



2007 UK Food Establishment Survey (E03012)



Prepared for: Mark Davis
Imported Food & Food Fraud Co-
ordination Branch
Enforcement Support Division
Food Standards Agency
Aviation House
125 Kingsway
London WC2B 6NH

Prepared by: ADAS UK Ltd
Market and Policy Research Team
Woodthorne
Wergs Road
Wolverhampton
WV6 8TQ

Suzanne Clark

Stuart Attwood

Date: August 2008



I declare that this report represents a true and accurate record of the results obtained/work carried out.

(Author signature)

(Date)

(Verifier signature)

(Date)

Executive Summary

A survey was conducted in 2005 by the FSA to establish a baseline for establishment compliance with food hygiene regulations and to enable the Agency to measure future improvements in hygiene standards. This 2007 survey, conducted by ADAS UK Ltd on behalf of the Food Standards Agency (FSA), builds upon that completed in 2005. Since that time, the Agency has developed the concept of “broad compliance”, which has also been incorporated into the set of National Performance Indicators for local authority (LA) performance (NI184 – Food establishments in the area which are broadly compliant with food hygiene law). This survey complements and adds to the data provided by the LA statutory returns from local authorities on standards in food establishments, and is used to monitor “broad compliance” and the success of the education and training initiatives implemented since 2005.

The FSA applies the concept of “broad compliance”, separately, both to food hygiene and to food standards. This survey only deals with food hygiene. NI 184 only applies to England.

Each year LAs undertake an inspection programme of food establishments in their areas to monitor food business operators' compliance with food hygiene regulations. This survey required LAs to use information from those inspections to complete two questionnaires for different types of establishments within their areas, according to a sampling plan which attempted to ensure that representative data was collected. Survey questionnaires were to be completed as part of the annual food establishment inspection programme and only premises inspected between July and November 2007 were eligible for inclusion.

Each LA was asked to try to complete 20 questionnaires, although fewer were accepted if the authority were unable to complete this number. This was to ensure that sufficient information from food establishment inspections was collected. The survey was distributed to all 434 LAs in the UK with responsibility for food hygiene enforcement. A total of 5051 questionnaires were received from 289 of the 434 LAs in the UK. In terms of local authorities replying, a response rate of 67% was achieved, in terms of total number of questionnaires received, the response rate was 58%.

For the purposes of this survey, a food establishment is considered to be “broadly compliant” if it scores 10 points or less (zero being the best score) in all three of the following categories:

- Level of compliance with hygiene requirements under food law (possible score of 0, 5, 10, 15, 20, 25);
- Level of compliance with structural requirements under food law (possible score of 0, 5, 10, 15, 20, 25); and
- Level of confidence in management (possible score of 0, 5, 10, 20, 30).

The objectives for the 2007 survey were;

- To measure the changes in compliance/hygiene standards in UK food establishments as a result of the introduction/implementation, since the 2005 survey, of EC 852/2004;
- Develop the survey to form a basis for measuring “broad compliance” going forward; and
- Obtain data on the number and types of food establishment in each local authority area.

Comparisons between the 2005 and 2007 surveys

Comparisons between the surveys conducted in 2005 and 2007 are weighted but exclude E and approved category establishments. Category E (lowest risk) premises have been excluded because the relatively infrequent inspections of these businesses means that very few would have been visited within the four month survey period. Approved premises are excluded as, during the period when the survey was carried out, these businesses, which are primarily large manufacturers, would have been inspected/risk-rated in a different way to other premises.

The scoring scales for structural/hygiene compliance and confidence in management range from 0 and 5 which are the best available scores, through to 25 (structural/hygiene) and 30 (confidence in management) which indicate the highest level of non-compliance. These scales, which are set down in Annex 5 of the Food Safety Act Code of Practice, to which enforcement officers must have regard when carrying out food law enforcement, are explained in more detail in the report.

Structural compliance scores for establishments in the UK have increased from 85% in 2005 to 87% in 2007 (not a significantly different change). This means that, on average, establishments scored either a 5 or a 10, with more establishments scoring either a 5 or a 10 in 2007 than in 2005.

Scores for hygiene compliance of establishments in the UK in 2007 remain at the same consistently high level as that found in 2005 (87% in both years).

In all areas of food hygiene facilities there has been an improvement in premises being rated as excellent from 2005 to 2007 (significant at the 95% level of confidence). Improvements were noted in the following areas: scores for “controls to ensure thorough cooking”, “time and temperature controls”, “general cleanliness”, “staff personal hygiene”, “risk of cross contamination” and “pest infestation”. There was very little change between 2005 and 2007 in the percentage of premises rated as basic/inadequate for each area of food hygiene facilities considered.

Scores for confidence in management remain high. There has been only a slight decrease in the percentage of those scoring between 0 and 10 for 2005 (89%) compared with 2007 (87%). However, this difference is not significant therefore we can assume that there has been no change in establishments scoring between 0 and 10 in 2005 compared with 2007.

In relation to risks to public health, in all areas assessed under risks to public health, establishments’ have either improved or stayed the same when compared to the same measurements in 2005. Overall, 94% of establishments were assessed as not posing a risk to public health.

Broad Compliance

“Broad Compliance” is an outcome measure which the FSA developed in conjunction with LACORS and other local authorities to monitor the effectiveness of the regulatory service relating to food law (NI184 – Food establishments in the area which are broadly compliant with food hygiene law).

This survey found that 80% of all establishments in the UK were broadly compliant. The table below displays broad compliance of establishments for each country. The slight differences in overall percentages for each country were not statistically significant at the 95% confidence level.

Broad Compliance by Country (Includes E and new premises)

Country	Base	Percentage Broadly Compliant
England	3722	80%
Scotland	381	82%
Wales	180	78%
Northern Ireland	378	80%
UK	4661	80%

Broad compliance varies by operational category of establishment. The table below shows that 93% of the large food retailers were broadly compliant, 88% of manufacturers / processors and three quarters of food caterers (75%). Out of all the types of food caterers, schools/colleges and hospital/nursing homes were more likely to be broadly compliant (93% and 91% respectively), compared with takeaways and pubs/clubs which were less likely to be broadly compliant (61% and 69% respectively). Out of all the food catering types, takeaways were least likely to be broadly compliant (significant at the 95% level of confidence).

Broad Compliance by Operational Category

Operational Category	Base	Percentage Broadly Compliant
Large Food Retailer	495	93%
Small Food Retailer	854	81%
Food Caterer	2913	75%
Manufacturer/ Processor	355	88%
UK	4661	80%

In relation to risks to public health, for all areas assessed under risks to public health, establishments' have either improved or stayed the same when compared to the same measurements in 2005.

Overall, both in 2005 and 2007, 94% of establishments were assessed as not posing a risk to public health.

Numbers of Establishments by Type per Local Authority Area

An additional survey conducted to collect details of the number of establishments by type from each local authority area did not yield sufficient responses to be used in this survey. As a result, more general data on premises numbers supplied by the FSA from the annual LA monitoring returns was used to ensure that the results presented here have been weighted such that they are representative of the population of establishments in the UK.

Contents

1. Introduction and Background	3
2. Objectives	4
3. Methodology	4
3.1 Questionnaire Design – Main Survey	4
3.2 Sample Size.....	5
3.3 Weighting.....	6
3.4 Data Analysis and Reliability.....	6
3.5 Analysis and Findings.....	7
3.6 Scoring Explained.....	7
4. Results	9
4.1 Total Numbers of Establishments by Type per LA Area	9
4.2 Main Establishment Survey	9
4.3 Broad Compliance	11
4.4 Changes in Levels of Compliance since Previous Inspection	15
4.5 SFBB/Food Safety Management System/Confidence in Management.....	18
4.6 Food Hygiene Compliance Score	20
4.7 Food Hygiene Facilities and Risks	22
4.8 Overall Risk to Public Health	26
4.9 Action Taken Following Inspection	26
4.10 Comparisons Between 2005 and 2007 Data	27
5. Conclusions.....	35
5.1 Broad Compliance	35
5.2 Comparisons between the 2005 and 2007 Surveys	35
6. Appendices.....	37

List of Tables

Table 1: Number of Participating LAs.....	9
Table 2: Distribution of Establishment Inspections by Operational Category	10
Table 3: Broad Compliance by Establishment Operational Category	12
Table 4: Broad Compliance by Risk Rating Prior to Latest Inspection	13
Table 5: Broad Compliance, Previous Inspection Compared with the Latest Inspection	16
Table 6a: Analysis of Establishments' Confidence in Management scores - by Country	19

Table 6b: Analysis of Establishments' Confidence in Management scores - by Establishment type	19
Table 7: Confidence in Management by Estimated Length of Time in Business	20
Table 8a: Analysis of Establishments' Food Hygiene Compliance Scores - by Country	20
Table 8b: Analysis of Establishments' Food Hygiene Compliance Scores - by Establishment type.....	21
Table 9: Analysis of Establishments' by Food Caterer Type and Food Hygiene Compliance Scores	21
Table 10: Overall Assessment of Risk to Public Health by Country	26
Table 11: Broad Compliance by Country.....	35
Table 12: Broad Compliance by Operational Category	35

List of Figures

Figure 1: Types of Food Caterers	10
Figure 2: Broad Compliance in the UK.....	11
Figure 3: Broad Compliance by Type of Food Caterer	12
Figure 4: Broad Compliance by Length of Time in Business	13
Figure 5: Broad Compliance by FTEs	14
Figure 6: Broad Compliance by Organisation Type of Business	15
Figure 7: Hygiene Compliance: A comparison between the previous primary inspection and the latest inspection	17
Figure 8: Comparison of structural compliance scores between previous primary inspection and the latest primary inspection.....	17
Figure 9: Comparison of Confidence in Management scores between previous primary inspection and the latest primary inspection.....	18
Figure 10: Assessment of Food Hygiene Knowledge/Competence of Food Handling	22
Figure 11: Adequacy of the Documented Procedures for Producing Food Safely.....	23
Figure 12: Are Food Safety Management Procedures being followed?	24
Figure 13: Adequacy of Evidence indicating that Procedures are followed	24
Figure 14: The Extent the Operator/Manager is aware of Food Safety Hazards which may arise if appropriate controls are not applied in relation to:.....	25
Figure 15: Most common actions taken after the last primary food hygiene inspection.....	27
Figure 16: Broad Compliance Score	28
Figure 17: Structural Compliance Score.....	29
Figure 18: Food Hygiene Compliance Score.....	30
Figure 19: Adequacy of Food Hygiene Facilities	31
Figure 20: Confidence in Management Score	32
Figure 21: Assessment of the Risk to Public Health.....	33
Figure 22: Overall Assessment of Risk to Public Health	34

1. Introduction and Background

The FSA Strategic Plan 2005-2010 states that a prime objective for the FSA is to continue to reduce foodborne illness by building on the good progress made to date. A key role in preventing foodborne illness is undertaken by the 468 local authorities and port health authorities in the UK. These are responsible for the day-to-day enforcement of most food safety and standards legislation.

The Agency's Strategic Plan 2005-2010 'Putting consumers first' at Chapter 6 "How We Will Deliver" states that, in relation to enforcement, the FSA will:

- Develop ways to measure the outcomes of food law enforcement work and improve timeliness and relevance of local authority performance data;
- Publish information on enforcement performance to inform consumers and encourage better local authority performance; and
- Support local authorities in raising standards in food safety management systems and work with industry on developing guidelines to the new hygiene regulations.

The introduction of Regulation (EC) 852/2004 on 1 January 2006 has reinforced a risk-based approach to controlling food hygiene and requires businesses to adopt documented procedures based on HACCP principles to demonstrate compliance. The FSA has undertaken a programme of education and training to reduce foodborne illnesses and improve food hygiene practices, e.g. Safer food, Better Business, Cooksafe, Safe catering.

Broad Compliance is an outcome measure which the FSA has developed in conjunction with the Local Authority Coordinators of Regulatory Standards (LACORS) and LAs to monitor the effectiveness of the regulatory service relating to food law.

It is based on a numerical scoring system which is currently used by LA enforcement officers to assess a food establishment's compliance with food law and consequently the degree of risk to food safety. The scoring system is contained within Annex 5 of the statutory Code of Practice (England) on Food Law Enforcement (equivalent Codes of Practice are in place in Scotland, Wales and Northern Ireland).

<http://www.food.gov.uk/enforcement/foodlaw/foodlawcop/>

The FSA is keen to monitor broad compliance and the success of the education and training initiatives implemented since 2005.

For food hygiene, six factors are assessed within the risk assessment process carried out by LA enforcement officers. In this survey, the following three were relevant when measuring whether food establishments are broadly compliant:

- Level of compliance with hygiene requirements under food law;
- Level of compliance with structural requirements under food law; and
- Level of confidence in management.

For the purposes of this survey, a food establishment is broadly compliant if it scores 10 points or less (zero being the best) in all three categories.

The remaining three factors assessed as part of the risk assessment process for a food business, not included in this survey's measurement of broad compliance, are: type of food and method of handling; method of processing; and consumers at risk (ie. number/geographical spread of customers and supply to vulnerable groups). The risk

scores associated with these factors are dictated primarily by the nature of the business rather than the business' compliance with food law.

This 2007 survey is an opportunity to establish a baseline for broad compliance by food establishments. A similar methodology to the 2005 survey was employed to allow some comparisons. However, the questionnaire for 2007 was updated and modified as a result of changes to legislation and other factors that would be relevant to some businesses and LAs.

2. Objectives

The objectives for the 2007 survey were as follows:

- To measure the changes, since the 2005 survey, as a result of the implementation of EC 852/2004 in the UK;
- Develop the survey to form a baseline for measuring "broad compliance" going forward; and
- Obtain data on the number and types of food establishment in each local authority area.

