

**Sally Johnson MCIEH CEnvH FRSPH Deputy Chief Port Health Inspector**

[Company name]

[Company name]

**FOOD SERVICE PLAN 2023**

A boat docked at a pier

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*Northern Joy – side beam trawler 2021*

**FOOD SERVICE PLAN 2023**

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**1. INTRODUCTION**

This Service Plan sets out how the Hull and Goole Port Health Authority intends to provide an effective food safety service that meets the requirements of the Food Standards (FSA) Framework Agreement. It covers the functions carried out by Authorised Officers of the Authority under the provisions of the Food Safety Act 1990, the Food Safety and England Regulations 2013 and relevant retained EU Food Regulations including Regulation 2017/625 on Official Controls.

The Hull and Goole Port Health Authority (HGPHA) Food Service Plan covers the elements of food hygiene and safety and imported food control for which the Authority has statutory enforcement responsibilities.

This document has been devised in accordance with the guidance in the Framework Agreement and follows the Service Plan template. This is to enable the Food Standards Agency (FSA) to assess the Authority’s delivery of its service and to allow Local Authorities to compare service plans written in the common format for any fundamental performance reviews under government Best Value agendas and/or key performance indicators. The Food Law Code of Practice and Practice Guidance are also considered.

This 2023 Service Plan continues to highlight the Authority’s commitment to the delivery of its imported food control functions in line with the principles of the Government’s Target Operating Model (TOM), due for publication in late 2022 and subsequent detailed updates to the Border Operating Model. At the time of publication, there is no clear timeline for the implementation of import controls on food products arriving into Great Britain from the European Union.

The key issues for consideration in 2023 include a further shift in emphasis on operational and administrative functions of the Authority due to the requirements of the future Border Operating Model and the implications of the Retained EU Law (Revocation and Reform Bill) which have the capacity to completely reform the regulatory framework on which many of the PHA functions are currently based.

The FSA requires the Service Plan to be submitted to HGPHA Board Members for approval to ensure local transparency and accountability. This is done annually through a Board Member briefing.

**2. SERVICE AIMS & OBJECTIVES**

**Aims**

The principal aim of the Authority is to work with businesses, consumers, stakeholders and partners to protect the health of the public by promoting, securing and enforcing high standards of hygiene and food safety in all relevant food premises (including ships) and imported food in the Authority's area. We also aim to play our part in the protection of animal health.

**Objectives**

* To operate the Border Control Post (BCP) at King George Dock to complete Official Controls on the importation of third country frozen, packaged fishery products, High-Risk Food of Non-Animal Origin (HRFNAO) and Plastic Kitchenware from China and Hong Kong, as defined within the Trade in Animals and Related Products Regulations 2011 and the Official Feed and Food Controls (England) Regulations 2009 (as amended).
* To effectively liaise with the Port Operators, the Animal and Plant Health Agency (APHA) and the FSA to secure the development of suitable Border Inspection Facilities and procedures to meet the requirements of a future Border Operating Model.
* To prepare the Authority for the future operational and administrative requirements of a combined Rest of the World and EU import regime.
* To ensure that risks to human and animal health from bio-security hazards or food borne-illness are effectively managed and controlled.
* To carry out manifest and documentary checks relating to imported third country foods.
* To ensure that all imported food products are subject to the required legislative controls.
* To ensure that importers and shipping agents are kept informed of import restrictions, changes in legislation, emergency controls measures and new guidance.
* To ensure that conditions on board ships entering the HGPHA port areas comply with the requirements of the International Health Regulations 2005.
* To carry out a risk-based approach to the inspection of ships and respond to all requests for ship sanitation certificates.
* To monitor the wholesomeness and sufficiency of water supplies on the port estates and on-board ships entering the ports.
* Ensure that food hygiene legislation is enforced within food premises situated on the port estates and on-board registered passenger vessels.
* To participate in national and local food sampling programmes when appropriate.
* To investigate promptly and thoroughly, all food complaints made to the Authority.
* To operate the national Food Hygiene Rating Scheme in accordance with the Brand Standard, within relevant food premises and registered passenger vessels to improve and maintain food hygiene standards.
* To liaise with other Port Health Authorities, The Chartered Institute of Environmental Health, Central Government Departments, The Food Standards Agency, Auditors and stakeholders to ensure compliance.
* To deliver a quality service in line with corporate and professional standards.

