

HELPING BUSINESSES COMPLY WITH EU FOOD HYGIENE LEGISLATION

Executive Summary

1. This information paper updates the Board on progress across the U.K. about activity to help businesses comply with the new EU food hygiene regulations that came into effect on 1 January 2006.
2. The work programmes contribute towards the Agency's strategic aims to improve standards in industry, reduce foodborne disease to better protect consumers, working with industry and local authority partners.
3. This paper describes progress against the plans presented to the Board and agreed at the meeting in March 2005. That meeting agreed the focus of the Agency's work should be to support small businesses, particularly caterers and retailers.
4. The Board is asked to:
 - **note** effective progress is being made in all parts of the UK.

FOOD HYGIENE IMPLEMENTATION DIVISION

Contacts:

Tom Murray	Tel: 020 7276 8980 Email: tom.murray@foodstandards.gsi.gov.uk
Stephen Airey	Tel: 020 7276 8118 Email: stephen.airey@foodstandards.gsi.gov.uk
Julian Blackburn	Tel: 020 7276 8430 Email: julian.blackburn@foodstandards.gsi.gov.uk
Trevor Williamson, FSANI	Tel: 028 9041 7713 Email: trevor.williamson@foodstandards.gsi.gov.uk
Peter Midgley, FSAS	Tel: 01224 285189 Email: peter.midgley@foodstandards.gsi.gov.uk
Keith Blake, FSAW	Tel: 029 2067 8902 Email: keith.blake@foodstandards.gsi.gov.uk

HELPING BUSINESSES COMPLY WITH EU FOOD HYGIENE LEGISLATION

Issue

1. This information paper updates the Board on progress across the U.K. about activity to help businesses comply with the new EU food hygiene regulations that came into effect on 1 January 2006.
2. The work programmes contribute towards the Agency's strategic aims to improve standards in industry, reduce foodborne disease to better protect consumers, working with industry and local authority partners.

Background

3. The Agency negotiated on behalf of the U.K. new simplified food hygiene legislation that came into effect on 1 January 2006. The principal change for most businesses is the requirement to put in place documented procedures based on HACCP principles to ensure food safety.
4. The Board considered plans to help businesses comply with this new legislation in March 2004 and again in March 2005. It was agreed to focus on small catering and retail businesses where the greatest public health benefit is to be made and where businesses had previously found food safety management difficult to apply.
5. The March 2005 Board paper presented a programme of activity across the U.K. with projects and guidance tailored to specific circumstances and resources.
6. The July 2006 Board paper reporting the results of a survey of food premises, highlighted the challenges for small businesses and in particular caterers. The work discussed in this paper forms significant programmes to improve food hygiene in these sectors to better protect consumers. The projects also form a major component of the Agency's Foodborne Disease Strategy, working to reduce food poisoning.
7. This paper provides an overview of the progress that has been made in all parts of the U.K. and sets out future activities. Fuller details are given in the Annex.

England: Safer Food Better Business (SFBB) Programme

8. The core SFBB pack for caterers was **launched in September 2005**, along with a comprehensive support package for Local Authorities (LAs) and businesses with funding of over £10m over 3 years. Under the first phase of the **SFBB Grant**

Scheme, grants of over £5.5m have been awarded to 54 projects involving 157 LAs, targeting 28,500 small catering businesses in the first 18-month phase. Most projects began in early 2006. A **second phase of grants** will be awarded in September 2006 that includes an additional £1m of funding announced by the Agency in July 2006. Many of these grants support projects that involve collaborations between LAs together with community groups, business organisations, colleges and development agencies. Over 1000 LA officers have received free training on **SFBB and coaching skills** to support small businesses. By the end of August 2006, 144,000 **SFBB Catering packs** were distributed. Projects are underway to work with stakeholders including ethnic communities to produce **SFBB Catering supplements** for Chinese and Indian cuisine that will be delivered by January 2007.