3. Methodology

Each year, LAs undertake an inspection programme of food establishments in their areas to monitor compliance with food hygiene regulations. This survey asked LAs to use information from those inspections to complete a number of questionnaires for different types of establishments within their areas, according to a given quota. Survey questionnaires were to be completed as part of the annual food establishment inspection programme and only premises inspected between July and November 2007 were eligible for inclusion.

For the main 2007 survey, an online survey method was used as the research tool. A link to the survey instructions and questionnaire was distributed via e-mail to all named environmental health practitioners (EHPs), general contacts within the Food Hygiene Team and Chief EHP within all LAs in England. For LAs in Scotland, Wales and Northern Ireland, the e-mail link for the survey was sent to the FSA office in each country and subsequently distributed to their LAs. Each LA was requested to try to complete 20 questionnaires, although fewer were accepted if the authority were unable to complete this number. This was to ensure that sufficient information from food establishment inspections was collected.

A separate survey to identify total numbers of establishments by type and by local authority was attempted by the same method, but as a separate questionnaire and link. (Questionnaire is in appendix 1). It was recognised that requiring respondents to engage twice for the success of this survey may have detracted from their desire to respond. However, the FSA requirement to obtain establishment numbers by type per LA was considered useful and this methodology allowed succinct and short questionnaires for completion by respondents, with targeted prompts to non-respondents. Both surveys were sent out simultaneously, but as separate links via e-mail.

3.1 Questionnaire Design – Main Survey

The 2007 survey was largely based on the 2005 version of the survey. In collaboration with the FSA a few minor changes were made to make questions relevant to the purpose of the 2007 survey and to ensure suitability for an on-line response.

Broadly, the question areas included the following:

- Establishment information.
- Status of establishment prior to the inspection.
- Current establishment practices and food hygiene scores.
- Status of establishment post inspection.

Once the questionnaires had been developed, a pilot study was carried out with four LAs. These were visited by ADAS consultants who were able to conduct a detailed discussion about the ease of use of the online facility, printing of the questionnaire, clarity of the instructions for completion etc. The pilot also enabled testing of the electronic links within a LA office environment; to ensure completed questionnaires could be successfully submitted. Feedback from the pilot led to minor alterations and clarifications in some questions, and, to a greater degree, regarding the instructions and the random sampling regime. (Appendix 2 contains the final questionnaire and instructions as issued to LAs).

A commissioning letter for the 2007 survey, including the questionnaire template and guidance on completion, was issued on 8th October 2007 and published on the FSA's website.

Follow-up e-mails were sent on two occasions, during late October and late November in order to prompt non-responders in England. Follow-up for non-responders in Scotland, Wales and NI was undertaken by regional FSA officers. In January 2008, a further telephone follow-up was undertaken for non-responders. This was only for the main establishment survey and not the "numbers of establishments per LA" survey.

Telephone and e-mail help-lines were available for LAs throughout, from the launch of the survey in October 2007 to its final closure in January 2008. The telephone help-line was also used to receive feedback on the survey and questionnaire for future improvements.

It was clearly understood that this project was not a means to monitor LA performance, but 5% of electronic submissions by LAs were validated to ensure that the responses given were valid. In addition to this, 10% validation of paper submissions (which were inputted manually into the analysis software by ADAS staff) were completed and all duplicate responses removed, where submissions had either been submitted twice electronically or a paper and electronic version of the same inspection had been submitted.

It became evident from the pilot study that LAs were under pressure from a variety of priorities, so in order to facilitate their ability to complete the survey, compulsory questions were identified as Q1, Q3, Q5, Q6, Q12, Q22, Q23, Q33 and Q34. If these questions had been completed then they were deemed sufficiently complete to be counted as valid responses. These compulsory questions also facilitated comparisons between 2005 and 2007 surveys.

3.2 Sample Size

The target population for the 2007 survey was the Chief EHP, a general contact with the Food Hygiene Team or a named EHP within each LA in the UK

Responses by EHPs within LAs were based upon their annual establishment inspection programme; coupled with the requirement for this survey to be comparable with that of 2005. The survey window was premises inspected between July and November 2007. The date for submitting returns was ultimately extended to 18th January 2008. However, responses were still to refer only to inspections conducted during July to November 2007, as this was the same survey window for the survey conducted by the FSA in 2005.

In total, 434 LAs (excluding port authorities, that only have responsibility for enforcement of controls at points of entry, and county councils, that only have food standards enforcement responsibilities) across the UK were sent the survey link. Responses were received from 289 LAs, which gave a response rate of 67%. Table 1 displays the number of LAs participating in the survey by country.

A total of 5051 completed questionnaires (from 289 different LAs) were received from food establishment inspections in the UK, which represents 1% of the total number of food establishments in the UK (based upon the annual LA monitoring returns).

3.3 Weighting

The data in this food establishment survey has been weighted to ensure that results are representative of the UK. The information for this weighting has been sourced from the annual statutory returns LAs submit to the FSA of their food inspection programme for the year. See <http://www.food.gov.uk/enforcement/ocddata/> for more details.

The food establishment survey data has been weighted by risk rating (i.e. A, B, C, D, E and approved), for both 2007 and the 2005 results. For 2007, the weighting calculations are against Q6 (pre-inspection risk rating) and for the 2005 data against Q5 (pre-inspection risk rating).

In the 2007 and 2005 surveys, few establishments with a risk rating of E were inspected during the survey window period of July to November. This was due to their prescribed inspection frequency being every three years and the use of alternative enforcement regimes in some areas for this category. This causes an issue when weighting the data, as the population of E category establishments is large and therefore, once weighted, the results would be emphasised; obscuring the presentation of some area of higher risk categories (A, or approved, for example). For this reason, category E establishments have not been included in all the results tables.

Approved establishments (in 2005 these establishments were termed product specific premises) also cause a problem. Approved establishments were not given a risk rating and fall into the rating 'outside category' in the LA monitoring data. This 'outside category' also includes other establishments not considered in this survey. Therefore to weight using this 'outside rating' data would not accurately represent just the "approved" establishments.

To mitigate these issues for the 2007 survey, establishments rated E and approved have only been included for tables displaying:

- Broad compliance (a variable combining answers to Structural Compliance Score (Q22), Hygiene Compliance Score (Q23) and Confidence in Management Score (Q33)); and
- Confidence in Management Score (Q33) only.

For all other results, establishments with a risk rating of E and approved establishments have been excluded, for both the 2005 and 2007 survey analyses.

For a detailed breakdown of the weighting calculation please refer to appendix 3.

3.4 Data Analysis and Reliability

The sample data collected was used to represent estimates of the population. This is especially pertinent where the sample data was further divided into sub-groups for more detailed analysis. The confidence that can be placed on the individual estimates is dependent upon the percentage of responses and the size of the sub-group. The sample size for some sub-groups in some of the analysis was small. Where there were thirty or

fewer respondents, data has not been presented or discussed as it may not be considered a statistically reliable representation of the population.

3.4.1 Confidence Intervals

A sample size of 5051 establishments returns a maximum margin of error of +/- 1.4% on findings at the 95% level of confidence. Where sub-groups (e.g. country based) have been analysed, the margin of error will increase due to the smaller sample base. For example, a maximum margin of error for data from Wales only (with a base of 151) is +/-8% and for Scotland (with a base of 364) is +/-5.1%, both at the 95% level of confidence.

3.5 Analysis and Findings

Analysis of raw data was carried out using specialist market research software called SNAP. This software enables weighted tables to be produced including cross analysis of differing variables. Scores were compared using chi-squared analysis.

For each question, comparisons of the following variables have been analysed and presented.

- Location (Q3a);
- Establishment type (Q5a);
- Type of food caterer (Q5b);
- Structural compliance score (Q22);
- Hygiene compliance score (Q23); and
- Confidence in management score (Q33).

All percentages presented were calculated on the basis of actual responses received. Where data was missing (either because a respondent had omitted a reply to a question or an individual part of a question) this was termed “no reply” and was not included or presented.

3.6 Scoring Explained

During inspections of food establishments, key indicators are used by local authority officers for hygiene compliance, structural compliance and confidence in management.

Hygiene and structural compliance are scored using the following scale:

- 0 = High standards of compliance with statutory obligations and industry codes of recommended practice; conforms to accepted good practices in the trade.
- 5 = High standards of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations. Some minor non-compliance with statutory obligations and industry codes of recommended practice.
- 10 = Some non-compliance with statutory obligations and industry codes of recommended practice. The premises are in the top 50% of premises and standards are being maintained or improved.
- 15 = Some major non-compliance with statutory obligations – more effort required to prevent fall in standards.
- 20 = General failure to satisfy obligations – standards generally low.
- 25 = Almost total non-compliance with statutory obligations.

Confidence in management is scored slightly differently, the scale is as follows:

- 0 = Good record of compliance. Access to technical advice within organisation. Will have satisfactory documented HACCP based food safety management system which may be subject to external audit process. Audit by Food Authority confirms compliance with documented management system with few/minor non-conformities not identified in the system as critical control points.
- 5 = Reasonable record of compliance. Technical advice available in-house or access to and use of technical advice from trade associations and/or from Guides to Good Practice. Have satisfactory documented procedures and systems. Able to demonstrate effective control of control of hazards. Will have satisfactory documented food safety management system. Audit by Food Authority confirms general compliance with documented system.
- 10 = Satisfactory record of compliance. Access to and use of technical advice either in-house, from trade associations and/or from Guides to Good Practice. Understanding of significant hazards and control measures in place. Making satisfactory progress towards a documented food safety management system/ procedures commensurate with type of business.
- 20 = Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.
- 30 = Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management system.

4. Results

4.1 Total Numbers of Establishments by Type per LA Area

Only 122 LAs submitted responses for the numbers survey. This was too low a response rate to enable a true capture of total numbers of establishments by type to be calculated.

Some LAs expressed concerns about the apparent ambiguity in how to count some establishments as categorised in this survey. Some were counting multiple inspection sites within a single establishment as individual establishments, as this is how they managed their inspection programme within their IT systems. Others counted similar sites as a single establishment. In addition, those returns received were often estimated numbers; therefore, it was felt that the data received may not be reliable or consistent. Any further analysis of this survey data was not carried out. Instead, data submitted annually by LAs to the FSA as part of the LA food law enforcement activity monitoring programme was used as the base population. Details of these numbers as submitted to the FSA by LAs are given in the weightings section of this report and appendix 3 of this report.

4.2 Main Establishment Survey

4.2.1 Respondents and Responses

A final total of 5051 complete responses were received from 289 LAs out of 434 (not including port authorities and county councils). This represents a response rate of 67%. A total of 5185 responses were received initially, but there were 134 duplicates. Some 1375 paper returns were received which were inputted manually and subsequently validated at a 10% rate.

Table 1: Number of Participating LAs

Country	Participating LAs (Total LAs)	Participating LAs as a %age of each country	Participating LAs %
England	231 (354)	65	80
Scotland	22 (32)	69	7.6
Wales	12 (22)	55	4.1
Northern Ireland	24 (26)	92	8.3
Total	289 (434)	67	100%

(Unweighted)

Respondents were asked to first categorise the establishments inspected into the following operational categories:

- Food Retailer
 - Large food retailer
 - Small food retailer
- Caterer
- Food manufacturer/processor

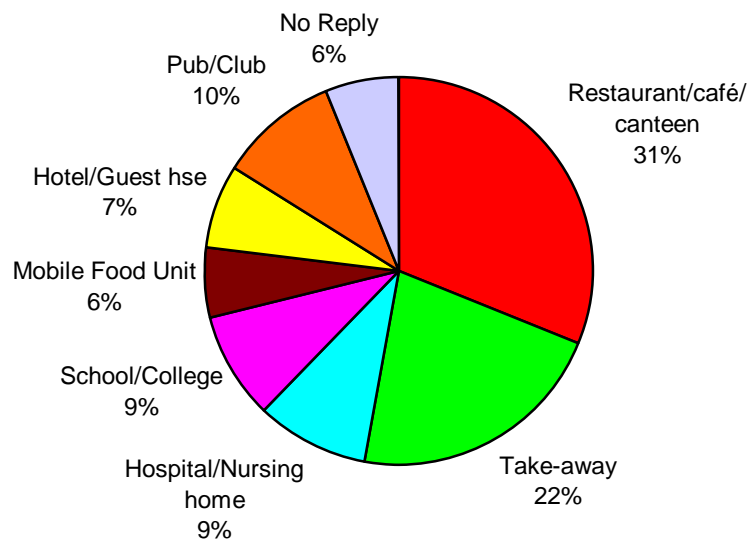
The distribution of the establishment categories is given in Table 2. Nearly two thirds (62.5%) of establishment inspections included in this survey were food caterers.

Table 2: Distribution of Establishment Inspections by Operational Category

Operational Category	Number of Establishments Sampled	Establishment Sampled %
No reply	46	0.91
Food Manufacturers	394	7.8
Large Food Retailer	528	10.4
Small Food Retailer	925	18.3
Caterers (listed below)	3,158	62.5
- Restaurant	982	19.44
- Take-away	688	13.62
- Hospital/Nursing Home	298	5.9
- School/College	281	5.56
- Mobile Food Unit	180	3.56
- Hotel/Guest House	216	4.28
- Pub/Club	324	6.41
- No reply	189	3.74
Total	5,051	100%

(Unweighted)

Figure 1 below shows catering establishments categorised by catering type, including the 6% of returns where this additional information was not supplied.