**Links to Corporate Objectives and Plans**

The Authority’s function is to provide a port health service to the ports of Hull and Goole and to all premises, vessels, wharfs, jetties and quaysides within the legally defined Port Health District and beyond as necessary. The objectives include services to shipping, environmental protection, infectious disease control, the safe production of and importation of food.

The Authority’s food service is overseen and subject to audit by the Animal and Plant Health Agency (Defra) and the Food Standards Agency (FSA) under the national Framework Agreement and the Food Law Code of Practice.

The Authority is an active member of the Humber Authorities Food Liaison Group which meets regularly to ensure consistency of enforcement, sharing of good practice, the completion of internal audits and to organise relevant training.

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*Sampling Chinese Plastic Kitchenware at the Hull Border Control Post 2022*

**3. BACKGROUND INFORMATION**

**Jurisdiction**

The Port Health Authority is responsible for waters abutting Kingston upon Hull City Council, the East Riding of Yorkshire Council and North Lincolnshire Council (Reference: The Hull & Goole Port Health Authority Order 2011 [SI No. 939]).

The area includes Saltend Jetties, Hull Docks, River Hull Wharfs, Goole Docks and Wharfs and Wharfs at Howdendyke, Grove, Gunness, Neap House, Burton Stather, Keadby, Flixborough, Barrow Haven and New Holland. There are also gas jetties at North and South Killingholme, bulk freight facilities at the Humber International Terminal and load on, load off (LO-LO) and Roll On-Roll Off facilities at the Humber Sea Terminal.

During the covid-19 pandemic, all port areas generally saw a downturn in the numbers of passenger arrivals, due to travel restrictions. The Port of Hull saw a 44% reduction, with 68.068 arrivals documented in 2021 (source: Department for Transport, maritime statistics), whilst 9.4 million tonnes of freight continued to arrive via the Hull and Humber waters, 39% of which was Lo-Lo and Ro-Ro cargo.

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*The inspection room at Hull Border Control Post*

The Port of Hull Estate is where many of the Authority’s food business premises are located. There are several key manufacturers operating throughout the Authority’s area that supply food both nationally and internationally.

Some of the UK’s largest factory and freezer trawlers are registered to the Port of Hull and are approved by the Authority according to the requirements of retained EU food law.

**4. ORGANISATIONAL STRUCTURE**

The Authority is a Joint Board funded by agreed levies paid annually by Kingston upon Hull City Council, East Riding of Yorkshire Council and North Lincolnshire Council.

The specified riparian authorities shall appoint members to the joint board at meetings to be held in June each year:

* 6 Members from Hull City Council
* 2 Members from East Riding of Yorkshire Council
* 3 Members from North Lincolnshire Council

The Chief Port Health Inspector, under delegated powers from the Joint Board, and as the designated “Lead Officer” is responsible for the delivery of the food service and food safety enforcement. He is assisted by the Deputy Chief Port Health Inspector, two Senior and three Port Health Inspectors, one Technical Officer, the Chief Administrative Officer and one Administrative Assistant.

The team comprises the following:

* 0.76 FTE Chief Port Health Inspector
* 1 x FTE Deputy Chief Port Health Inspector
* 0.8 FTE Senior Port Health Inspector
* 1 x FTE Senior Port Health Inspector
* 1 x FTE Port Health Inspector
* 0.61 FTE Port Health Inspector
* 1 x FTE Port Health Support Officer/Trainee Port Health Inspector
* 0.61 FTE Technical Officer
* 1 x FTE Chief Administrative Officer
* 1 x FTE Administrative Assistant

All Port Health Inspectors are qualified Environmental Health Practitioners and are authorised by the Authority to act in the capacity of an ‘Official Fish Inspector’ for the purpose of the completion of Official Controls on the import of frozen third country fishery products.

The Port Health Inspectors complete a wide variety of different types of (food) interventions whilst completing the statutory functions of the Authority. Each inspector must participate in continuing professional development to ensure that they meet the professional standards required by the Chartered Institute of Environmental Health and undertake competency assessments in accordance with the FSA’s Food Law Code of Practice.

