

## **Summary of Main Changes in Food Service Delivery Plan 2017/18.**

Generally the aims and objectives of the food safety service and details relating to the delivery of the service are broadly similar to the plan of 2016/17.

There are small changes in respect of the number of business within each category (page 5 of the plan) but these are not significant nor do they indicate any trend from previous years. There has also been a change in the staff resource and this is explained on page 3 of the plan.

The main changes which are worthy of noting relate to:

- the number of Inspections due in 2017/18 (page 6 of the plan) .
- the number of revisits for Food Hygiene Rating Scores (page 8 of the plan)
- the addition of another Primary Authority (page 9 of the plan).
- Better Business For All (page 10 of the plan) and the number of planned food hygiene courses
- Food Safety Promotion (page 11 of the plan) which details the promotional activities that we will be undertaking in the year ahead.

The paragraph “Improvement Plan 2017/18” contains details of additional actions and targets that the food service will deliver over the coming year. These actions have been identified through the development of the Public Health and Protection Annual Service Plan.