9. The Agency worked with industry and enforcers to produce an adapted **SFBB pack for small retailers**, convenience stores etc. which was launched in May 2006. This pack has been adopted by the Spar group in their 3,000+ shops. Up to the end of August 2006, over 26,000 packs had been distributed.
10. The SFBB programme will exceed the target of directly assisting 20,000 businesses per year set in the paper to the Board in March 2005. The programme has been recognised as a good example of proportionate and progressive action to help and support businesses through educative enforcement in line with the Hampton Report.

Evaluation and Feedback: SFBB

11. Evaluation and feedback from LAs and businesses shows real progress is being made in moving businesses towards compliance and protecting consumers. The targets set in the March 2005 Board Paper have been met or exceeded. As more businesses progress, fuller information will become available and will be presented to the Board. Fuller details are presented in the Annex to this paper.

Scotland: CookSafe Programme

12. Additional resources of £2m p.a. were provided in 2004/05 and 2005/06 by the Scottish Ministers. FSA Scotland worked with the Scottish Food Enforcement Liaison Committee, Scottish Food Advisory Committee and others to develop an approach to HACCP called '**CookSafe**'. All 32 Scottish LAs were, or are still, involved in **CookSafe grant-funded projects** and CookSafe continues to be extensively utilised by LAs in Scotland. FSAS also used some of its additional funds to provide central support. This included providing **workshops** on CookSafe and **additional support material** to LAs, producing an **e-learning** version of CookSafe, making translated versions available for key **ethnic communities** in Scotland, working in collaboration with Scottish Catering Colleges and launching the **Eatsafe award scheme** (developed in Northern Ireland) to Scotland. Support will be provided to 9000 (30% of total) catering

businesses by 2007 to work towards food safety management compliance and this could reach 12,000 (40% total).

13. The work plan for Scotland set out in the Board Paper of March 2005 has either been completed or is on target for completion within the planned timescales. The Annex to this paper provides a summary of progress against the areas set out in the original work plan together with additional planned work up to 31 March 2007.

Evaluation and feedback: CookSafe

14. An interim independent evaluation was carried out on the first year's work and the report of the evaluation found that the Local Authority training and support initiatives had been a success in the eyes of the caterers. The results have been used to shape the projects for the second year. A copy of the report can be found on the Agency's website at:

<http://www.food.gov.uk/multimedia/pdfs/scothaccpevalrep.pdf>.

15. A final evaluation is currently being discussed with the intention of a UK-wide initiative

Wales: Food Safety Management and SFBB Programmes

16. FSA Wales works closely with LAs and has initiated the setting up of an all Wales Food Safety Management (FSM) Steering Group. All LAs are introducing **FSM guidance packs** during programmed inspections and many are running **training seminars for small catering businesses** in the use of their own traditional HACCP guidance. The steering group is engaging with the Ethnic Business Support Programme to obtain help in making closer links with ethnic groups. The first initiative will be to run a **seminar for Chinese caterers** in South East Wales.
17. The steering group is attempting to develop a "compliance measurement system" as an alternative to the use of Confidence in Management scores. They organised a **one-day seminar for enforcement officers on FSM flexibility** in July. It was attended by all Welsh LAs and was well received. Evaluation is in progress.
18. All Welsh LAs sent officers to **SFBB training workshops**. Many LAs now have SFBB as their preferred guidance to small caterers and the pack is being translated into the Welsh language to ensure its availability throughout Wales. Collaboration with the Welsh Development Agency and the Wales Tourist Board will resume following their recent reorganisation into the Welsh Assembly Government.

Evaluation and Feedback: FSM and SFBB

19. FSA Wales has frequent feedback from enforcers via the LA food groups whose representatives make up the steering group. FSM is a standing topic at all LA food group meetings. Anecdotal evidence indicates that many Welsh caterers are becoming FSM compliant but, as yet, there is no accurate measure of how many.
20. Fuller details are provided in the Annex.