**Public Analyst and Food Examiners**

The following analysts have been appointed by the Authority:

Public Analyst Scientific Services (PASS)

i54 Business Park

Valiant Way

Wolverhampton WV9 5GB

* Watney Elizabeth Moran Public Analyst
* Duncan Arthur Public Analyst
* Nigel Payne Public Analyst
* Joanne Hubbard Public Analyst
* Lilian Downey Public Analyst
* Donna Hanks Public Analyst
* Michelle Evans Public Analyst

Food Examiners are agreed and approved through an annual service level agreement with the UK Health Security Agency (UKHSA).

**Medical Advice**

Medical advice is obtained from the appointed Port Medical Officer  
and other Medical Officers at the UK Health Security Agency, under the Department of Health who have overall responsibility, under the International Health Regulations 2005 and associated UK law, for port health policy in the UK.

A picture containing text, indoor

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A picture containing food, plastic, bag, wrapped

Description automatically generated*Sampling Hazelnuts imported from Turkey at the Hull Border Control Post*

**Emergency/Out of Hours Arrangements**

The Authority operates a 24/7, 365 days a year standby service to ensure that emergencies (including those related to the Local Resilience Forum in the Authority’s capacity as a category 1 responder) can be actioned.

The FSA holds contact details for the Chief Port Health Inspector and in his absence, the Deputy Chief Port Health Inspector if there is a food safety incident of potential national concern that requires an immediate response.

**5. SCOPE OF THE FOOD SERVICE**

The Port Health team are responsible for the following services:

* Monitoring imports of food that arrive through the ports under the Authority’s area of jurisdiction.
* Carrying out a programme of food hygiene interventions in accordance with the Food Law Code of Practice and Practice Guidance.
* Investigating and resolving complaints about food and food hygiene premises and practices, including liaison with the relevant inland Trading Standards team where the issue relates to food standards.
* Taking informal and formal action, where appropriate, including the service of Notices, seizure of food, voluntary and emergency closures and any other action deemed necessary to ensure compliance with legislation.
* Identification and assessment of premises requiring approval in respect of specific processes and food products (includes factory and freezer vessels).
* Accurately maintaining database records by ensuring that all food premises trading within the area of the Authority are registered and all information is recorded appropriately on the internal and PHILIS databases (for imports).
* Receiving FSA food alerts (and border notifications in respect of imports), disseminating the information to all relevant team members and ensuring that the necessary actions are taken and recorded, as necessary.
* Providing advice and assistance to importers and their agents on imported food related issues.
* Investigate incidents of food-borne disease, including liaison with the UK Health Security Agency and other stakeholders to determine the source and prevent further infection.
* Operate the Food Hygiene Rating Scheme in accordance with the Brand Standard; to process and respond to appeals and re-rating requests and to upload data in a timely manner to the FSA’s IT platform to ensure that local food premises data is up to date and accurate.
* Carry out appropriate food sampling (including surveillance sampling) in accordance with the requirements of the national monitoring plan (imports) and cross regional and local studies.
* Completing verification checks on catch certificates for imports of fishery products to assess compliance with illegal, unreported and unregulated (IUU) requirements.
* Water sampling within shore-based premises and on-board vessels to ensure that the supply meets safety and water quality standards.
* Monitoring IPAFFS for the pre-notification of imports of fishery products and high-risk foods of non-animal origin and ensuring that Official Controls are recorded, and that Common Health Entry Documents (CHED’s) are completed and provided to importers upon the completion of import controls.
* Issuing export attestations and certificates upon request.

**Demands of the Food Service**

The Port Health Authority’s food safety service is delivered from its Head Office at 257 Hessle Road or from the Border Control Post at Shed 18, King George Dock. The Authority’s offices are open 8.30 am – 4.30 pm Monday to Friday. Port Health Inspectors are also available at all other times via an out-of-hours standby rota.

