



Food  
Standards  
Agency  
food.gov.uk

# Food Safety Update



Health

# One dead following cheese recall over E. coli

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# EXPRESS

## Home Bargains recalls popular protein drink as it contains 'too much caffeine'

Home Bargains issued a warning over one of its most popular protein powders because of dangerous "high levels of caffeine".



## Coroner calls for UK anaphylaxis register after Pret a Manger deaths

Families of customers who died after eating food containing allergens welcome report urging reforms



Batches of Nutramigen LGG Stage 1 and stage 2 have been recalled (Image: Reckitt)

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## 'Do not feed' warning issued to parents as baby milk recalled from store shelves

The Food Standards Agency has advised the public that Nutramigen LGG stage 1 and stage 2 Hypoallergenic Formula powders have been recalled. This is because of the possible presence of Cronobacter sakazakii which can cause fever and diarrhoea

## McDonald's in East London fined £475,000 after mouse dropping found in cheeseburger wrapper

Leytonstone McDonald's ordered to pay £475,000 over food hygiene failings

## Warning over fake Wonka chocolate bars amid fears they could be unsafe to eat

• Fake bars were found last year to contain allergens not listed on the label



## Terrified father claims his children's eyes 'were popping out of their heads' after eating chocolate 'laced with drugs' at a Christmas market - as woman, 63, is arrested

**A branch of The Range has been fined £640,000 for "failing to control" a rat infestation.**

Rat droppings were found on shelves next to food in the public area of the Taunton branch of the retail chain, and food packaging had been gnawed into.

Somerset Council prosecuted the company for seven food hygiene offences over the "severe" infestation.

## Listeria outbreak: contaminated sandwich at hospital 'probably' caused Derbyshire businessman's death

## Manchester United under investigation after claims raw chicken was served at Old Trafford

Manchester United are under investigation after allegations that raw chicken was served at an event staged at Old Trafford for 275 people. Several people made complaints after the event which was staged last week.

Now, Trafford council has confirmed it is investigating the matter. It is understood the club, which has declined to comment, is carrying out an internal inquiry as well. The *Manchester Evening News* understands the club will have three weeks to respond to the council.



**Bristol**World

News

## Bristol Food Hygiene Ratings: Food Standards Agency releases first batch of ratings for 2023

Out of the 17 ratings published today, 11 scored five stars while one restaurant scored one star

**MyLondon**

## The 48 Croydon restaurants with a food hygiene rating of 0 or 1

**Wales247**.co.uk

## Record number of food businesses achieving top hygiene ratings across Wales

71% of Welsh food businesses now have the top hygiene rating of 5 – a jump from 44% from 10 years ago – making it the highest on record in Wales.

**Shropshire Star**  
.com

## Latest food hygiene ratings in Shropshire with 47 top ratings but several ones

Hygiene ratings have been revealed for a number of pubs, bars and restaurants across the Shropshire region with 47 businesses handed the best rating of five out of five.