Northern Ireland: Safe Catering and SFBB Programmes

21. The **Safe Catering** model for assisting caterers in setting up documented food safety management systems was developed and has been in use in Northern Ireland for a number of years. It is widely accepted by both enforcers and caterers. In 2003 FSANI funded a revision to Safe Catering, **training of Enforcers** in its use, **workshops for caterers** and supply of a significant number of copies to caterers (through District Councils). Around 6,200 of the 9,300 (approx.) caterers in Northern Ireland have received copies.
22. A further revision to Safe Catering is underway. This work is being carried out in co-operation with the **Food Safety Authority of Ireland** who plan to use it in the Republic of Ireland. The revision takes account of the flexibilities in the legislation. The free supply of Safe Catering to caterers will not be possible in the immediate future as a result of budgetary constraints, however, it will be available on the FSA website for downloading.
23. The **Safer Food Better Business (SFBB)** pack for retailers has been made available to District Councils for use with appropriate retailers. **Training for enforcers** in the use of this retail pack is currently under way. FSANI is working with colleagues across the Agency in the development of **ethnic versions of SFBB**, initially the Chinese version, with a view to them also being used in Northern Ireland.
24. The **Eat Safe food hygiene award scheme** for caterers launched in Northern Ireland in June 2003 as part of the NI HACCP Strategy (and subsequently also launched in Scotland), continues to expand with all 26 District Councils now having made awards. Plans to run the Eat Safe award scheme to complement a possible 'scores on the doors' scheme are under consideration.

Evaluation and Feedback: Safe Catering and SFBB

25. A survey of Enforcers undertaken in 2003 prior to the roll-out of the revised Safe Catering pack showed 35% of caterers had a satisfactory documented food safety management in place with a further 37% having a satisfactory system

although not fully documented. A repeat of the survey in 2005 indicated that these figures had improved to 45% and 43% respectively.

Conclusion

26. As this paper and its annex indicates, there are significant programmes of work underway across the U.K. to achieve strategic objectives by developing and implementing a 'toolkit' of support for LAs and in turn for small catering and retail businesses.

27. Although considerable progress has been made under these programmes in each of the 4 countries, they are at different stages in their planned timetables.

28. As indicated, some evaluation has been undertaken. Proposals for a co-ordinated and more formal evaluation are currently being firmed up.

29. It is suggested that the Board receives a report in Summer 2007 setting out the further progress with these programmes and the outcome of their evaluation

Board Action Required

30. The Board is asked to:

- **note** effective progress is being made in all parts of the UK.

PROGRESS IN EACH PART OF THE UK

ENGLAND

Safer Food Better Business Programme

1. The March 2005 Board Paper described an extensive programme of work based around the Safer Food Better Business (SFBB) guidance material that had been developed and piloted with small businesses. The pack is based on the Agency's established 4C framework (Cooking, Chilling, Cleaning and avoiding Cross-contamination) with a simple diary for record keeping.
2. A twin-track approach was agreed by the Board, with (A) a **toolkit of support** being made available to all local authorities in England and for (B) an extensive **grant scheme** to support local authorities who wished to fast-track the adoption of SFBB with businesses in their area. Additionally, **guidance packs** were made available free of charge to businesses who requested them. Since launch, over 130,000 packs have been distributed.
3. In addition to the SFBB Catering pack, the Agency worked with industry and enforcers to develop **guidance for small retail businesses** such as corner shops. This pack was launched successfully in May 2006. Over 23,000 packs have been distributed. The pack has been adopted by the Spar group for their businesses.
4. The charts below sets out the elements of the programme the Board agreed and reports progress.