As of November 2022, the following food premises are subject to a programme of food hygiene interventions:

* Cranswick Country Foods Ltd - ABP Hull Cold Store, Corporation Road, King George Dock, Hull HU9 5NF (Approval No XA 007)
* AAK International, King George Dock, Hull HU9 5PX (Approval Number XA 016)
* The Dockers Canteen, King George Dock, Hull HU9 5PR.
* EDF & Mann, King George Dock, Hull HU9 5PR
* The Pride of Hull, River Terminal 1, King George Dock, Hull HU9 5QR
* The Pride of Rotterdam, River Terminal 1, King George Dock, Hull HU9 5QR
* Maggie Rays Catering (HOTA), Albert Dock, Hull HU3 1AB
* HES Humber Bulk Terminals Limited, Old Ferry Terminal, New Holland, North Lincolnshire DN19 7SD
* Baxter Storey Limited, Siemens Blade Factory, Alexandra Dock, Hull HU9 1TA
* Kerfoot Packed Oils and Bulk Terminals, James Street, Goole, East Yorkshire DN15 6BZ
* Ingredion UK Limited, Dexter Works, Barge Dock, Goole, East Yorkshire DN14 5TG
* IBL Bulk Liquids (Storage & Transport) Ltd, Alexandra Dock, Hull HU9 1TA
* Northern Joy Fishing Vessel, Vissershavenweg 35, 2583 Dk Scheveningen, PO Box 84210, Denhaag, The Netherlands
* Kirkella H7 Factory Trawler, The Orangery, Hesslewood Business Park, Ferriby Road, Hessle, East Yorkshire HU13 0LH (Approval No XA 014)
* Farnella H135 Fishing Vessel, The Orangery, Hesslewood Business Park, Ferriby Road, Hessle, East Yorkshire HU13 0LH
* Frank Bonefaas H72 Freezer Trawler, The Naafi Building, Westham Drive, Caterham, Surrey CR3 5XY (Approval No XA 015)
* Wiron 5 H110 Freezer Trawler, The Naafi Building, Westham Drive, Caterham, Surrey CR3 5XY (Approval No XA 017)
* Wiron 6 H220 Freezer Trawler, The Naafi Building, Westham Drive, Caterham, Surrey CR3 5XY (Approval No XA 018)
* Shed 27, Associated British Ports, King George Dock, Hull HU9 5PR
* Clockwork Catering (Mobile Food Trader), Siemens Gamesa, Alexandra Dock, Hull, HU9 1TA.
* Olive Catering Services Limited (within AAK), Barn Farm, Sibson Road, Ratcliff, Culey, Warwickshire CV9 3PH

Calendar

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*Sampling plastic kitchenware at the Hull BCP*

The following food businesses fall within the scope of the national Food Hygiene Ratings Scheme:

|  |  |  |
| --- | --- | --- |
| **Food Business Details** | **Current Food Hygiene Rating Score** | **Date of Last Inspection** |
| Pride of Hull  River Terminal 1, King George Dock, Hedon Road, Kingston upon Hull HU9 5QR | sfhrsweb5.jpg | 29th June 2022 |
| Pride of Rotterdam  River Terminal 1, King George Dock, Hedon Road  Kingston upon Hull HU9 5QR | sfhrsweb5.jpg | 18th October 2022 |
| Clockwork Catering  Siemens Gamesa  Alexandra Dock, Kingston upon Hull HU9 1TA | sfhrsweb5.jpg | 12th August 2022 |
| Baxter Storey Limited, Siemens Blade Factory, Alexandra Dock, Hull HU9 1TA | sfhrsweb5.jpg | 10th August 2021 |
| Maggie Rays Catering  HOTA  Albert Dock  Kingston upon Hull HU3 1AB | sfhrsweb5.jpg | 7th September 2021 |
| Dockers Canteen  Rear of Shed 14,  King George Dock  Kingston upon Hull  HU9 5QA |  | Awaiting Inspection (New FBO) |
| Olive Catering Services Ltd  AAK, King George Dock  Hull  HU9 5PX |  | Awaiting Inspection (New FBO) |

Other activities and services provided as part of the Food Service during the 2020/21\* period include:

\**Contingency arrangements were implemented during lockdown to enable the Authority to continue to prioritise important public health protection measures including water sampling and ship sanitation.*

