



**REPORT of
DEPUTY CHIEF EXECUTIVE**

**to
STRATEGY AND RESOURCES COMMITTEE
2 OCTOBER 2025**

FOOD SAFETY PLAN 2025 - 2028

1. PURPOSE OF THE REPORT

- 1.1 For Members to approve publication of the Food Safety Plan 2025 - 2028 (attached as **APPENDIX A** to this report) (the Plan) which sets out how the Environmental Health Commercial Team will ensure that food placed on the market for human consumption (which is produced, stored, distributed, handled or purchased within Maldon District), is without risk to public health or the safety of the consumer.

2. RECOMMENDATION

That the Food Safety Plan 2025 - 2028 as set out in **APPENDIX A**, be approved for publication.

3. SUMMARY OF KEY ISSUES

- 3.1 Maldon District Council has a statutory duty under the Food Safety Act 1990 and The Food Safety and Hygiene (England) Regulations 2013, to ensure that food placed or intended to be placed on the market for human consumption which is produced, stored, distributed, handled or purchased within Maldon District is without risk to public health or the safety of the consumer.
- 3.2 There are three key aims of the Food Safety Plan:
- The delivery of a programme of inspections and other interventions in accordance with the Food Standard Agency's Code of Practice
 - To respond to complaints and requests for service in accordance with any internal service standards
 - To respond to any Food Standard Agency (FSA) Food Alerts for Action (FAFA) subject to available resources.
- 3.3 The Plan lists the Council's key objectives to deliver these aims and describes the district profile, specific local factors, the organisational structure and how customers can access the service.
- 3.4 The scope of the service is detailed as well as:
- the profile of food businesses within the Maldon District
 - the inspection rationale
 - how the Council deals with complaints
 - advice to businesses
 - food sampling

- control and investigation of outbreaks and food related infectious disease
 - food safety incidents
 - the National Food Hygiene Rating Scheme (FHRS)
- 3.5 The Plan details the financial and staffing allocation required to deliver this service and the training, quality assessment and internal monitoring required to deliver the plan.

4. CONCLUSION

- 4.1 To ensure compliance with the Food Safety Act 1990 and The Food Safety and Hygiene (England) Regulations 2013, the Food Safety Plan 2025 - 2028 has been produced.

5. IMPACT ON PRIORITIES AS SET OUT IN THE CORPORATE PLAN 2025 - 2028

5.1 Supporting our communities

- 5.1.1 The plan will ensure that both individuals and businesses are supported and treated fairly and consistently in a timely manner.

5.2 Protecting our environment

- 5.2.1 The Plan protects public health.

5.3 Delivering good quality services.

- 5.3.1 The Plan ensures delivery of consistently high quality services and supports officers to act consistently when taking engaging with food businesses.

6. IMPLICATIONS

- (i) **Impact on Customers** – Improved public protection.
- (ii) **Impact on Equalities** – Ensures a consistent approach for all food businesses and residents.
- (iii) **Impact on Risk (including Fraud implications)** – Reduces risk of legal challenge or non-compliance with statutory duties.
- (iv) **Impact on Resources (financial)** – No additional financial burden anticipated.
- (v) **Impact on Resources (human)** – None.
- (vi) **Impact on Devolution / Local Government Reorganisation** – Not applicable.

Background Papers: None.

Enquiries to:

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