework Agreement, and the Statement of Commitment agreed nationally between Local Authority Representatives and the Health and Safety Executive.

The Food Act 1990 as amended by the Food Safety act 1990 provides the legal background for the provision of these services by the Council.

Financial: FIN/27/27/MT JT

This report seek approval for the Food, Health and Safety Work Plan as detailed in Appendix 1, which is funded by the Medium-Term Financial Plan (MTFP) budget for Food Safety approved by Committee in March 2026. See summary table below:

6011 - Food, Health & Safety	2026/27 Base Budget	2027/28 Base Budget	2028/29 Base Budget	2029/30 Base Budget	2030/31 Base Budget	2031/32 Base Budget
Employees	271,300	280,000	288,100	298,400	307,300	314,700
Supplies & Services	6,000	6,300	6,600	6,900	6,900	6,900
Support Services	93,400	94,700	96,900	99,300	101,300	101,300
Transport	200	200	200	200	200	200
Income & Fees	(7,400)	(7,400)	(7,400)	(7,400)	(7,400)	(7,400)
Grand Total	363,500	373,800	384,400	397,400	408,300	415,700

Staffing:

The report identifies the staffing resource available to the service and how they are deployed in order to meet the Council's statutory responsibilities.

LGR implications:

The provision of the annual food, health and safety work plan is a statutory responsibility.

Equality and Diversity including Human Rights:

None noted.

Data Protection Implications:

None noted

Climate Related Risks and Opportunities:

In relation to the climate, this work plan seeks to deliver a number of the Council's statutory obligations focussed on food and health and safety. Within this there are opportunities to positively impact climate related risks through advice and engagement that can be provided to food businesses. Officers will also provide advice and guidance in regard to minimising food waste.

This mainly relates to advice and guidance in regard to waste and the appropriate practices for its disposal and storage.

Section 17 Crime and Disorder Considerations:

There are no direct implications within this report. In line with the Council's Corporate Enforcement Policy this work area seeks to ensure that other agencies are engaged where necessary to address specific concerns.

Health Implications:

The delivery of an effective Food and Health and Safety Work Plan has a clear and direct impact on the health of the Districts residents. The plan seeks to ensure that Food Hygiene Standards are maintained in line with legislation and that Health and Safety incidents are investigated accordingly.

Risk Assessment:

Maintaining Food Hygiene Inspection Requirements – the inability to deliver the required number of inspections could lead to intervention from the Food Standards Agency, who would require improvements to be made in line with a clear plan of action.

Title and Location of any Background Papers used in the preparation of this report:

None noted.

Call in and Urgency:

Is the decision one which Rule 14.7 of the Scrutiny Procedure Rules apply?

i.e. is the report exempt from being called in due to urgency (in consultation with C&I chairman)

Yes

No

X

Key Decision:

A matter which affects two or more wards, or has significant financial implications

Yes

No