|  |  |  |
| --- | --- | --- |
| Type of Service/Action | 2020 | 2021 |
| Food Hygiene Inspection/Audit (non-approved premises) | 1 | 7 |
| Food Hygiene Inspection/Audit (approved premises) | 2 | 3 |
| Sampling (microbiological/analytical) | 0 | 3 |
| Food Complaints | 0 | 0 |
| Home Authority/Primary Authority Enquiries | 0 | 0 |
| Advisory Visits | 2 | 0 |
| Fishing Vessel Landing Checks | 3 | 0 |
| Imports (Fish) | 0 | 0 |
| Imports (HRFNAO) | 0 | 1 |
| Imports (Plastic Kitchenware) | 1 | 3 |
| Infectious Disease Reports (including outbreak investigations involving multiple cases) | 45 | 29 |
| Microbiological water sampling for safety indicators and legionella | 227 | 322 |
| IUU Catch Certificate Verification Requests | 974 | 1545 |
| Incoming vessel manifest checks (imported food) | 100% | 100% |
| Organic Certificates of Inspection verification checks (imported food control) | 0 | 10 |
| Export Health Attestations Issued (exports) | 71 | 51 |
| Ship sanitation certificates issued | 184 | 179 |

All food premises are rated according to their level of risk, as defined within the FSA’s Food Law Code of Practice. The risk rating determines the frequency and nature of the interventions that are classed as Official Controls. The table below provides a summary:

|  |  |  |
| --- | --- | --- |
| Category | Intervention Type\* | Frequency |
| A | Inspection/audit | 6 months |
| B | Inspection/audit | 12 months |
| C – not broadly compliant | Inspection/audit | 18 months |
| C – broadly compliant | Inspection/audit | 18 months |
| D | Inspection/audit | 24 months |
| E | Inspection/audit | 36 months |

\**Further visits may be warranted to incorporate additional interventions including advisory visits, revisits to follow-up non-compliance, sampling, monitoring and surveillance or enforcement action.*

**Service Delivery**

**Food Interventions**

Where possible, all premises due for a food intervention will be inspected within 28 days of their inspection due date. All imported container and bulk food traffic is monitored via daily manifest checks throughout the year. Officers determine the frequency of inspection at each premises according to the food law code of practice and check all imported food against relevant legislation to determine whether Official Controls are required.

During food hygiene inspections, any premises that are not broadly compliant will automatically have a revisit to ensure that they have carried out the necessary improvements to satisfy the Officer that standards have improved since the initial visit. On occasion, more than one Officer may attend a revisit.

Due to COVID, reduced inspection provision was implemented by the FSA due to lockdown restrictions which concluded on the 30th June 2021. During this time, only medium and high-risk businesses were prioritised for inspection – all of the Authority’s food businesses were low risk. One new food business was inspected during the lockdown period with precautions and remote documentary checks implemented.

During delivery of the food safety service, Officers may need to resort to formal action in some circumstances. Details of the range of enforcement actions available are set out in the following table. It is pleasing to note that no formal action was warranted during the 2020/2021 period:

|  |  |
| --- | --- |
| Type of formal action (inland controls) | Number |
| Hygiene improvement Notice | 0 |
| Remedial Action Notice | 0 |
| Suspension/Withdrawal of Approval Status | 0 |
| Emergency Prohibition Notice/Prohibition Order | 0 |
| Seizure/Detention of Food | 0 |
| Simple Caution | 0 |
| Prosecution | 0 |
| Prohibition of Person/s following prosecution | 0 |

|  |  |
| --- | --- |
| Type of formal action (imported food control) | Number |
| Destruction Order | 0 |
| Re-export (outside of GB) | 9 (arrived at incorrect point of entry) |
| Special Treatment (processing to enable non-compliant food to become compliant or downgraded to feed) | 0 |

**Import Notifications**

Since the 1st January 2022, importers have been required to raise an import notification on the DEFRA IPAFFS platform when importing food and animal by-products from the EU. To date (November 2022), the Authority has received data from DEFRA to suggest that a total of 35,565 consignments of food have been imported via the ports of Hull and Killingholme. This equates to an average of 3,233 consignments arriving through the Authority’s areas of jurisdiction for import controls each month. Approximately 80% of these arrive through Killingholme where a large (as yet undesignated) Border Control Post has been built in preparation for the commencement of Official Controls. 97% of the food arriving is a product of animal origin or an animal by-product.

**Enforcement** **Policy**

The Authority adopts the principles laid down in the Enforcement Concordat, which states that enforcement must be fair, consistent and equitable. The Authority’s enforcement policy outlines the enforcement options available for dealing with problems relating to non-compliance with legislation and can be found on the Authority’s website.