Figure 1: Types of Food Caterers

Base: Food caterers total 100% (3158 responses including 189 no replies) (unweighted)

4.3 Broad Compliance

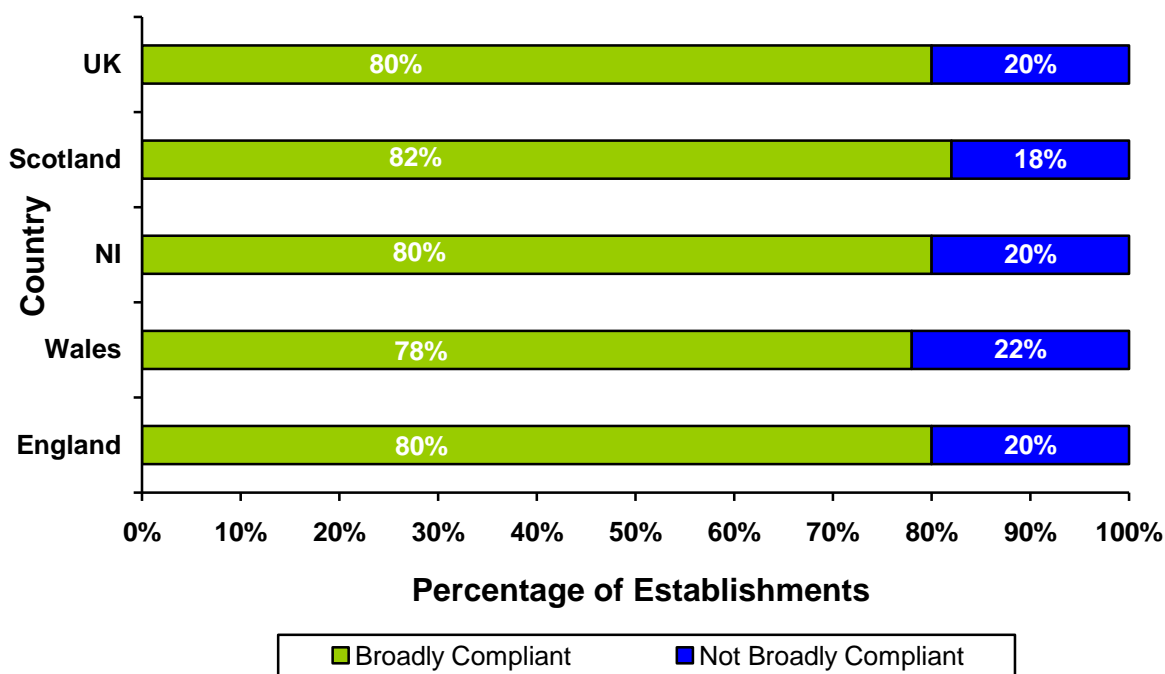
For the purposes of this survey, the percentage of food establishments which were broadly compliant with food law were those scoring 10 or less in all of the following three areas of measurement:

- Level of compliance with structural requirements under food law (Q22);
- Level of compliance with hygiene requirements under food law (Q23); and
- Level of confidence in management (Q33).

Broad compliance is expressed as a percentage of the total responses received and is weighted so it is representative of the population as a whole. Establishments scoring over 10 in all or any of the above three key categories were classed as being not broadly compliant.

The figure below shows those establishments by country which were broadly compliant.

Figure 2: Broad Compliance in the UK



Base: 4661 Establishments (Weighting includes risk category E and approved establishments)

80% of establishments in the UK were broadly compliant. This figure is slightly lower for Wales (78%) however, slightly higher for Scotland (82%) (this is not a statistically significant difference).

4.3.1 Broad Compliance of New Establishments

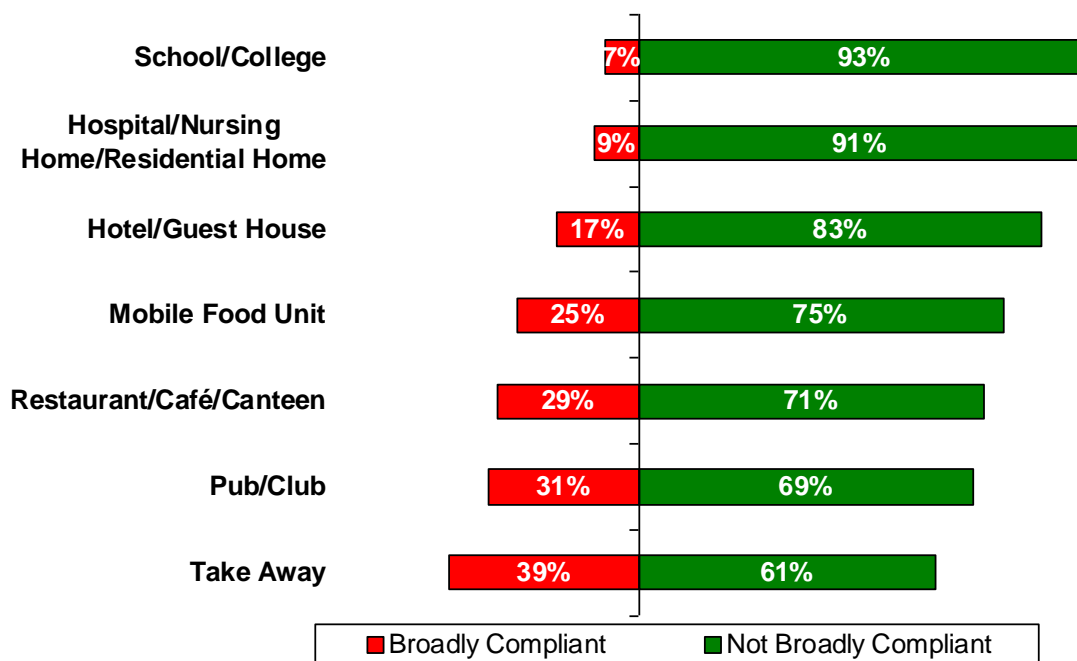
Broad compliance for new establishments (base 315) in the UK is less than that of establishments that have undergone at least one previous inspection, 70% of new establishments are broadly compliant compared with 80% (significantly different at the 95% level of confidence).

72% of new establishments in England (base 254) are broadly compliant, this is not significantly different to establishments in England that have undergone at least one previous inspection. Bases are too small in the other countries to analysis.

Table 3: Broad Compliance by Establishment Operational Category

Operational Category	Base	Percentage Broadly Compliant
Large Food Retailer	495	93%
Small Food Retailer	854	81%
Food Caterer	2913	75%
Manufacturer/ Processor	355	88%
UK	4661	80%

Broad compliance varied by operational category of establishment. The table above shows that large food retailers and manufacturers/processors were more likely to be broadly compliant (93% and 88% respectively) than food caterers. Food caterers were least likely to be broadly compliant (75%) compared with large food retailers and manufacturers/processors (significantly different at the 99% level of confidence).

Figure 3: Broad Compliance by Type of Food Caterer

Bases: School/College (274), Hospital/Nursing Home/Residential Home (292), Hotel Guest House (206), Mobile Food Unit (146), Restaurant/Café/Canteen (890), Pub/Club (307), Take Away (632) (includes "E" risk rated and "approved" establishments)

Out of all types of food caterers, schools/colleges and hospital/nursing homes were more likely to be broadly compliant (93% and 91% respectively), compared with takeaways and pubs/clubs which were less likely to be broadly compliant (61% and 69% respectively). Takeaways were least likely to be broadly compliant (significant at the 95% level of confidence) compared with all other food catering types.

4.3.1 Broad Compliance by Pre-Inspection Risk Rating (Prior to Latest Inspection)

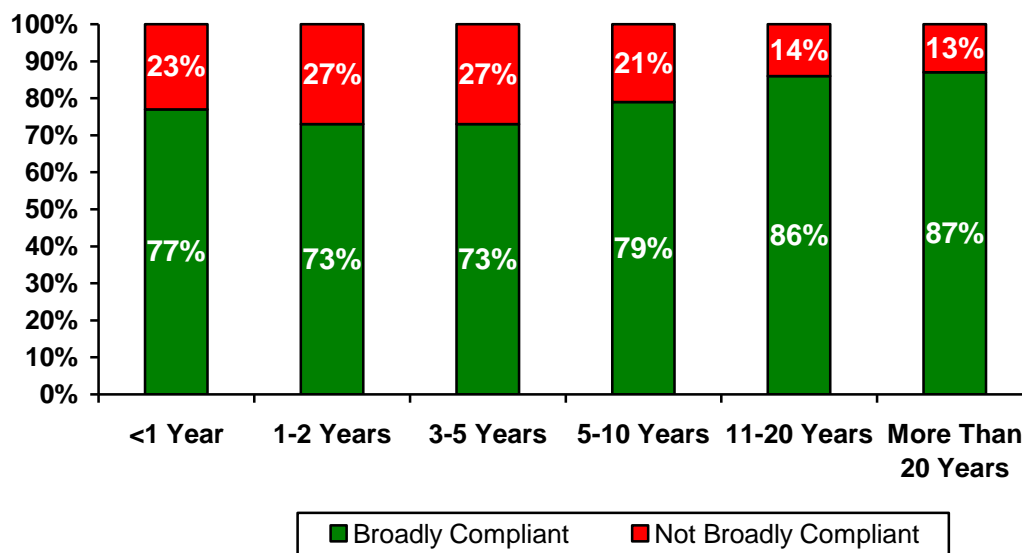
Table 4: Broad Compliance by Risk Rating Prior to Latest Inspection

Compliance	Food Hygiene Inspection Rating Prior to Latest Inspection					
	A	B	C	D	E	Approved Establishment
Base:	222	1125	2656	374	120	164
Broadly Compliant	30%	57%	80%	91%	88%	92%
Not Broadly Compliant	70%	43%	20%	9%	12%	8%

As would be expected the majority of establishments which were broadly compliant had a risk rating of 'E', 'D' or 'C' in their previous food hygiene inspection. However, a number of premises rated as Category A (30%) or B (57%) were also considered to be broadly compliant. This reflects the fact that, as previously highlighted, the risk rating of a premises is determined not only on the basis of compliance, but also on the nature of the business. This is also the case for approved establishments which, by their very nature, are considered to pose a higher risk, even where they perform well in relation to hygiene/structural compliance and confidence in management. Approved establishments are categorised as such due to the nature of the risk associated with the food product (i.e. products of animal origin). It does not therefore necessarily mean that they are poorly managed, or non-compliant for hygiene and/or structural facilities. These survey results endorse this, as 92% of approved establishments were assessed as broadly compliant.

4.3.2 Broad Compliance by Length of Time in Business

Figure 4: Broad Compliance by Length of Time in Business



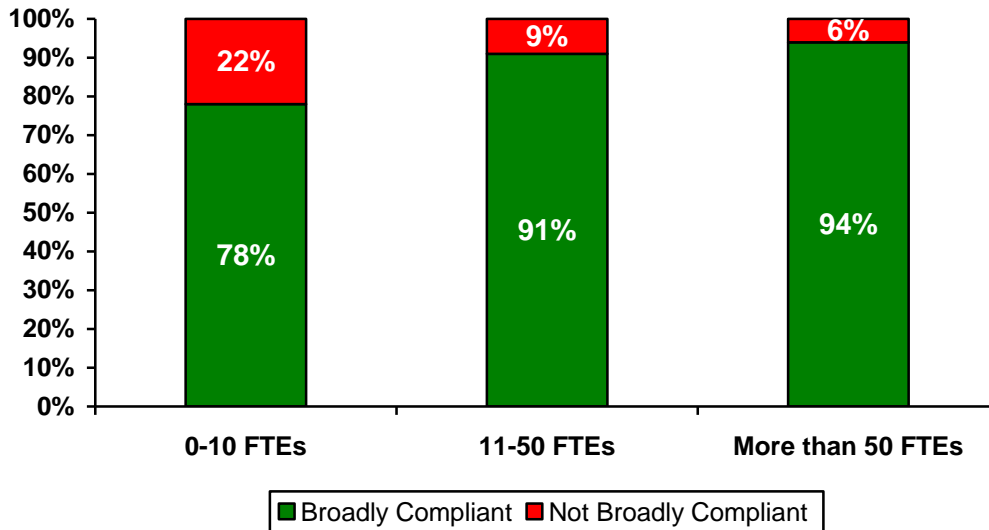
Bases: 0 years (216), 1-2 years (590), 3-5 years (843), 5-10 years (1289), 11-20 years (1343), more than 20 years (379) (weighted data includes E risk ratings and approved)

The chart shows that establishments that have been operational for up to 5 years (sub-groups <1 years, 1-2 years, 3-5 years) display no statistically significant difference for broad compliance. Businesses which have been operational for between 5 and 10 years (79%), were significantly more likely to be broadly compliant (at the 95% level of confidence) compared with those with between 1 and 2 years (73%) and 3-5 years (73%) operational

experience. Establishments most likely to be broadly compliant were those with more than 10 years operational experience, (significant at the 99% level of confidence) compared with those with less (86% for organisations with 11-20 years experience and 87% for more than 20 years compared to those with either less than 1 year (77%), 1-2 years (73%), 3-5 years (73%), and 5-10 years (79%)).