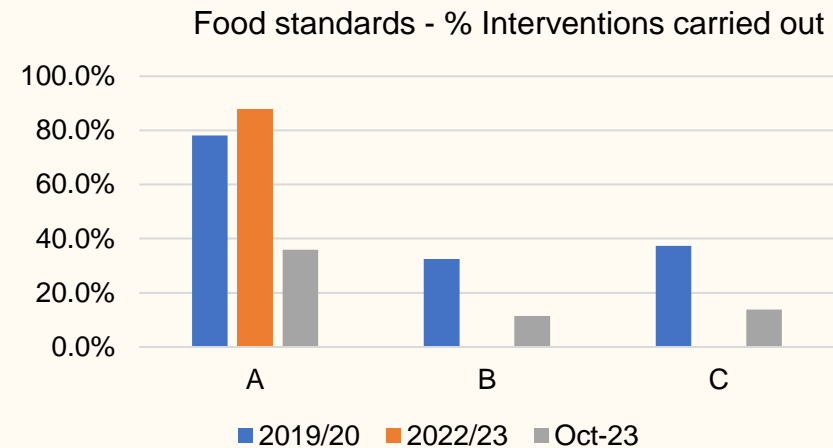
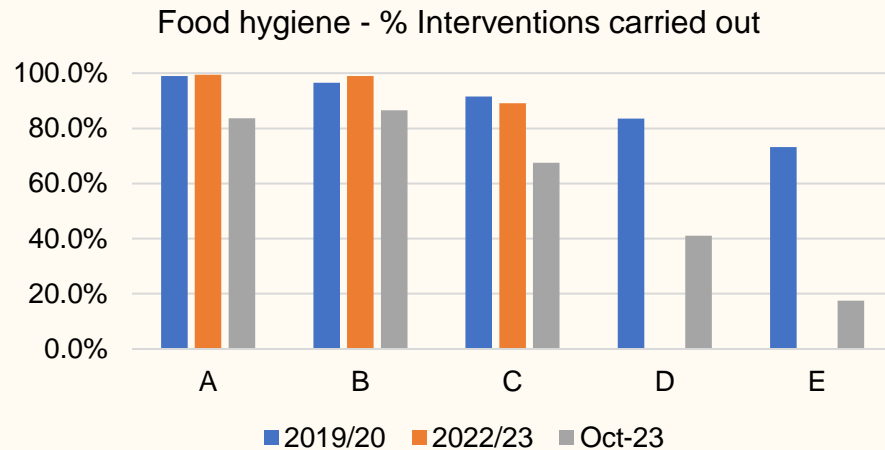
**Figure 21: Percentage distribution of FHRs ratings based on data gathered on 31 December 2022 reporting the most recent inspection**

FHRs rating	0	1	2	3	4	5
England	0.2%	1.3%	1.4%	6.4%	15.0%	75.7%
Wales	0.2%	1.5%	1.3%	7.4%	18.1%	71.6%
Northern Ireland	0.0%	0.3%	0.6%	3.2%	12.5%	83.4%

Taken from: [Our Food 2022: an annual review of food standards across the UK](#)

# Interventions carried out

## England, Wales and Northern Ireland totals



- For 2022/23 data was only collected for categories A to C where there was a COVID Recovery Plan target.
- For food hygiene the % interventions carried out has decreased in all risk categories from pre-pandemic (2019/20) levels with significant decreases for the medium to low-risk categories, C to E.
- In 2013/14 the total % of interventions carried out at establishments A to E and at new establishments was 82% compared with 86% in 2019/20. This decreased to 40% in October 2023.

- For 2022/23 data was only collected for category A where there was a COVID Recovery Plan target.
- For food standards the % Interventions carried out has decreased significantly in all risk categories from pre-pandemic (2019/20) levels.
- In 2013/14 the total % of interventions carried out at establishments A to C and at new establishments was 48% compared with 40% in 2019/20. This decreased to 15% in October 2023.

# Establishment numbers

## England, Wales and Northern Ireland totals

Risk category	Number
A	1,589
B	18,558
C	97,402
D	204,897
E	213,243
Unrated	42,012
Total	577,701

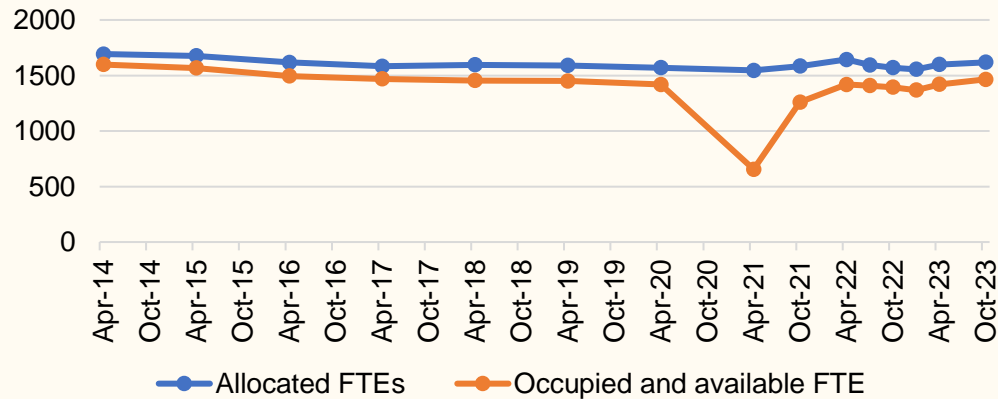
- Across all three nations, the overall number of establishments has increased from 548,000 in 2013/14 to 578,000. The increased number of food establishments has directly impacted on LA's who are struggling to meet growing demand
- The number of new business establishments awaiting a first inspection was over 77,000 in April 2021. Local authorities have gradually brought this number down. In October 2023 it was 42,000 which remains higher than pre-Covid levels of around 26,000.
- Anecdotal evidence from local authorities is that since the pandemic they are receiving more new business registrations each year.
- LAs are telling us pressures are exacerbated factors such as reported reduction in standards at food businesses, resulting in longer than anticipated engagement when conducting inspections.

