

**Summary of Food Standards work undertaken by additional fixed term,
temp Trading Standards Officer**

Inspections (not including projects referred to below)

- Visits to 30 food premises
- 3 joint Trading Standards / Environmental Health visits (to support Trading Standards officer in completing qualification (and competency) for Food Hygiene Inspections).

Service & Complaints Requests

25 service requests / complaints – all aspects of tasks associated with fully qualified TSO (weights & measures, food, feed, pricing)

Advice & Training

- Trading Standards attendance at Environmental Health team meeting with advice on Joint Projects
- One Trading Standards officer passed Trading Standards Agriculture module
- One Trading Standards officer passed written & practical aspects of Trading Standards Food module (oral aspect of the module needs to be complete before qualified – expected November 2014)

Proposed

- Develop competency of Animal Health Officers to enable feed inspections at primary producers
- Develop competency of Food Safety Officers to enable “food standards” inspections

Investigations

- No new investigations.

Sampling Projects

- Complete all sample projects with report for annual period produced (see attached report).

Proposed (subject to FSA funding – around £45,000)

- Regional PGI “Welsh Beef” – DCC led North Wales project on Welsh Beef claims
- Regional sampling surveys – Agreed North Wales sampling plan to include **Raw Mince Meat, Raw Meat, Raw Whole Fish, Nut powders, Sauces and Seasonings**
- Food procurement sampling bid - **Meat Cuts, takeaway Meals**

External Audits

- None

Other Operations

- Feed hygiene inspections - within projects below.

Other Surveys / Projects

- Attendance at Fera (Food & Environment Research Agency) Food Fraud Conference to establish Project Tender for Food Fraud in North Wales, starting with PGI Project (as mentioned above).
- Butcher project – all Butchers visited. Main area for non-compliance was on labelling for meat content. All weighing equipment passed.
- Turkey project – joint Environmental Health and Trading Standards visits to 7 seasonal turkey farms. Minor non-compliance relating to the disposal of feathers under Animal By-Product Regulations.
- Pub project – 40 premises visited. No significant issues identified in respect of food. Issue to be aware of was in relation to stock cleansing for beer kegs - major chains off-loading beer close to its durability date. No substitution issues were found although one premise identified selling unpaid duty products (thus creating an unfair trading position). Other issues include no “spirit notices” and unstamped measures.
- Markets project – 11 traders inspected. Main area for non-compliance was in relation to price displays, clear food labelling and allergen communication
- Supermarkets project – 12 businesses visited. No significant food related issues found. Non-compliance related to misleading price indications and weights and measures failures.

Proposed

- Procurement audit project – liaison with School Catering / Procurement. Aim to implement on site audit of food deliveries.
- Public Protection Business Seminar for Food Businesses – subject to funding under FSA grant for Food Management Systems work streams. Aim to deliver event, open to all DCC fod businesses, on aspects of FMS to help businesses improve hygiene rating. Will also include aspects of regulation relevant to Public Protection
- Work towards regional feed delivery as part of TS collaboration.
- Update food businesses risk data in respect of food standards to new risk scheme (National Trading Standards Board endorsed)
- Update feed businesses risk data in line with the revised Feed Law Code of Practice (take into account “earned recognition)