4.3.3 Broad Compliance by Number of Full-Time Equivalent (FTE) Staff Engaged in Food Handling

Figure 5: Broad Compliance by FTEs

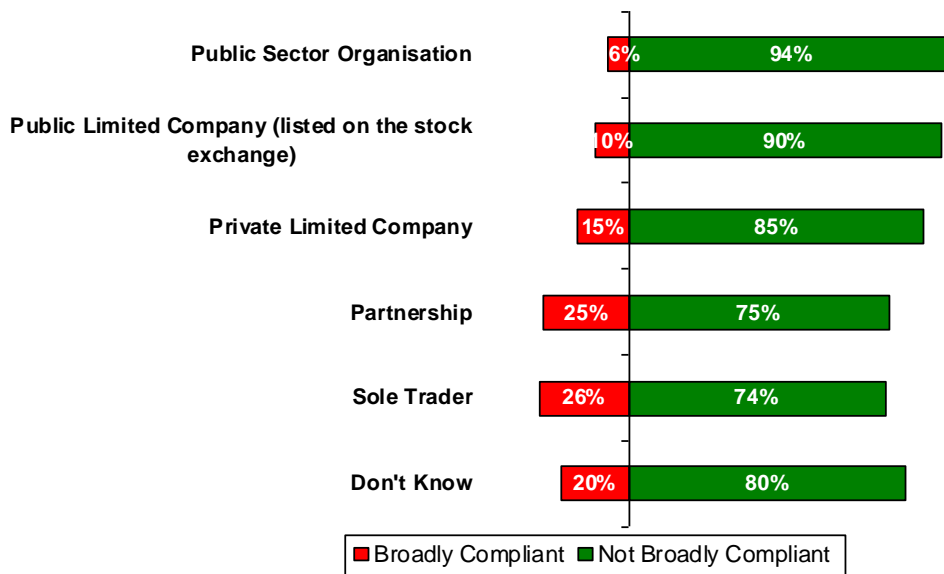


Base: 0-10 FTEs (3809), 11-50 FTEs (427), More than 50 FTEs (116)

Almost four fifths (78%) of establishments with 0-10 FTEs were broadly compliant. However, organisations employing 11-50 FTEs and more than 50 FTEs were more likely (91% and 94% respectively) to be broadly compliant (significant at the 95% level of confidence).

4.3.4 Broad Compliance by Organisation Type

Figure 6: Broad Compliance by Organisation Type of Business



Base: Public Sector Organisation (273), Public Limited Company (listed on the stock exchange) (485), Private Limited Company (1041), Partnership (439), Sole Trader (1940), Don't Know (347) (Base includes E and Approved establishments)

Note: Business classifications may have been based on Environmental Health Practitioners opinion and may not have been verified with the proprietor of the establishment inspected

Organisations most likely to be broadly compliant were public sector organisations, public limited companies and private limited companies. Although 74-75% of partnerships and sole trader organisations were broadly compliant, out of all the organisational types, these were less likely to be broadly compliant (significant at the 95% level of confidence).

Three quarters of “single establishments” and 78% of “small chain” establishments (less than 10 outlets) were broadly compliant but these were less likely to be broadly compliant compared with “large chains” (national/regional, more than 10 outlets) with 91% being broadly compliant (significant at the 99% level of confidence).

4.3.5 Broad Compliance by Third Party Accreditation

Of those establishments with third party accreditation, 95% were broadly compliant (base 285). However, of those without third party accreditation just over three quarters (76%) were broadly compliant (base 2645).

Thus, organisations with third party accreditation were more likely to be broadly compliant than those without third party accreditation (significant at the 95% level of confidence).

For organisations reporting that they did not know if they had third party accreditation, 84% were broadly compliant (base 1200).

4.4 Changes in Levels of Compliance since Previous Inspection

4.4.1 Changes in Broad Compliance; Previous Inspection Scores Compared with Latest Inspection Scores

The following section discusses the changes in broad compliance between establishments' previous inspection and latest inspections. This is different to broad compliance as

presented in section 4.3, as new establishments have been excluded. New establishments, as identified in Q6, would not have received a previous inspection risk rating (Q7a-c).

Table 5: Broad Compliance, Previous Inspection Compared with the Latest Inspection (brackets denotes actual numbers of establishments)

Previous Inspection Broad Compliance

	Broadly Compliant (3427)	Not Broadly Compliant (721)
Latest Inspection Broad Compliance	Broadly Compliant (3323) 88% (3019)	Not Broadly Compliant (303) 42%
	Not Broadly Compliant (827) 12% (409)	Not Broadly Compliant (418) 58%

Base: All Establishment including category Es, and approved establishments (4253), but excluding new establishments.

The table above shows the movement between establishments from their previous inspection compared to their latest inspection in relation to broad compliance.

88% of establishments that were broadly compliant in their previous inspection remained broadly compliant in their latest inspection. However, just over one tenth (12%) that were broadly compliant in their previous inspection became not broadly compliant in their latest inspection.

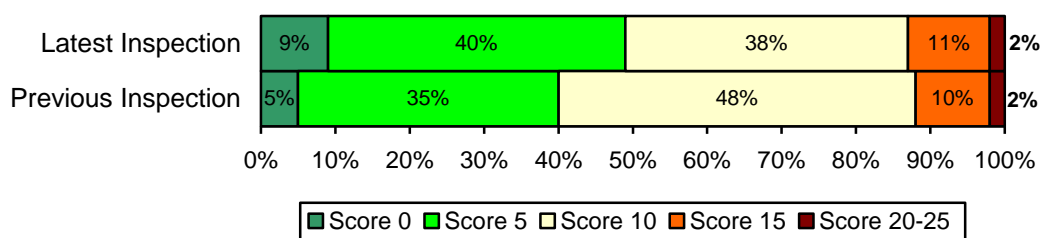
58% of previously not broadly compliant establishments did not improve and were classed as not broadly compliant in their previous and latest inspections. However, 42% of establishments that were not broadly compliant in their previous inspection improved their scores and were classed as broadly compliant in their latest inspection.

4.4.2 Changes in Hygiene Compliance; Previous Inspection Scores Compared with Latest Inspection Scores

For the following comparisons of hygiene compliance, structural compliance and confidence in management, establishments with a risk rating of E and approved establishments have been excluded. New establishments have also been excluded (as indicated in responses to Q6) as they will not have been previously inspected and will have no responses to Q7 a-c (as agreed with the FSA).

EHPs were asked to provide the hygiene compliance score (i.e.0, 5, 10, 15, 20 or 25) the establishment received at the previous primary inspection (Q7a) and then the score following the latest inspection (Q23). The results appear in the figure below:

Figure 7: Hygiene Compliance: A comparison between the previous primary inspection and the latest inspection



Base: Previous inspection (4056), latest scores (4389). (Weightings do not include risk rated "E" or approved establishments) (Results presented exclude new establishments; E risk rated establishments and approved establishments as answered at Q6)

Interestingly, figure 7 shows 40% of establishments scored 0 or 5 in their previous inspection compared with 49% in their latest inspection, which is an increase of 9% on businesses demonstrating the highest 2 levels of compliance.

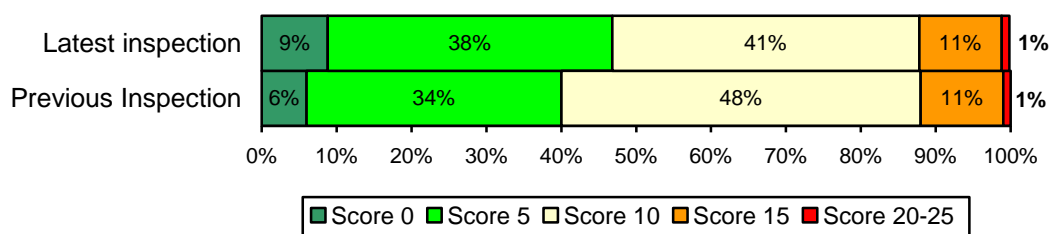
87% of establishments were compliant scoring 10 or less for hygiene compliance during their previous inspection and 88% were compliant in their latest inspection.

Food caterers were least likely to score 10 or less for hygiene compliance (85%) compared to large food retailers (95%) who were most likely (significant at the 95% level of confidence). Of food caterers, takeaways had the lowest percentage of hygiene compliance with 77% scoring 10 or less.

4.4.3 Changes in Structural Compliance; Previous Inspection Scores Compared with Latest Inspection Scores

EHPs were asked to provide the structural compliance score (i.e. 0, 5, 10, 15, 20 or 25) the establishment received at the previous primary inspection (Q7b) and then the score following the latest inspection (Q22). The results appear in the figure below.

Figure 8: Comparison of structural compliance scores between previous primary inspection and the latest primary inspection



Base: Latest Inspection (4388), Previous Inspection (4055) (weightings do not include risk rated "E" or approved establishments or new establishments as answered at Q6).

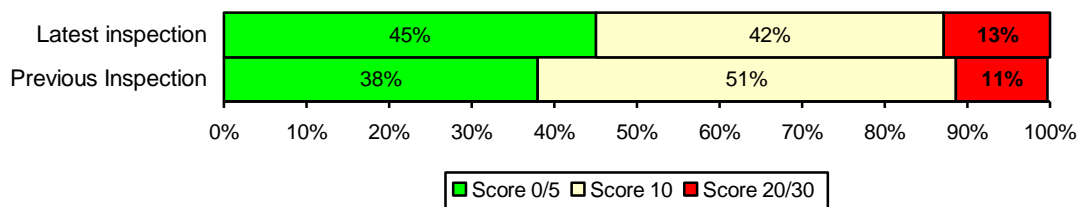
The same percentage (88%) of establishments scored 10 or less for structural compliance during their latest and previous inspections. However, 47% scored 0 or 5 for their latest inspection compared with only 40% scoring these levels previously. This is an improvement of 7% at the higher end of the scale (not a significant change).

For their latest inspection, food caterers were more likely to score 15 to 25 for structural compliance (15%) compared with large food retailers (5%) (Significant at 95% level of confidence). Of the food caterers, takeaways were more likely to be non-compliant with 19% scoring between 15 and 25.

4.4.4 Changes in Confidence in Management; Previous Inspection Scores Compared with Latest Inspection Scores

EHPs were asked to provide the confidence in management score (i.e.0, 5, 10, 20 or 30) that the establishment received at the previous primary inspection (Q7c) and then the score following the latest inspection (Q33). The results appear in the figure below.

Figure 9: Comparison of Confidence in Management scores between previous primary inspection and the latest primary inspection



Base: Latest Inspection (4380), Previous Inspection (4051) (weightings do not include risk rated "E" or approved establishments or new establishments as answered at Q6).

89% of establishments scored 10 or less for their previous inspection and 87% scored 10 or less for their latest inspections (the difference is not significant). A further 7% scored between 0 and 5 in their latest inspection compared to their previous inspection.

For their latest inspections, food caterers were more likely to score 20 to 30 for confidence in management (15%) compared to large food retailers (3%) and small food retailers (12%) (Significant at 95% level of confidence). Of the food caterers, takeaways had the highest percentage of non-compliance with confidence in management with 26% scoring between 20 and 30.

4.5 Confidence in Management

The following section examines establishments' scores in relation to confidence in management. This section discusses findings cross analysed with business type, those who have third party accreditation and the length of time in business.

Table 6a: Analysis of Establishments' Confidence in Management scores – by Country

Confidence in Management Score	UK	England	Wales	Northern Ireland	Scotland
0/5	49%	50%	51%	44%	36%
10 Only	40%	39%	38%	44%	54%
0 / 5 / 10	89%	89%	89%	88%	90%
20 / 30	11%	11%	11%	12%	10%
Base	4664	3725	180	377	382

Note: Q33 is weighted including category Es and approved establishments, therefore different to the findings explained in section 4.4.4

Table 6b: Analysis of Establishments' Confidence in Management scores – by type of Establishment

Confidence in Management Score	UK	Large Food Retailer	Small Food Retailer	Food Caterer	Manufacturer /Processor
0/5	49%	71%	44%	43%	69%
10 Only	40%	27%	46%	43%	24%
0 / 5 / 10	89%	98%	90%	86%	93%
20 / 30	11%	2%	10%	14%	7%
Base	4664	495	857	2913	356

Note: Q33 is weighted including category Es and approved establishments, therefore different to the findings explained in section 4.4.4

For confidence in management within the UK, almost nine tenths (89%) of establishments scored between 0 and 10 (there is no significant difference between individual countries). Almost half (49%) of establishments scored either 0 or 5. Large food retailers were more likely to score 0/5 compared with small food retailers and caterers (71% compared with 44% and 43% respectively) and this difference is significant at the 99% level of confidence. Schools and colleges were the most likely food caterer to score either 0 or 5 for confidence in management (66%), with 65% of hospitals/nursing homes and hotels/guest houses at 55%.

The figures also show that 11% of all establishments scored either 20 or 30. There was little difference in the findings between countries for those establishments scoring either 20 or 30. However, Scotland has fewer establishments scored 0/5 (36%) compared with other countries (England, 50%, Wales 51% and NI 44%). This is statistically significant at the 95% level of confidence. Establishments in Scotland were more likely to score 10 (54%) than in other countries (England 39%, Wales 38% and NI 44%), (statistically significant at the 95% confidence level).

Food caterers were more likely to be non-compliant (scoring 20/30) compared to other establishment operational categories (at 99% level of confidence) and within this category, takeaways, (28%) restaurants/café/canteens (17%), mobile food units (15%) and pubs/clubs (14%) were particularly non-compliant. These levels of non-compliance are significant at the 95% level of confidence compared with schools/colleges (0%).

Takeaways were significantly less likely to comply compared with all other establishment types (at the 99% confidence level).

Table 7: Confidence in Management by Estimated Length of Time in Business

Confidence in Management Score	Estimated Length of Time in Business					
	<1 years	1–2 years	3–5 years	6–10 years	11–20 years	More than 20 years
0/5	44%	38%	46%	47%	54%	53%
10 Only	44%	47%	39%	40%	38%	42%
<i>0 / 5 / 10</i>	<i>87%</i>	<i>85%</i>	<i>85%</i>	<i>88%</i>	<i>92%</i>	<i>95%</i>
20 / 30	13%	15%	15%	12%	8%	5%
Base	216	590	843	1290	1345	379

Note: Q33 is weighted including category Es and approved establishments, therefore different to the findings explained in section 4.4.4

Organisations that have been established for over 10 years were more likely to score 10 or less for confidence in management compared to companies established for less than 10 years (significant at the 95% level of confidence).