(A) Central Package for SFBB – available to all local authorities in England

Project	Progress	Detail
Core SFBB Catering pack	Launched September 2005; free to enforcement officers and directly to businesses. Pack to be revised in the light of feedback for Autumn 2006.	130,000 copies distributed by end July 2006. Diary refills to be available from September 2006.
Information on how to use pack / website aimed at enforcers	Toolkit for Enforcement Officers launched September 2005 – hard copy and web version. Toolkit to be enhanced by	Toolkit distributed to all English authorities Website with downloadable packs and FAQ's in place for launch – pages receive the

	Autumn 2006.	highest number of 'hits' after salt.
Core SFBB Retail pack	Launched May 2006	23,000+ copies distributed to end July 2006
Supplementary materials for ethnic cuisines and other specific sectors	Projects underway working with communities to develop and research material.	SFBB supplements for Indian and Chinese cuisine to be available by January 2007.
Training / professional development for enforcement officers	Tailored free 2 day course developed and run for SFBB and coaching skills.	Over 1000 enforcement officers received training by end July 2006, courses continuing subject to demand.
Support materials, case studies, posters, leaflets etc.	Toolkit for enforcers includes comprehensive support. Two newsletters developed to include case studies.	First SFBB Newsletter included in FSA News May 2006.

(B) Special Grant Scheme to fast-track implementation.

Project	Progress	Detail
Grant scheme for English local authorities developed	Funding of £10m+ over 3 years secured First Tranche of grants announced in May 2005 First Tranche of grants awarded in September 2005	£5.5m allocated to 157 local authorities in 54 projects over 18 months targeting 28,500 businesses
Encouragement of local collaborations	Many grants awarded to local authorities linking up with each other, industry, colleges, RDAs.	21 out of 54 projects are collaborative.
Projects to be monitored and evaluated with success criteria to inform future year's bidding rounds	Feedback from projects suggest significant success. Progress being made in businesses not previously able to develop food safety culture. Case studies and feedback disseminated.	SFBB Audit tool developed. Survey to evaluate businesses undertaken in March 2006 as a baseline, to be repeated March 2007.

Future bidding rounds – Second Tranche of grants	Applications for Second Tranche of grants closed end June 2006. Additional funding of £1m secured – announced July 2006.	69 applications received covering 242 local authorities, 29 collaborative applications. Second Tranche grants to be announced in September 2007.
--	---	---

Progress Against Objectives and Evaluation

Numbers of businesses assisted

5. The SFBB Programme is expected to exceed the targets set in the March 2005 Board Paper.
6. Based on evidence from pilot activity which was undertaken before the new hygiene legislation came into force, it was anticipated that the programme would support some 20,000 small businesses each year towards making progress in England. The initial 18 month tranche of the grant scheme (October 2005 – April 2007) will **provide direct fast-track support to 28,500 businesses**. Additionally, returns from local authorities suggest that authorities without grants, using the SFBB toolkit, are also providing fast-track support to a further 7500 businesses.
7. The second tranche of grants are currently being finalised. It is expected that a further 20,000 businesses will be directly assisted (October 2006 – April 2008). Further grants may be awarded subject to resources.
8. In addition, the SFBB Retail pack was developed with the expectation that most of these businesses would be able to implement the pack with minimal or no outside help. Some **26,000 SFBB Retail packs** have been distributed since launch in May 2006.

Progress towards compliance / evaluation

9. A **survey of English LAs** was carried out in March 2006. Although this was very early in the life of local projects, significant progress was reported. In particular:
 - Overall **compliance** against the new requirement for food safety management is shown as 45% of food establishments, against a baseline estimated at 30% in 2002, and a target set in the March 2005 Board paper of 40%.

- Significant activity is underway both in local authorities that received grants, and encouragingly in those that did not. In authorities receiving grants (awarded in September 2005) over 8000 businesses had attended workshops by 31-March-2006, and a further 6000 individual coaching sessions had been held. In authorities not receiving grants, over 3000 businesses had attended workshops.
- The survey supports the focus of the SFBB programme on catering and small businesses agreed at the March 2005 Board meeting and echoes the findings of the food premises survey discussed at the July 2006 Board meeting.