**Premises profile by risk category – October 2023 Based on data from food hygiene returns.**

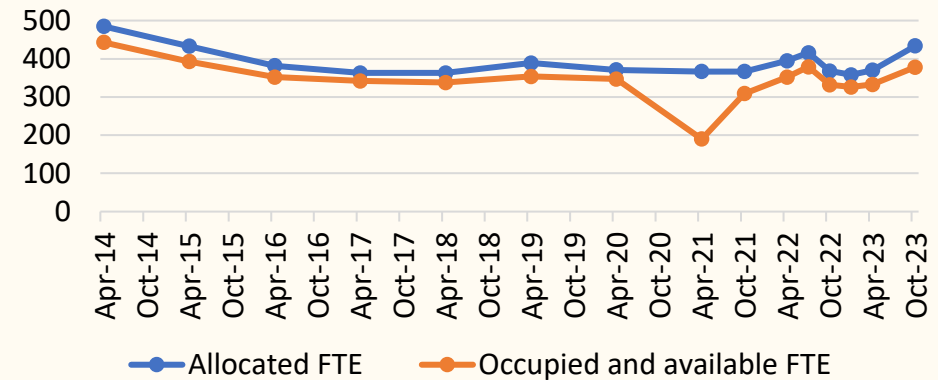
# FTE resource

## Professional full time equivalent (FTE) posts to undertake official food controls England, Wales and Northern Ireland totals

Food hygiene FTE posts, April 2014 to October 2023



Food standards FTE posts, April 2014 to October 2023



- We are very concerned that local authority food teams do not have sufficient resource to deliver food controls, given the backlogs they need to work through.
- Analysis of local authority staffing shows there are approximately 14% fewer food safety posts being funded across England, Wales and Northern Ireland compared to a decade ago – and even where these posts do exist, over 13% (1 in 7) are vacant.
- There has been a 45.1% drop in the number of food standards officer allocated posts from 2011/12 to 2021/22 in England, Wales and Northern Ireland.



# LA Capacity & Capability research\*

Multiple and complex reasons to a shortage of qualified and competent officers to deliver official food and feed controls and broader regulatory services.

Insufficient number of students starting qualifications to meet demand.

Local authorities perceive current qualification routes and training programmes do not provide early careers professionals who can competently deliver food controls.

Apprentices and early careers professionals require significant levels of support to get them to the required level of competency to deliver basic controls, LA's struggle to provide capacity.

Slowly losing capability to provide support by virtue of experienced officers leaving the profession through retirement or other means.

50% UK LA's report that they do not have sufficient expertise to cover the full range of trading standards responsibilities, the ageing trading standards workforce was a threat to future professional capacity.

# What is the FSA doing?

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We will address feedback about our competency framework, to ensure local authority staff spend less but better-quality time assessing and developing officer competency to free up resources for delivery.

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We will consult with LAs to understand how we can use our limited training budgets to support officer competency or boost the supply of officers.

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We will review our 'suitable' qualifications to develop more flexible or modular approaches to delivery, including endorsing the apprenticeship model, to support officers to deliver lower risk official controls before they are fully qualified or chartered.

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We have started to collaborate with other government departments, relevant professional bodies and interested parties to discuss the findings and work together to shape and influence potential solutions.

# How you can support us



We invite you to read our [LA Capacity and Capability research](#) in more detail to understand the extent and nature of the challenges faced across regulatory services.



We encourage you to ensure your food and feed services are appropriately funded.



We invite your thoughts on how the LGA can:

Raise awareness of the important role that food and feed teams carry out.

Ensure that food and feed teams are sustainably funded.

Encourage more people into the professions.



Q&A