99% of establishments that have third party accreditation, scored 10 or less for confidence in management. Of those that had no third party accreditation 85% scored 10 or less (significant at the 95% level of confidence). Therefore, establishments that had third party accreditation were significantly more likely to achieve a score of between 0 and 10 for confidence in management than those who had no third party accreditation. However, this does not take account of the type of process or organisation which has accreditation. These factors may also be influential in confidence in management scoring.

4.6 Food Hygiene Compliance Score

Table 8a: Analysis of Establishments' Food Hygiene Compliance Scores - by Country

Food Hygiene Compliance Score	UK	England	Wales	Northern Ireland	Scotland
0/5	49%	52%	42%	37%	41%
10 Only	38%	36%	42%	50%	44%
<i>0 / 5 / 10</i>	<i>87%</i>	<i>88%</i>	<i>84%</i>	<i>87%</i>	<i>86%</i>
20 / 30	13%	12%	16%	13%	14%
Base	4389	3499	162	362	366

Note: Q23 is weighted excluding category Es and approved establishments

Table 8b Analysis of Establishments' Food Hygiene Compliance Scores - by type of Establishment

Food Hygiene Compliance Score	UK	Large Food Retailer	Small Food Retailer	Food Caterer	Manufacturer /Processor
0/5	49%	64%	45%	47%	62%
10 Only	38%	31%	43%	39%	27%
0 / 5 / 10	87%	95%	89%	86%	89%
20 / 30	13%	5%	11%	14%	11%
Base	4389	478	787	2889	191

Note: Q23 is weighted excluding category Es and approved establishments

Almost nine tenths (87%) of establishments in the UK scored between 0 and 10 for their food compliance score. The percentages of establishments achieving a score of between 0 and 10 across England, Wales, Northern Ireland and Scotland varied, however the variance was not significant.

Large food retailers were more likely to achieve a food hygiene compliance score of between 0 and 10 compared with small food retailers, food caterers and manufacturer/processors (95% compared with 89%, 86% and 89% respectively) significant at the 95% level of confidence.

Table 9: Analysis of Establishments' by Food Caterer Type and Food Hygiene Compliance Scores

Food Hygiene Compliance Score	Restaurant/ Café/ Canteen	Takeaway	Hospital/ Nursing Home/ Residential Care Home	School/ College	Mobile Food Unit	Hotel / Guest House	Pub/ Club
0/5	43%	31%	71%	77%	51%	47%	36%
10 Only	41%	46%	23%	22%	34%	40%	47%
0 / 5 / 10	84%	77%	95%	98%	85%	87%	83%
15 / 20 / 30	16%	23%	5%	2%	15%	13%	17%
Base	885	630	289	274	144	197	303

Note: Q23 is weighted excluding category Es and approved establishments

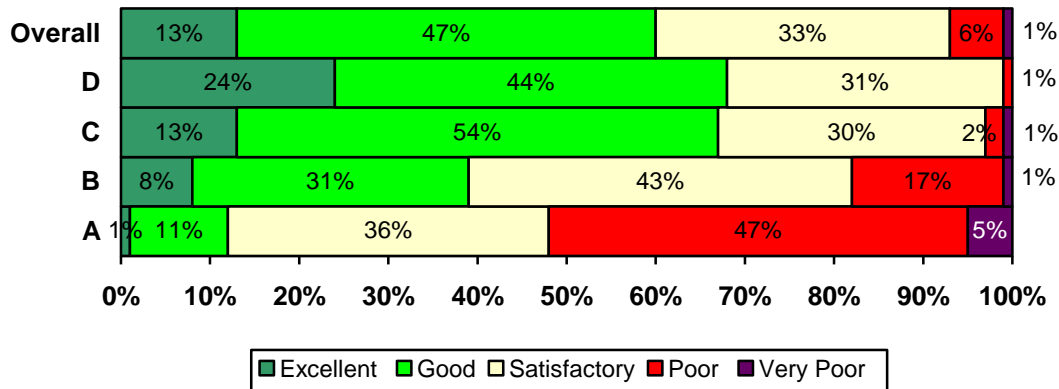
Food caterers were more likely to be non-compliant (scoring 15/20/30) compared to large food retailers (at 95% level of confidence). Within the food caterers' category, schools/colleges (98%) and hospitals/nursing homes/residential care homes (95%) were more likely to be compliant (scoring between 0 and 10) compared to other food caterer categories e.g. restaurants (84%), pubs/clubs (83%) and take aways (77%) (significant at the 95% level of confidence).

Takeaways (23%), pubs/clubs (17%), restaurants/café/canteens (16%), mobile food units (15%) and hotels/guest houses (13%) were more likely to be non-compliant compared with hospitals/nursing homes/residential homes (5%) and schools/colleges (2%) significant at the 95% level of confidence.

4.7 Food Hygiene Facilities and Risks

EHPs were asked to assess the food hygiene knowledge/competence of food handling of the staff handling food within the establishment. The scoring scale used was 1 for excellent through to 5 for very poor.

Figure 10: Assessment of Food Hygiene Knowledge/Competence of Food Handling by Risk Category of Business



Bases: Overall = 4148, A = 199, B = 978, C = 2565, D = 406. Weighting excludes E and approved category establishments.

From the chart above, it is clear that food hygiene knowledge and competence of food handling improves in line with an establishments risk rating (e.g. an establishment with a risk rating D is more likely to have better food hygiene knowledge than an establishment with a risk rating A). Overall, 93% of establishments were assessed as having a satisfactory (or better) level of food hygiene knowledge and competence of food handling.

There were no significant differences observed between different countries. However, differences were observed between operational categories. Large food retailers were significantly more likely to be rated as good/excellent (80%) compared with food caterers (61%) and small food retailers (51%) (significant at the 95% level of confidence).

Within the food caterers, schools/colleges (92%), and hospitals/nursing homes (84%), more likely to score good/excellent compared with takeaways (42%), restaurants/cafes/canteens (60%) mobile food units (55%) and pubs/clubs (52%) (significant at the 95% level of confidence).

4.7.1 Procedures to Manage Food Safety

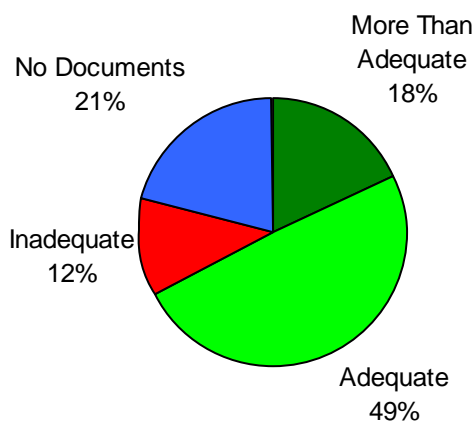
EHPs were asked to assess if the operator/manager had documented HACCP based procedures in place. Overall, almost three quarters (72%) of establishments had HACCP based procedures. Establishments in Northern Ireland (84%) were more likely to have HACCP based procedures compared to the rest of the UK (72%) (significant at the 95% level of confidence).

Large food retailers (96%) and manufacturers (87%) were more likely to have HACCP procedures compared to small food retailers (56%) and food caterers (71%), significant at the 95% level of confidence.

In terms of food caterers, those more likely to have HACCP procedures were schools/colleges (93%), and hospitals and nursing homes (91%), compared with restaurants/cafes/canteens (70%), mobile food units (64%), pub/clubs (61%) and takeaways (57%), (significant at the 95% level of confidence).

EHPs were asked to assess the adequacy of the documented procedures for producing food safely.

Figure 11: Adequacy of the Documented Procedures for Producing Food Safely



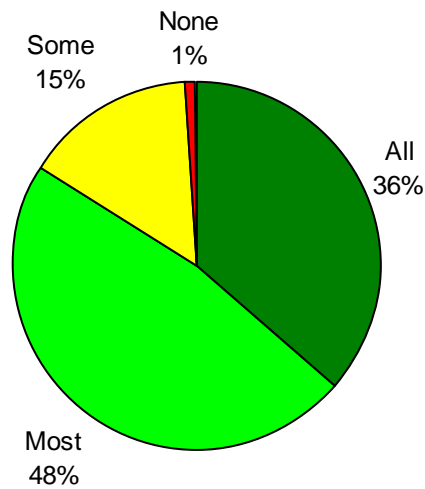
Bas

e: 4269 establishments excludes E and approved establishments

Of the establishments that had documented procedures for producing food safely, two thirds (67%) of establishments were deemed adequate or more than adequate. In only 12% of establishments were documented procedures deemed inadequate. Large food retailers were more likely to be classed as adequate or more than adequate (94%) compared with small food retailers (55%), food caterers (65%) and manufacturers/processors (77%), significant at the 95% level of confidence.

Of those establishments that had documented food safety management procedures, EHPs were asked to assess if they were being followed.

Figure12: Are Food Safety Management Procedures being followed?

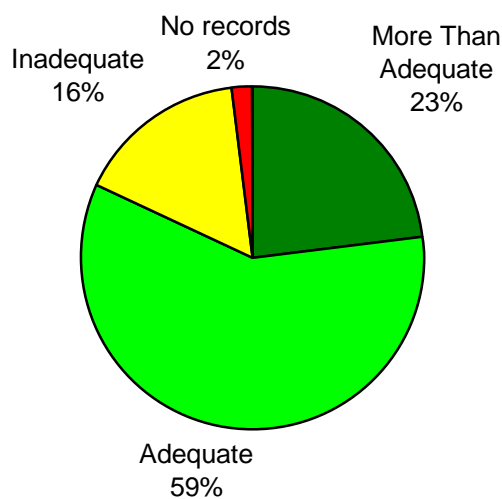


Base: 3328 establishments excludes E and approved category establishments

84% of establishments were following most, if not all, documented procedures they had in place. Only 15% were following some, while 1% followed none.

EHPs were then asked about the adequacy of the evidence (including records kept) indicating that these procedures were followed in practice.

Figure 13: Adequacy of Evidence indicating that Procedures are followed



Base: 3361 establishments excluding E and approved category establishments

In 82% of cases, evidence was adequately supplied proving that procedures were followed in practice. In 16% of cases the evidence supplied was inadequate. There was no significant difference between countries.

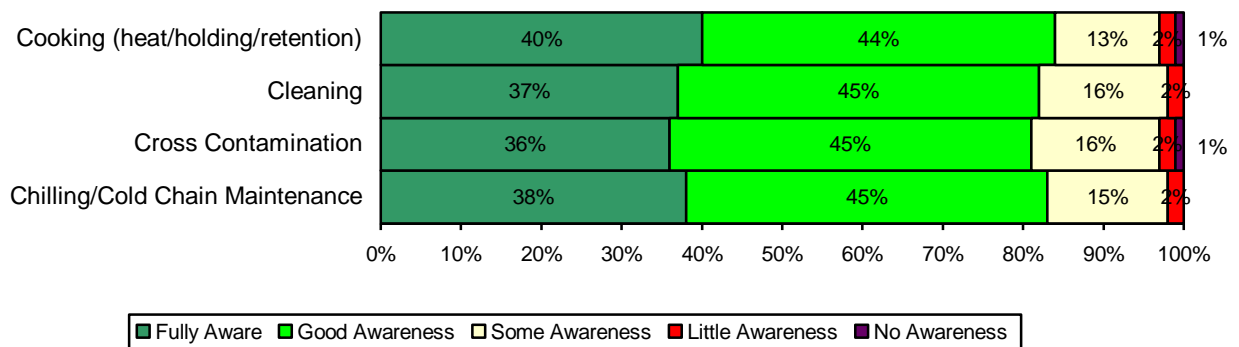
Large food retailers were more likely to have adequate or more than adequate evidence (95%) compared with manufacturers/processors (86%), small food retailers (80%) and food caterers (79%), significant at the 95% level of confidence.

Those food caterers most likely to supply adequate or more than adequate evidence were schools/colleges (95%) and hospitals/nursing homes (88%). Those less likely to supply adequate evidence were takeaways (68%), pubs/clubs (76%), mobile food units (77%) and restaurants/cafes/canteens (76%), significant at the 95% level of confidence.

EHPs were asked to what extent the operator/manager was aware of the food safety hazards which may arise if appropriate controls were not applied in relation to the following areas:

- Chilling/cold chain maintenance
- Cross contamination
- Cleaning
- Cooking (heat/holding/retention)

Figure 14: The Extent the Operator/Manager is aware of Food Safety Hazards which may arise if appropriate controls are not applied in relation to:



Base: Chilling/Cold Chain Maintenance (4229), Cross Contamination (4132), Cleaning (4293), Cooking (heat/holding/retention) (3750). Weighting excludes E and approved category establishments.

In the vast majority of establishments, operators/managers were aware of food safety hazards that may arise if appropriate controls were not applied. There was little difference in the findings between countries or establishment types. However, there were a small proportion of operators/managers with little or no awareness of food safety hazards that may arise (approximately 2%-3% across the four control categories, cooking, cleaning etc).

Finally, in relation to procedures when managing food safety, EHPs were asked whether corrective action had been taken by businesses when things had gone wrong.

The vast majority of establishments (92%) had taken the appropriate corrective action when something had gone wrong in relation to food safety. Only 8% of establishments had not.

4.8 Overall Risk to Public Health

EHPs were asked for their overall assessment of an establishments risk to public health, scoring 1 for negligible through to 4 for imminent.