10. A **comprehensive evaluation** is planned for 2007 that will cover four elements:

- In March 2007, to repeat a survey carried out in March 2006 of all English LAs on activity promoting food safety management and on compliance levels;
- An independent review of project reports from the first phase of grant supported projects;
- An independent review of the SFBB guidance pack and associated materials to review their effectiveness and suggest enhancements.
- An independent review of food safety management implementation – linked with implementation in other parts of the UK

11. **Qualitative feedback from enforcement officers** using the SFBB packs and coaching businesses suggest that real progress is being made, particularly in businesses that had previously not been able to grasp food safety management. Feedback suggests businesses are taking ownership of the packs, using them to train their staff and achieving a genuine change in behaviour.

12. **Case studies** detailing progress in some of the projects and in individual businesses were presented in the SFBB Newsletters which can be accessed at:

- <http://www.food.gov.uk/multimedia/pdfs/sfbb02.pdf>
- <http://www.food.gov.uk/multimedia/pdfs/fsanews57.pdf>

Industry Feedback

13. As well as positive feedback from individual businesses and enforcement officers, the food industry in general has been very positive.

14. Following their assistance in developing the SFBB Retail pack, **Dr Kevin Hawkins, the Director General of the BRC** said: 'The British Retail Consortium represents a large number of smaller retailers who will directly benefit from this

initiative. I would commend the Food Standards Agency for the way they have responded to the implementation of the EC Food Hygiene Regulation for small retail businesses by developing a pragmatic and proportionate approach to food safety management.'

DCA / Hansard Society e-participation Pilot

15. The Agency participated in a **pilot e-participation forum** run by the Department of Constitutional Affairs with the Hansard Society. The forum ran between April and June 2006 and allowed enforcement officers and businesses to discuss and comment on SFBB. This was a useful exercise and the information has fed back into revisions of the material and consideration of future priorities.

Future Work

16. Work is in hand to produce **supplementary material for Chinese and Indian cuisines**. The Agency is discussing with other regulators further supplements to adapt the pack for use in small **care homes** and other situations with vulnerable clients. The feasibility of producing training tools for staff, including an interactive tool for staff in businesses who do not have English as a first language or where there are low levels of literacy are being investigated.

SCOTLAND

Progress against Project Plan since 10 March 2005

1. Outline of progress by local authorities (second contracts). Project monitoring data in line with numbers of businesses targeted. The FSAS HACCP project committed to deliver support to 9,000 caterers, through all Scottish Local Authorities, over a two-year period. Within the first 18 months of the Local Authority projects almost 9,000 businesses had received training and the project monitoring database has details of 12,200 businesses identified for support by Local Authorities.
2. Production and distribution of Cook**Safe** and the e-learning disk in line with LA demand. The HACCP based guidance model Cook**Safe** and the e Learning version are being extensively utilised across Scotland. Demand exceeded initial predictions and a further production was carried out to support the second year of the Local Authority projects.
3. Production of translated versions of Cook**Safe** (Urdu, Punjabi and Chinese). Ethnic language trainers have been provided through FSAS to support the programme of ethnic language training delivered through Local Authorities in Cantonese, Mandarin, Urdu and Punjabi. Over 800 non-English speaking caterers are now trained to use Cook**Safe**.
4. Work with Scottish catering colleges. Scottish catering colleges have been updated on the Scottish project and many are now working in partnership with Local Authorities.
5. Progress with the Eat Safe award scheme. The Eat Safe award scheme had issued 166 awards across Scotland by 25 July 2006. The scope of catering business eligible for the award has been extended to meet growing demand. The Deputy Minister for Health and Community Care provided a keynote address to recipients, local authority elected members and their officials at an award ceremony organised by the Agency in November 2005.

Evaluation and Feedback

6. Interim independent evaluation report. An interim independent evaluation was carried out on the first year's work and the report of the evaluation found that the Local Authority training and support initiatives had been a success in the eyes of the caterers. The results have been used to shape the projects for the second year. A copy of the report can be found on the Agency's website at <http://www.food.gov.uk/multimedia/pdfs/scothaccpevalrep.pdf>.
7. Final independent evaluation will be commissioned. A final evaluation is currently being discussed with the intention of a UK-wide initiative.