**Food Complaints**

The investigation of complaints regarding food safety is an important area of work. The Authority will respond to complaints, prioritising according to risk, but generally aiming to provide a same day initial response.

**Food Safety Alerts and Incidents**

All food hazard warnings, border notifications and rapid alerts received by the Authority are dealt with under the requirements of the Authority's Food Hazard Warnings Procedure and Food Law Code of Practice. Many of the warnings given relate to food products not retailed in our area; however, each must be assessed to ascertain their relevance to this Authority. Imported food products also have their own electronic rapid alert warning system and these must also be similarly assessed for their relevance to this Authority. Any action taken is recorded.

**Primary and Home Authority Principle**

The Home Authority Principle was developed to aid consistent enforcement. The scheme provides businesses with a ‘Home Authority’ source of guidance and provides a system for the resolution of disputes.

Alternatively, businesses can form a ‘Primary Authority’ statutory partnership with a Local Authority to assist with consistent enforcement. The guidance and advice the Local Authority provides must be taken into consideration by Officers carrying out inspections and dealing with instances of non-compliance.

Whilst the Authority does not act within a Primary Authority partnership for any food business within its area, the Primary Authority principles are observed when conducting official controls.

**Advice to Businesses**

The service provides advice and support for all food businesses upon request and during the course of conducting routine interventions. Further information is available via the Authority’s website or via the Food Standards Agency’s website. Officers are available to visit businesses to advise on any aspect of food safety and hygiene. Coaching on the implementation of the ‘Safer Food Better Business’ food safety management system and relevant food law updates is an integral part of the business support package.

**Food inspection and sampling**

An imported food surveillance programme is produced every year in accordance with the national monitoring plan (NMP) which outlines the Authority’s sampling priorities and its approach to specific local and national demands.

The FSA co-ordinate the national distribution of the NMP and are also responsible, as the central competent Authority, for continuing to monitor the results of controls on imports to establish emerging threats or common trends. An early warning system bulletin is circulated monthly by the FSA which is used to update our local monitoring activities.

The UKHSA, in consultation with the Humber FLG locally, co-ordinate the regional and national sampling programme for inland surveillance purposes. The plan is developed to incorporate priorities identified by the national laboratories in consultation with the FLG’s and the FSA.

Microbiological examinations are undertaken by the UK Health Security Agency (UKHSA) laboratory at Sand Hutton, York.

Other food samples are sent to the Public Analyst at the Public Analyst Scientific Services laboratory in Wolverhampton for testing for food composition and contamination. Samples taken in relation to food complaints may also be submitted.

**Control and investigation of outbreaks of infectious illnesses and food related infectious disease**

The Authority’s Officers will investigate both non-food and food related infectious disease notifications in accordance with the Public Health (Ships) Regulations 1979 (as amended) and as agreed with the local Consultant in Communicable Disease Control based within the UKHSA. The response to notifications of illness is dependent on the severity of the illness or circumstances reported. An out of hours response is available via the standby service.

The investigation of outbreaks will be undertaken in accordance with the Port Health Plan agreed with the UKHSA and often, in consultation with the local Directors of Public Health.

Since 2020, the majority of reports received regarding infectious illness are due to COVID infection/s on board vessels.

**Liaison with other organisations**

This Authority has representatives on the following bodies and committees relevant to the food service:

**National**

The Chartered Institute of Environmental Health (C.I.E.H) Port Health Special Interest Group.

The IUU Forum

DEFRA Capability Group

Port Welfare Committee

FSA Liaison via the area representative (monthly meeting)

**Local**

Humber Authorities Food Liaison Group

**Food Safety Promotions**

HGPHA participates in the Food Standards Agency national Food Hygiene Rating Scheme. The scheme is designed to provide information about business hygiene standards to members of the public but is also a useful tool to drive up the performance standards of food businesses.

**Training and Development**

The training needs of the Port Health Inspectors (PHI’s) are monitored by the Chief Port Health Inspector in accordance with the Training Policy & Procedure in order that competency requirements, based on the FSA’s Food Law Code of Practice and Practice Guidance and the C.I.E.H CPD requirements are fulfilled. Documented training records are maintained.