Table 10: Overall Assessment of Risk to Public Health by Country

Risk to Public Health	All Countries %	England %	Scotland %	Wales %	Northern Ireland %
Low					
Negligible (1)	45%	45%	48%	36%	40%
Minor (2)	49%	48%	48%	60%	55%
High					
Significant (3)	6%	6%	3%	4%	5%
Imminent (4)	-	1%	1%	-	-
Mean Score (Median)	1.62 (2)	1.62 (2)	1.56 (2)	1.67 (2)	1.66 (2)
Base	4381	3490	365	164	362

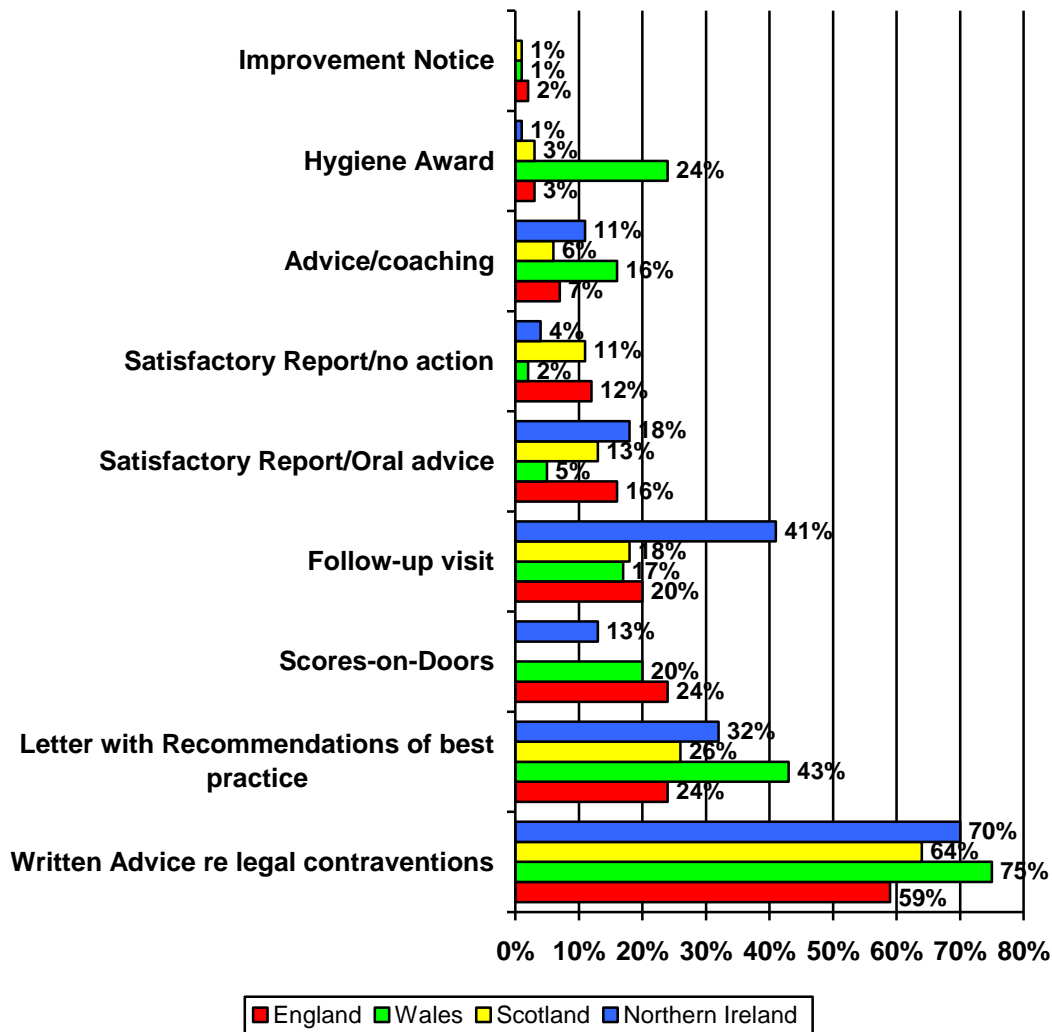
Base 4381: weighted data excluding E and approved category establishments.

Overall, 94% of UK establishments were considered a low risk to public health. 6% of all establishments were considered a significant risk to public health, but with less than 1% posing an imminent risk (1% in England). There is a slight difference between percentages for England and other countries. For England 93% of establishments pose a low risk to public health compared to 96% for Scotland, 96% for Wales and 95% for Northern Ireland. However, the only difference that is significant at the 95% level of confidence is between England (93%) and Scotland (96%).

4.9 Action Taken Following Inspection

EHPs were asked what action they had taken in relation to establishments following their last inspection.

Figure 15: Most common actions taken after the last primary food hygiene inspection



Base: England (3174), Wales (123), Scotland (314), Northern Ireland (342). Weighting excludes E and approved category establishments.

On average, two thirds of all establishments in the survey were given written advice (67%). Significantly more establishments in Northern Ireland and Wales received written advice than establishments in England (significant at the 95% level of confidence).

On average, just under one third (31%) of establishments received a letter with recommendations. A comparatively high number (24%) of establishments received an award as part of the national Welsh food hygiene award scheme.

Double the percentage of establishments received follow-up visits in Northern Ireland compared to England and Wales (41% compared with 20% and 17% respectively), significant at the 95% level of confidence.

4.10 Comparisons Between 2005 and 2007 Data

Data from the 2005 survey has been re-weighted in line with the local authority monitoring survey findings for 2005. This re-weighting enables comparisons between the 2005 and the 2007 surveys. The weighting calculations are detailed in appendix 3.

The following chapter compares results from similar questions in the 2005 and 2007 surveys, where appropriate to do so.

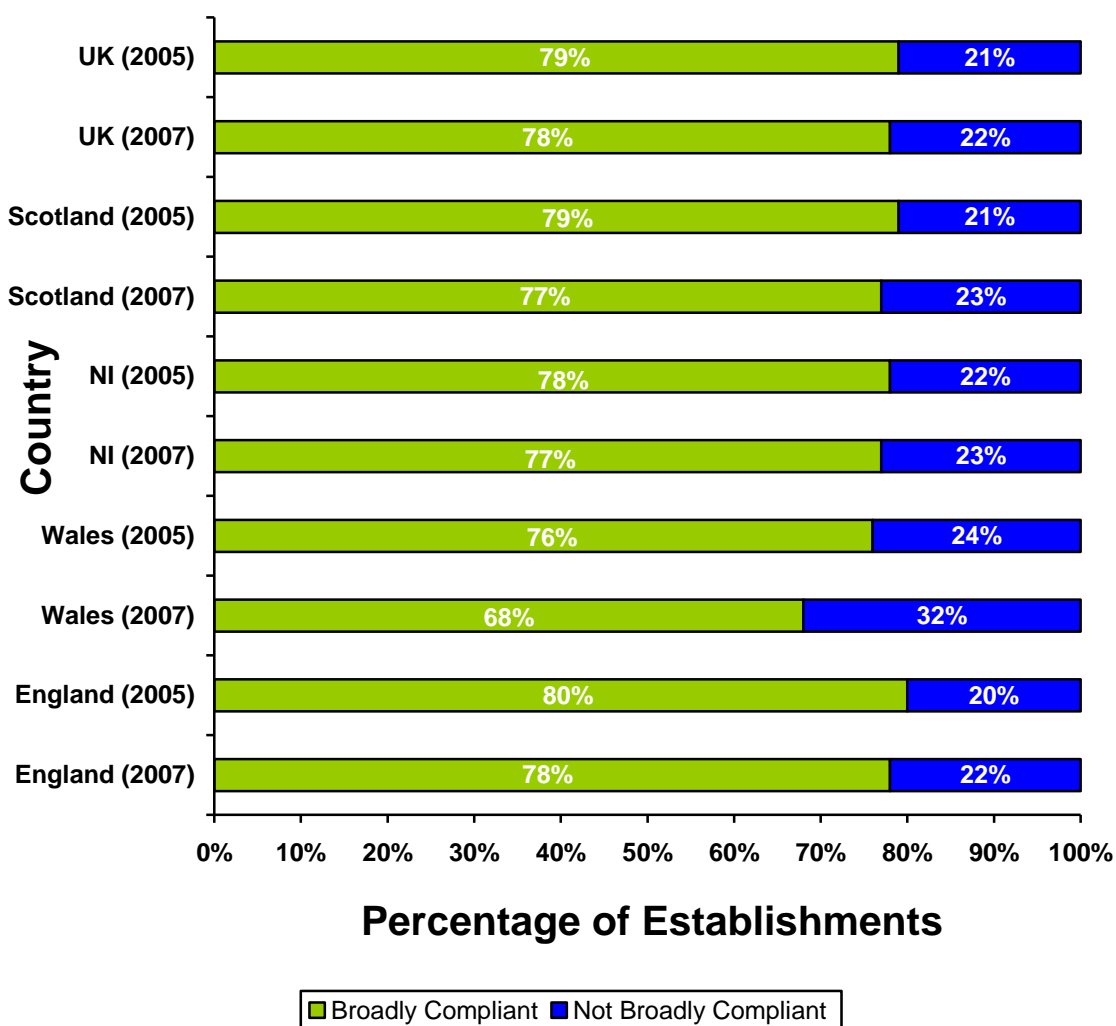
4.10.1 Broad Compliance

The chart below compares broad compliance scores for the UK and by each country for 2007 and 2005. The 2007 scores will be slightly different from earlier in the report as these do not include risk rated E or approved establishments (removed to ensure comparability to 2005 data).

The UK's broad compliance score remain consistently high at 78% in 2007 (compare with 79% in 2005), there is no significant difference between the years.

The marked change is in Wales where the compliance rate has dropped 8%, however this is not a significant change (this may be due to the small sample sizes in Wales in both the surveys).

Figure 16: Broad Compliance Score



Base: 2007 Establishments (4319), England 2007 (3444), Wales 2007 (160), Northern Ireland 2007 (358), Scotland 2007 (357)

Base: 2005 Establishments (4683), England 2005 (3560), Wales 2005 (198), Northern Ireland 2005 (397), Scotland 2005 (324)

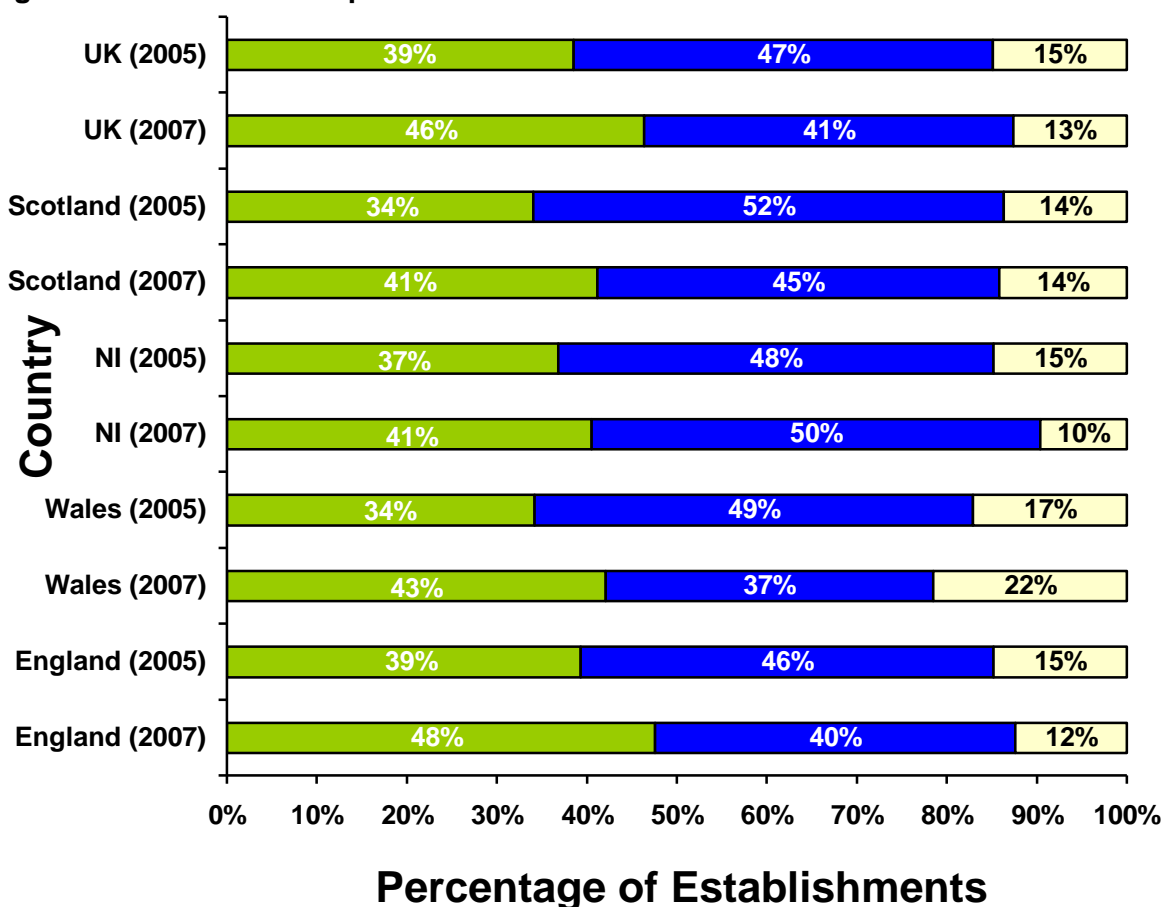
4.10.2 Structural Compliance Score

The chart below shows the structural compliance scores for the UK and by each country for 2005 and 2007.

For the UK the structural compliance scores remain at a consistently high level as found in 2005 (87% in 2007 compared with 85% in 2005). In addition, within the 0, 5 and 10 range there has been a positive 7% shift towards compliance scores of 0 and 5.

The same trend can be seen throughout each country in the UK. However, structural compliance scores in Wales for 2007 are significantly lower (at the 95% level of confidence) when compared to England and Northern Ireland (79% compared with 88% and 90% respectively).