Additional work for 2006/2007

8. Additional LA projects to support additional businesses not previously covered including retail and voluntary/community sectors.
9. Translation of Cook**Safe** into Bengali to meet local authority demand.
10. Production of guidance for retailers handling unwrapped high-risk foods.

WALES

Programme & future work

1. FSA Wales initiated the setting up a steering group in January 2005 to consider and discuss both EU and UK Food Safety Management regulations and guidance and how they should be implemented in Wales.
2. The FSM Steering Group consists of two officers from each of the three Welsh Food Safety Task groups and three FSA Wales representatives. It meets four or five times per year. Its main aim over the next 5 years is to help 2,000 food businesses per annum to achieve compliance with article 5 of the EU Regulation 852/2004 on the hygiene of foodstuffs (H1).
3. Its key objectives for 2005/2006 were:
 - To consider and discuss FSM requirements and how they should be introduced.
 - To develop a “toolkit” of guidance materials to Welsh local authorities and make recommendations as to their use in Wales.
 - To advise the FSA Wales and Welsh Local Authorities on strategies for delivery of the Food Safety Management (FSM) concept to food businesses.
 - To identify practical methods of monitoring the uptake of FSM in food businesses.
 - To identify a measurable outcome.

Guidance

4. All Welsh local authorities now address FSM compliance all food businesses during programmed inspections – over 20,000 pa. This often involves the introduction to FSM guidance in targeted premises. Additionally many authorities offer three-hour seminars run by enforcement staff where their guidance materials are distributed, followed by a visit. The guidance materials used are either the FSA Safer Food Better Business or the traditional HACCP style based on a pack developed in Wrexham CC and shared with the other authorities. Most authorities also add additional guidance and record sheets that they think will help individual businesses. Guidance translated into Chinese, Bengali, Turkish and, of course Welsh languages has been shared with all authorities. SFBB is available in the Welsh Language.

5. Two of the Agency SFBB workshops were run in Wales in April and all Welsh authorities sent representatives. The courses aimed to show enforcement officers the SFBB materials and give guidance and best practice on how to use them with small businesses. The courses were very successful in that the simplicity and range of the guidance impressed the audience and many Welsh authorities are using the pack widely. In-house training for enforcement officers has taken place in two authorities and other events to promote the guidance pack are being considered.
6. The steering group organised and ran a seminar in July for enforcement officers from each of the Welsh authorities. It was aimed at exploring the flexibility allowed in assessing compliance with FSM regulations. Following two input sessions there were four break-out sessions where practical scenarios were discussed in detail. Experienced Environmental Officers from the steering group facilitated each workshop. Early indications were that the day was very useful and that other officers would benefit from a similar event. Further evaluation is in progress.

Delivery

7. The main target group for early FSM guidance are high-risk catering premises. Local authority resources are directed toward helping train food business operators in setting up documented FSM systems. Initially the steering group is giving some priority to helping ethnic groups.
8. Contact has been made with the Ethnic Business Support Programme, an organisation funded by the Welsh Assembly Government which gives help and support to new businesses run by people from ethnic minority backgrounds. Approximately 40 per cent of all its business contact is in the food sector and the organisation's business support officers are all from ethnic backgrounds and have excellent contact in ethnic sectors and cultures. They are keen to develop their training and advice capabilities and to work with the FSM steering group.
9. A pilot exercise is planned where a seminar for Chinese caterers is to be organised in South East Wales. Evaluation of this event will be used to target future action
10. Useful contacts were developed with the Wales Tourist Board and the Welsh Development Agency but those bodies have now been reorganised and merged into the Welsh Assembly Government. Contacts will be renewed in due course.