**6. QUALITY ASSESSMENT**

* All food hygiene interventions undertaken are reviewed and subject to internal monitoring arrangements at least annually, in accordance with internal operating procedures and in ensuring continuous improvement.
* All PHI’s must meet the documented competency requirements of the FSA’s Food Law Code of Practice and undertake a programme of Continuous Professional Development.
* The Authority’s secure IT server holds the food service data in compliance with the General Data Protection Regulation.
* A programme of Inter-Authority Audits has been in existence since 2003 under the guidance of Humber Authorities Food Liaison Group.
* The Authority’s Imported Food Control operations and Border Control Post is subject to annual review by the Animal and Plant Health Agency (APHA) for products or animal origin and the FSA for high risk food of non-animal origin and plastic kitchenware.
* The FSA are responsible for the periodic audit of the Authority’s procedures for the implementation of its statutory food services.

**7. RESOURCES**

Some of the Authority’s services are chargeable. Please refer to the ‘our charges’ page on the website for further information: <https://www.hullandgoolepha.gov.uk/our-charges/>

**8. REVIEW OF SERVICES**

* During 2020/21 this Authority completed 100% of its programmed food premises interventions. During the 2022/23 period it is envisaged that the Authority will maintain its capability to meet the requirements of its current inspection programme.
* Routine ship inspections will continue to be carried out on a risk-based process depending on the previous history or intelligence-led information. All ships requesting a ship sanitation certificate will be visited and an inspection carried out. Requests are received directly from the vessel or from the ship’s agent.
* The UK officially left the EU on the 1st January 2021 and whilst the initial, planned (staged) approach to import controls was eventually scrapped by the Government in April 2022, some of the imported food control functions were immediately implemented on leaving the EU. The Authority has seen a substantial increase in the number of illegal, unregulated and unreported (IUU) verification checks that it has been tasked with undertaking and continues to work with the trade working towards full compliance with this requirement.
* The Authority utilises the PHILIS import system to manage the administrative workload associated with IUU checks and any imports received. Manifest detentions are now also automated electronically using the inventory system Destin8, enabling Officers to hold units more efficiently pending the receipt of answers to queries or whilst awaiting the submission of documentation.
* Officers continue to advise and answer a significant number of queries relating to import controls. It is anticipated that this response will increase upon the publication of the Target Operating Model and revised Border Operating Model.
* In 2022, to date; 262 units of food have been detained by the Authority pending the receipt of documentation to confirm the contents of loads and the country of origin. This work is done as part of the daily manifest checks to determine whether import controls are required.
* Imports of plastic kitchenware have increased through the Hull BCP in 2022, predominantly due to the weekly Maersk/BG shipping arrival into Hull Container Terminal. Most of the cargo on this vessel originates from China/the Far East and is transhipped at Rotterdam before arrival into Hull. It is envisaged that this trend will continue.
* Imports of products of animal origin (other than packaged, frozen fishery products) are not currently allowed to enter GB through any of the Authority’s port areas. Frozen, packaged fishery products may enter via the Port of Hull’s current BCP but there is no regular throughput of this trade. To date, the Authority has received one import of fishery products through the Hull BCP since it was designated in 2021.
* Under the International Health Regulations, the Master of a ship has a duty to notify the Port Health Authority of any infectious disease on board. The Authority will investigate any reports of infectious disease and liaise with the Port Medical Officer at the UKHSA and local partners to prevent the spread of infectious disease. COVID-19 remains the most prevalent illness reported, and the Authority continues to work with vessel operators and the UKHSA as necessary to try to reduce the spread of illness.
* Potable water sampling, both at the request of ships Master’s and for public health surveillance purposes, continues to be undertaken by our Officers. Ships waters are analysed for the presence of microbiological safety ‘indicators’ and the presence of legionella. Shoreside hydrants on the port estates are also periodically sampled.
* In June 2021, the Authority approved two further freezer vessels, the ‘pair’ trawlers Wiron 5 and Wiron 6. These vessels land their catch in Hull along with the factory vessel Kirkella. Officers continue to complete food safety controls, including sampling on produce landed.

**9.** **DOCUMENT REVIEW**

This Food Service Plan shall be the subject of a review by the Chief Port Health Inspector, at least annually or as necessary, to meet any new legislation and/or guidance issued.

****

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**8:30 am – 4:30 pm Monday - Friday**

**Chief Port Health Inspector**

**Laurence H Dettman MCIEH**

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**Website: www.hullandgoolepha.gov.uk**