Figure 17: Structural Compliance Score



0/5 10 15/20/25

Base: 2007 Establishments (4388), England 2007 (3498), Wales 2007 (152), Northern Ireland 2007 (362), Scotland 2007 (366)

Base: 2005 Establishments (4467), England 2005 (3450), Wales 2005 (201), Northern Ireland 2005 (493), Scotland 2005 (323)

Weighted data excluding E and approved category establishments

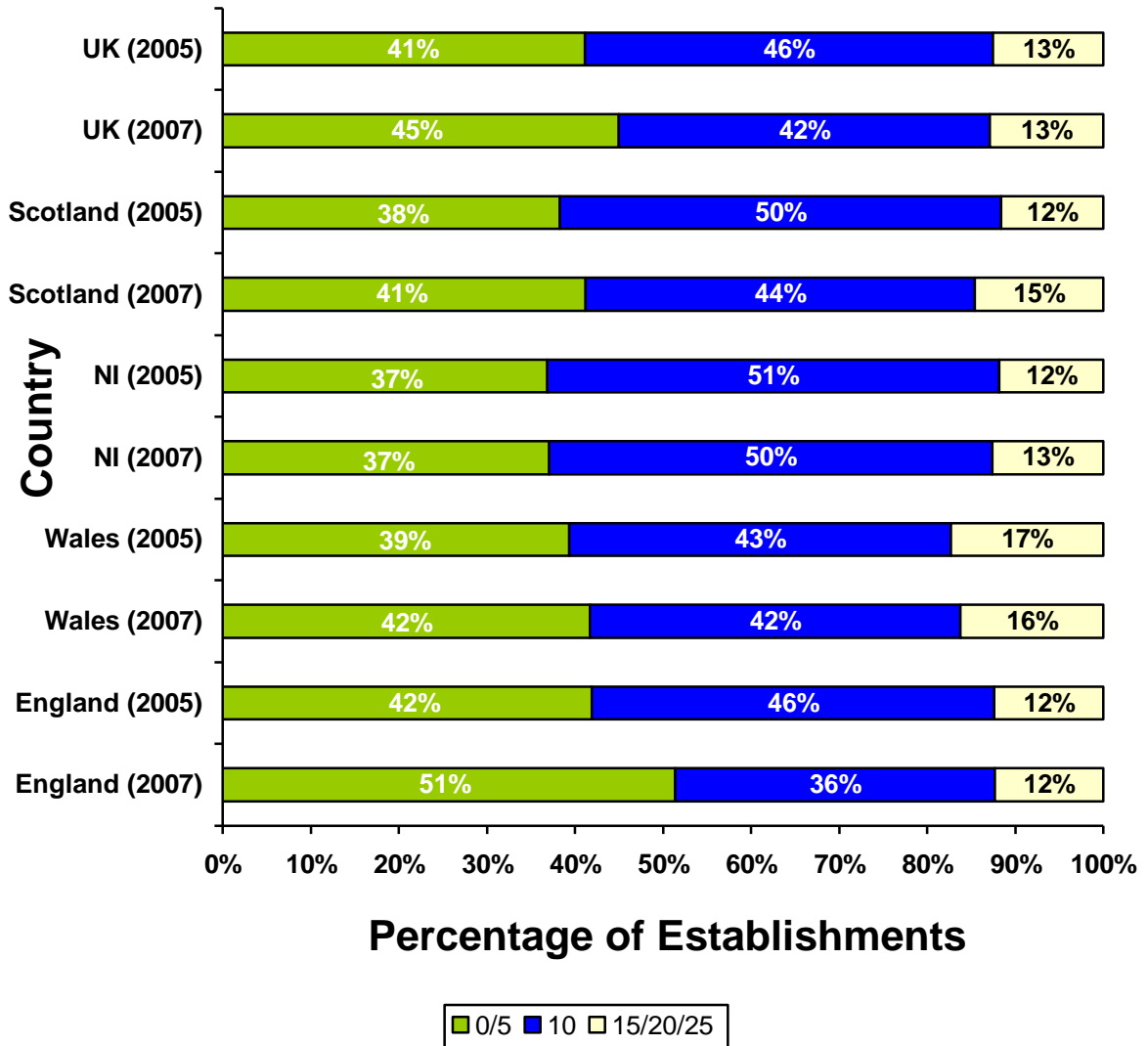
4.10.3 Food Hygiene Compliance Score

The chart below shows the food hygiene compliance scores for the UK and by each country for 2005 and 2007.

For the UK the hygiene compliance scores remain at the same consistently high level as found in 2005 (87% in both years).

There is very little change between the 2005 and 2007 percentages when analysing by individual countries within the UK. None of the differences are statistically significant.

Figure18: Food Hygiene Compliance Score



Base: 2007 Establishments (4389), England 2007 (3499), Wales 2007 (162), Northern Ireland 2007 (362), Scotland 2007 (366)

Base: 2005 Establishments (4486), England 2005 (3465), Wales 2005 (203), Northern Ireland 2005 (493), Scotland 2005 (325)

Weighted data excluding E and approved category establishments

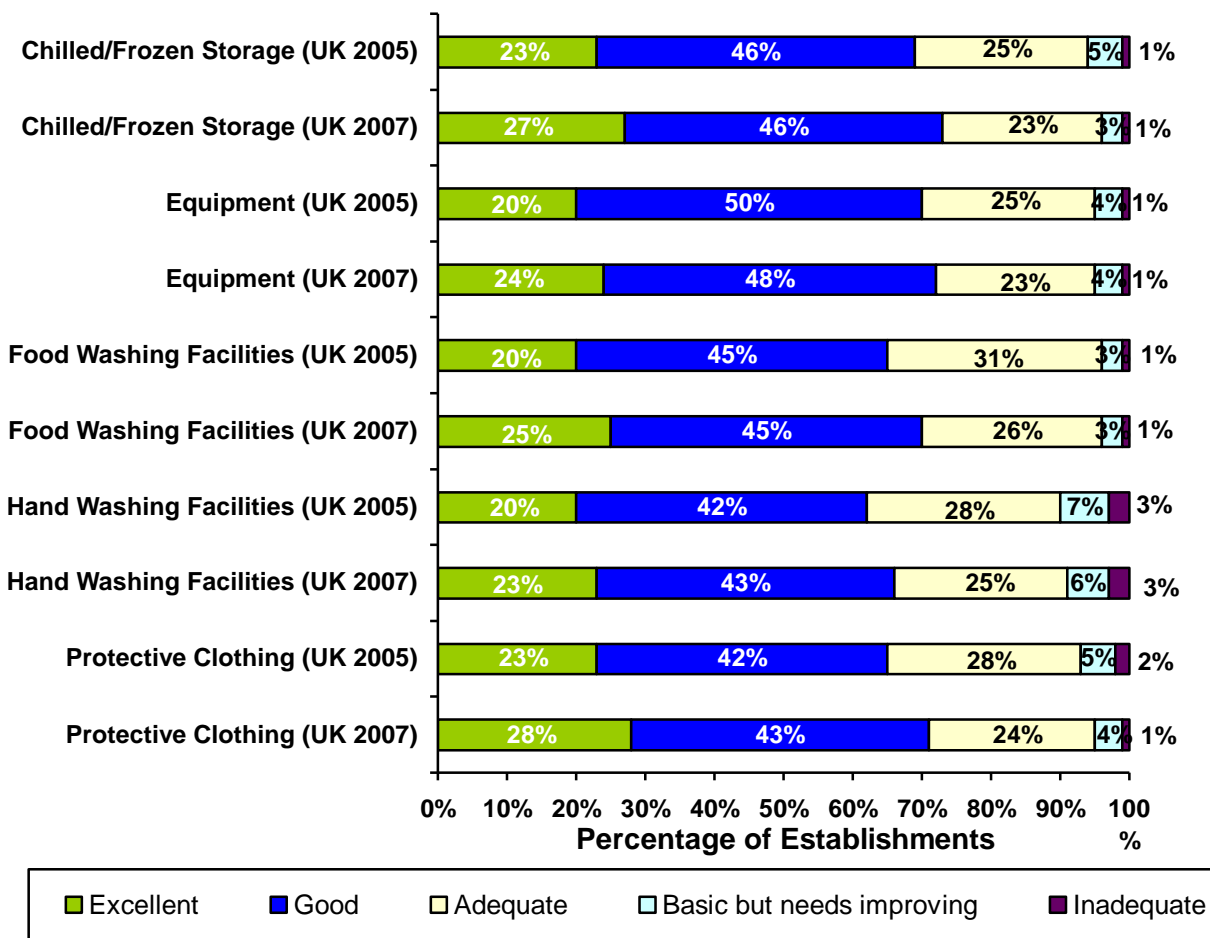
4.10.4 Assessment of the Adequacy of Food Hygiene Facilities

The chart below shows the percentages of establishments being rated as excellent, good, adequate, basic and inadequate for food hygiene facilities across the UK from 2005 to 2007.

In all areas of food hygiene facilities there has been an improvement in ratings from 2005 to 2007 (all differences are significant at the 95% level of confidence). The number of establishments rated as excellent for chilled/frozen storage facilities increased from 23% in 2005 to 27% in 2007. The number of establishments rated as excellent for equipment in 2005 rose from 20% to 24% in 2007. The number of establishments rated as excellent for food washing facilities in 2005 rose from one fifth to one quarter in 2007. The number of establishments rated as excellent for hand washing facilities increased from 20% in 2005 to 23% in 2007. Finally, the number of establishments rated as excellent for protective clothing increased from 23% in 2005 to 28% in 2007.

There was very little change between basic/inadequate percentages between 2005 and 2007 for each area of hygiene facilities considered. Again these statistics highlight that 4%-10% of establishments in the UK consistently score basic or inadequate for various aspects grouped within hygiene facilities.

Figure19: Adequacy of Food Hygiene Facilities



Base 2007: Chilled Frozen Storage (4254), Equipment (4306), Food Washing Facilities (3863), Hand Washing Facilities (4293), Protective Clothing (4121)

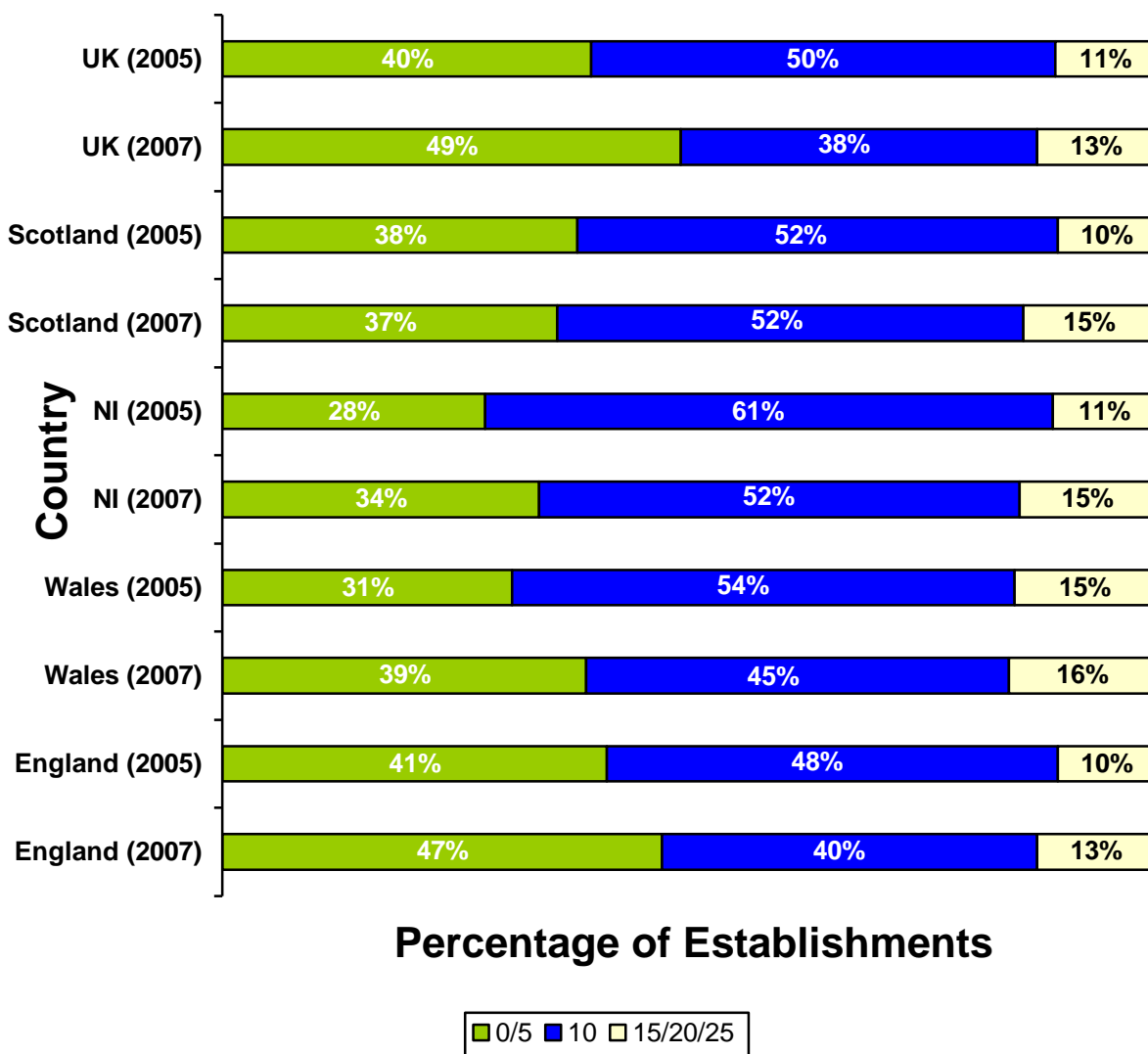
Base 2005: Chilled Frozen Storage (4487), Equipment (4526), Food Washing Facilities (4048), Hand Washing Facilities (4523), Protective Clothing (4377)

Weighted data excluding E and approved category establishments

4.10.5 Confidence in Management Score

The chart below demonstrates that for UK establishments, there has been only a slight decrease in the percentage of those scoring between 0 and 10 for 2005 compared with 2007 (however, this difference is not significant at the 95% level of confidence, therefore we can assume that there has been no change in establishments scoring between 0 and 10 in 2005 compared with 2007).