Monitoring

11. The Agency is currently considering the use of the Code of Practice Confidence in Management scores to estimate overall compliance of businesses with FSM regulations. One Food Safety Task Group were not convinced that this is the best

solution and have developed a questionnaire to be used by enforcement officers during inspections. This will lead to estimates of compliance on a four-point scale i.e. full, part, some or no compliance. Work is in hand to try and link the results with local add-ons to monitoring databases.

Measurable Outcome

12. FSA Wales receives frequent feedback on progress on the ground from the LA food group representatives who make up the Steering Group. FSM is standing topic on all food group meetings and steering group representatives receive reports from all local authorities. Anecdotal evidence indicates that good progress is being made across the board where Welsh caterers are becoming FSM compliant but there is not yet an agreed measure of progress.
13. The activities of the problem caterers who find great difficulty in implementing FSM because of lack of interest in the subject or an inability to grasp the basics tend to overshadow the progress of the majority of caterers who are content to make progress. The debate as to whether educational or enforcement measures are appropriate in certain businesses is very much alive and the group will continue to work on informing that debate and on the problems around measurement and reporting progress.

NORTHERN IRELAND

Programme and future work

1. A model for assisting caterers in setting up documented food safety management (HACCP based) systems was developed and has been in use in Northern Ireland for a number of years. This 'Safe Catering' document has been supported and promoted by FSANI and is widely respected and accepted by both enforcers and caterers.
2. Prior to development of a new version of the model in 2003 around 3,450 copies of a previous version had been supplied to the 9,300 (approx) caterers in Northern Ireland. Following the revision, a further 2,750 (approx) copies were supplied free of charge through councils meaning that around 6,200 caterers have received a guidance pack. Severe budgetary constraints have meant that further copies of the model could not be supplied free of charge however as an interim arrangement it has been placed on the FSA website in PDF format for free downloading.
3. Further revision of the 'Safe Catering' model is well under way despite both staffing and funding difficulties. The revision is being undertaken jointly with the Food Safety Authority of Ireland who intend to use the model in ROI. This initiative will ensure a common approach throughout the island of Ireland and be a novel mutually beneficial approach between two Member States.
4. FSANI and representatives of District Councils in Northern Ireland were involved in the development of the SFBB retail pack. Food Hygiene Implementation Division has kindly funded the supply of retail packs to District Councils in Northern Ireland for use with appropriate retailers.
5. A number of training courses for enforcers on the SFBB retail pack are currently being run. Again Food Hygiene Implementation Division is kindly funding these in Northern Ireland.
6. FSANI is again involved with colleagues in Food Hygiene Implementation Division in the development of Ethnic versions of SFBB with a view to their use in Northern Ireland. Ethnic versions of the Scottish CookSafe model will also be made available on request if resources permit. Support for the Chinese sector in particular in Northern Ireland has been long awaited.
7. Future work in NI, at least in 2006-7 will be restricted as a result of severe budgetary constraints. As regards supply of copies the revised Safe Catering model, it is proposed to explore options around charging of District Councils and/or caterers.

Progress against Objectives

8. As indicated earlier, staffing and funding issues have restricted plans set out in the previous Board paper in March 2005.
9. Revision of the Safe Catering model is well under way however with a draft already having been produced for submission to a stakeholder group. Input from a professional design company has been sought.
10. As set out above options for charging for the revised model are being considered
11. Other plans set out in the earlier Board paper have been delayed until completion of the revision of the model e.g. EHO training. Training seminars for caterers and involvement of catering colleges will unfortunately not be possible in 2006/7 due to funding restraints.
12. It has not been established if the target of having 50% of caterers with a documented food safety management system in place by April 2006 has been met. A figure of 45% compliance was established in the middle of 2005. It is proposed to conduct a further survey early in 2007.
13. The Eat Safe award scheme has been extended in scope to include all catering operators (previously it had been restricted to catering businesses to which the public has access). The scheme continues to grow in popularity with all 26 District Councils in NI now having made awards.