

Food Standards Agency Strategy to 2015: Performance measures table of successes and impacts

Strategic outcomes	How we will know whether we and others are being successful	Impact
Food produced or sold in the UK is safe to eat	<ul style="list-style-type: none"> • A reduction in cases of foodborne disease in the UK from tackling the pathogens that cause the severest and largest number of cases, such as campylobacter in chicken, and listeria in ready-to-eat chilled foods. • Information from intelligence gathering can be linked to the identification of food risks and used to take effective, timely and proportionate action across the UK. 	<p>Estimates for 2007 indicate that 1,044,000 consumers in the UK contracted foodborne disease and 500 died as a result¹.</p> <ul style="list-style-type: none"> • A 1% reduction in cases of foodborne disease would mean approximately 10,440 fewer cases <p>Impact from chemical contamination of food is difficult to quantify, particularly public health impacts. But the economic costs from food incidents can be very large. For example, the Sudan I incident was estimated to cost businesses around £100m in 2005.</p>
Imported food is safe to eat	Information from intelligence gathering can be linked to the identification of food risks, used to target checks at ports and with the European Commission and Member States, take effective, timely and proportionate action across the European Union (EU).	
Food producers and caterers give priority to consumer interests in relation to food	<i>This is a new outcome and performance measures are currently being considered.</i>	
Consumers have the information and understanding they need to make informed choices about where and what they eat	<ul style="list-style-type: none"> • An increase in the number of consumers using messages about food safety • Adoption of the Food Hygiene Rating Scheme and Food Hygiene Information System in Scotland in restaurants and other catering outlets. 	
Regulation is effective, risk-based and proportionate, is clear about the responsibilities of food business operators, and protects consumers and their interests from fraud and other risks	There will be consistent, high levels of compliance with legal requirements across all businesses and food sectors in the UK, thus safeguarding consumers.	Failure by food businesses to apply critical food safety measures necessary for the safe production of food can lead to large scale food poisoning outbreaks. Food safety measures are underpinned by EU legislation and enforced through inspectors. Business compliance to legislative requirements is therefore one proxy for public health protection.

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Enforcement is effective, consistent, risk-based and proportionate and is focused on improving public health

This is a new outcome and the need for specific performance measures is currently being considered.

Footnotes

¹ Estimates for total UK foodborne disease cases are based on cases for England and Wales (Adak GK, Long SM, O'Brien SJ. Trends in indigenous foodborne disease and deaths, England and Wales: 1992 to 2000. *Gut* 2002; 51: 832-41) and scaled up to cover the whole of the UK population. The estimates will be updated during 2010 when new UK-wide data becomes available