Figure 20: Confidence in Management Score



Base: 2007 Establishments (4380), England 2007 (3494), Wales 2007 (161), Northern Ireland 2007 (361), Scotland 2007 (364)

Base: 2005 Establishments (4504), England 2005 (3483), Wales 2005 (203), Northern Ireland 2005 (493), Scotland 2005 (325)

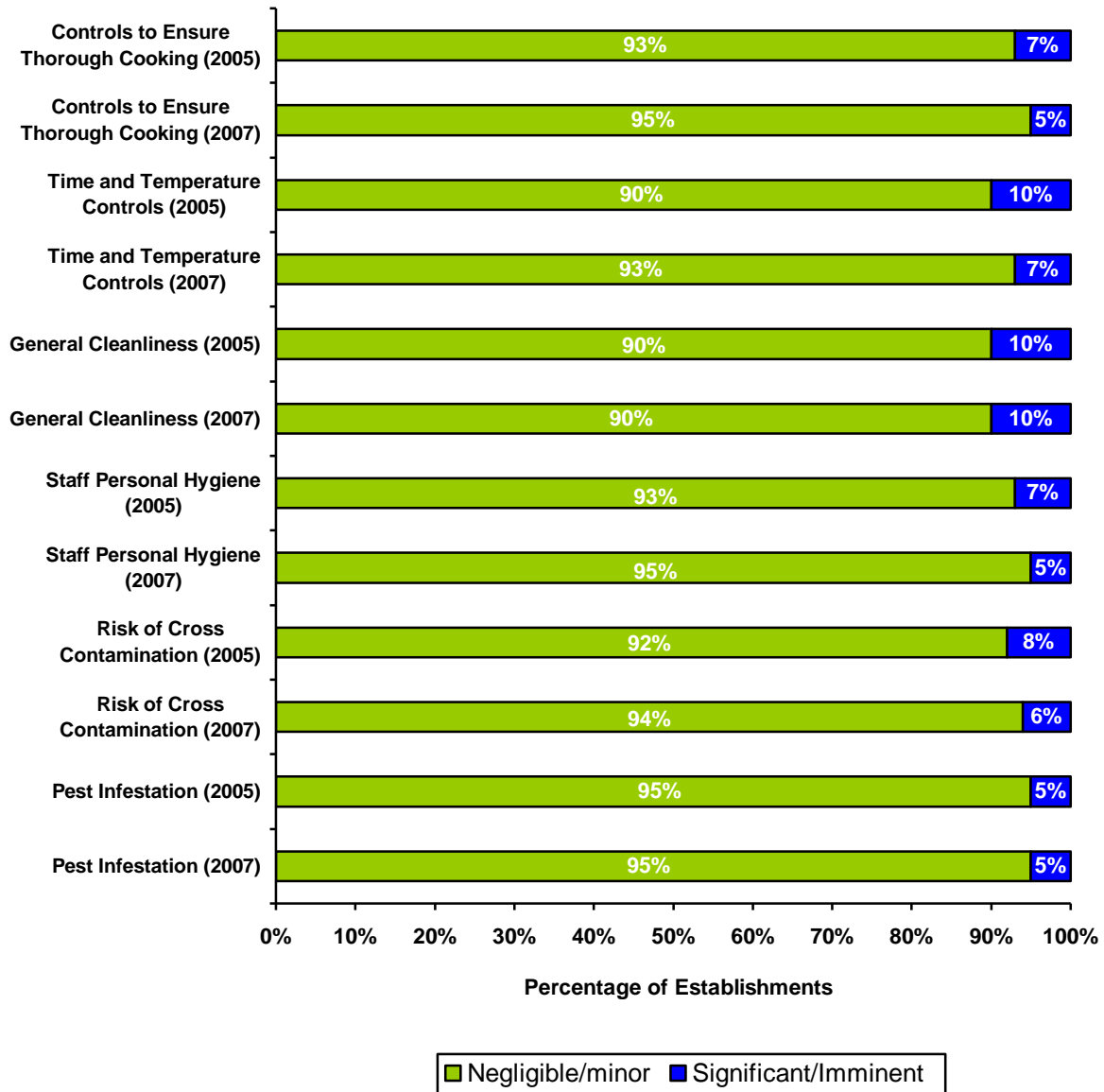
Weighted data excluding E and approved category establishments.

4.10.6 Assessment of Risks to Public Health

In this section, risk to public health was assessed against “controls to ensure thorough cooking”, “time and temperature controls”, “general cleanliness”, “staff personal hygiene”, “risk of cross contamination” and “pest infestation” for 2005 establishment survey (Q13) compared with the 2007 establishment survey (Q25).

In all areas assessed under risks to public health, establishments’ have either improved or stayed the same when compared to the same measurements in 2005. Overall, 94% of establishments were assessed as not posing a risk to public health.

Figure 21: Assessment of the Risk to Public Health



Base 2007: Controls to ensure thorough cooking (3688), time and temperature controls (4139), general cleanliness (4261), staff personal hygiene (4265), risk of cross contamination (4118), pest infestation (4229)

Base 2005: Controls to ensure thorough cooking (3859), time and temperature controls (4377), general cleanliness (4525), staff personal hygiene (4519), risk of cross contamination (4387), pest infestation (4471)

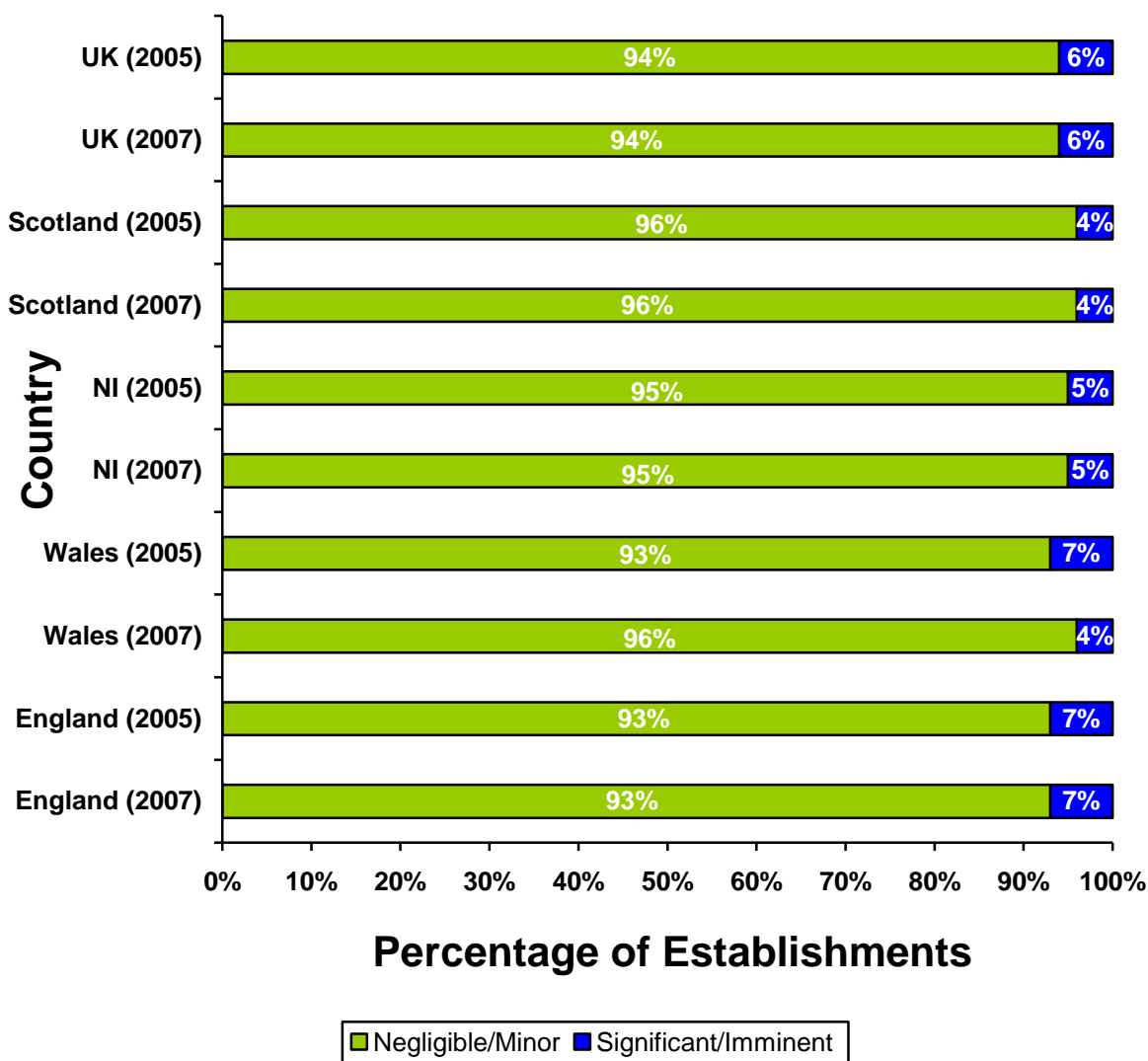
Weighted data does not include E or approved category establishments.

4.10.7 Overall Assessment of Risk to Public Health

In this section, overall risk to public health is assessed for 2005 (Q23) compared with 2007 (Q34).

For the UK, 94% of establishments pose only a negligible or minor risk to public health. The same percentage of establishments were scored as a negligible/minor risk in 2007 as was scored in 2005 (94%). A similar trend can be seen when the data is analysed by Scotland (96% both in 2005 and 2007), NI (95% in 2005 and 2007), and England (93% in 2005 and 2007). The only exception to this trend is Wales where in 2005 93% of establishments were scored as a negligible/minor risk compared to 96% of establishments in 2007. However this difference is not statistically significant.

Figure 22: Overall Assessment of Risk to Public Health



Base: 2007 Establishments (4381), England 2007 (3490), Wales 2007 (164), Northern Ireland 2007 (362), Scotland 2007 (365)

Base: 2005 Establishments (4519), England 2005 (3497), Wales 2005 (205), Northern Ireland 2005 (492), Scotland 2005 (325)

Weighted data excluding E and approved category establishments

5. Conclusions

5.1 Broad Compliance

It can be concluded that 80% of all establishments in UK were assessed as broadly compliant. The table below displays the broad compliance by establishments for each country. The slight differences in overall percentages for each country were not statistically significant at the 95% confidence level.

Table 11: Broad Compliance by Country

Country	Base	Percentage Broadly Compliant
England	3722	80%
Scotland	381	82%
Wales	180	78%
Northern Ireland	378	80%
UK	4661	80%

Broad compliance varied by operational category of establishment. The table below shows this. Three quarters of food caterers were broadly compliant with takeaways, pubs/clubs, restaurants/cafes/canteens and mobile food units being less likely to comply.

Table 12: Broad Compliance by Operational Category

Operational Category	Base	Percentage Broadly Compliant
Large Food Retailer	495	93%
Small Food Retailer	854	81%
Food Caterer	2913	75%
Manufacturer/Processor	355	88%
UK	4661	80%

5.2 Comparisons between the 2005 and 2007 Surveys

Comparisons here between the two surveys were weighted to represent the population but exclude E and approved category establishments.

Structural compliance scores for establishments in the UK scoring between 0 and 10 remain at a high level and have improved since 2005 (87% 2007, 85% 2005, however, not significant).

Scores for hygiene compliance of establishments in the UK in 2007 remain at the same consistently high level as that found in 2005 (87% in both years).

In all areas of food hygiene facilities there has been an improvement in establishments rated as excellent from 2005 to 2007 (significant at the 95% level of confidence). There was very little change between basic/inadequate percentages between 2005 and 2007 for each area of hygiene facilities considered. The statistics highlight that 4%-10% of establishments

in the UK consistently score basic or inadequate for various aspects grouped within hygiene facilities.

In terms of scores for confidence in management there has been only a slight decrease in the percentage of those scoring between 0 and 10 for 2005 compared with 2007 (however, this difference is not significant at the 95% level of confidence, therefore we can assume that there has been no change in establishments scoring between 0 and 10 in 2005 compared with 2007).

In relation to risks to public health, for all areas assessed under risks to public health, establishments' have either improved or stayed the same when compared to the same measurements in 2005.

For controls to ensure thorough cooking, 93% of establishments in 2005 were scored as either a negligible or minor risk, in 2007 this increased to 95% (significant at the 95% level of confidence). 90% of establishments in 2005 were scored as either a negligible or minor risk for time and temperature controls compared to 93% of establishments in 2007 (significant at 95% level of confidence). 90% of establishments in 2005 and 2007 were scored as either a negligible or minor risk for general cleanliness. 93% of establishments in 2005 were scored as either a negligible or minor risk for staff personal hygiene compared with 95% of establishments in 2007 (significant at the 95% level of confidence). 92% of establishments in 2005 were scored as either a negligible or minor risk for risk of cross contamination compared with 94% of establishments in 2007 (significant at the 95% level of confidence). 95% of establishments in 2005 and 2007 were scored as either a negligible or minor risk for risk of pest infestation.

Overall, both in 2005 and 2007, 94% of establishments do not pose a risk to public health.

6. Appendices

Appendix 1: Questionnaire – Numbers of Establishments Survey

Appendix 2: Questionnaire Main Survey

Appendix 3: Weighting Calculations