

Name of meeting: Cabinet
Date: 22 August 2017
Title of report: Food Safety Development Plan 2017- 2019

Purpose of report

For Members to approve the Food Safety Development Plan produced in accordance with the expectations of the Food Standards Agency

Key Decision - Is it likely to result in spending or saving £250k or more, or to have a significant effect on two or more electoral wards?	No
Key Decision - Is it in the Council's Forward Plan (key decisions and private reports?)	
The Decision - Is it eligible for call in by Scrutiny?	Yes
Date signed off by Strategic Director & name	Naz Parkar - 10.08.17
Is it also signed off by the Service Director - Finance, IT and Transactional Services?	Debbie Hogg - 11.08.17
Is it also signed off by the Service Director - Legal Governance and Commissioning?	Julie Muscroft - 11.08.17
Cabinet member portfolio	Cllr M Khan and Cllr G Turner - Corporate Cllr N Mather and Cllr Peter McBride - Economy

Electoral wards affected: All

Ward councillors consulted: No

Public or private: Public

1. **Summary**

The Food Standards Agency (FSA/Agency) has a key role overseeing local authority activities concerning food safety enforcement. As a result, the FSA is proactive in setting and monitoring standards and auditing local authorities' enforcement activities in order to ensure enforcement is effective and undertaken on a more consistent basis nationwide. Powers to enable the FSA to monitor and audit local authorities are contained in the Food Standards Act 1999.

Food Safety Development Plans are seen by the Agency as an important part of the process to ensure that national priorities and standards are addressed and delivered locally. Development plans will also:

- focus debate on key service delivery issues;
- provide an essential link with financial planning;
- set objectives for the future, and identify major issues that cross service boundaries; and
- provide a means of managing performance and making performance comparisons.

Guidance issued by the Food Standards Agency provides local authorities with a service plan template which is designed to ensure that local authorities include in their service plans:

- information about the services they provide
- the means by which they will provide those services
- the means by which they will meet any relevant performance targets or performance standards set out under, for example, National Indicators (NI)

2. **Information required to take a decision**

In developing the plan, consideration has been given to a balance of enforcement measures depending on prevailing circumstances, level of risk, stakeholder engagement, and other external influences.

The Food Safety Development Plan for 2017/2019 is attached. No plan was produced for 2015/2016 due to significant changes within the team which required focus on continuity of service and ensuring ongoing compliance with regulatory requirements.

The 2017-2019 plan will summarise main actions/issues/outcomes to date (using the 2016 Local Authority Returns Data) as well as providing an outline of future work priorities and direction.

Since the last development plan was completed (2015), the Food Safety team has undergone significant personnel changes – the team now has two new Senior EHOs and a new Team Manager who was appointed in January 2016. Staffing levels have stabilised but remain under pressure relative to the work given wider Council financial stresses.

The rationale for a two year plan is mainly driven by potential changes on a national level as a result of 'Regulating our Future', which is an initiative driven by the FSA that

aims to change and re-organise Food Safety priorities. The timeframe for the revised system is anticipated to be around 2020, although this is subject to change/delay.

Given the above, a two year plan, taking Kirklees to 2019 will allow for a better understanding of the regulatory landscape nearer the time and allow for relevant considerations to be made and, where necessary, incorporated into future plans and work streams. The two year plan also aims to allow for a period of stability and consolidation given the structural and managerial changes that have taken place within the food team as well as the Service and wider Council.

Since the 2015 Development Plan Kirklees Food Safety has also taken part in two FSA organised 'national consistency exercise' which aimed to gauge Food Hygiene Rating Score assessments by individual authorities. The exercises required authorities to consider a food business and then allocate a Food Hygiene Rating Score. Although there was significant regional and national variation, Kirklees Food Safety accurately rated both exercises, showing that officers were correctly applying guidance and regulatory requirements in a consistent manner.

3. Implications for the Council

3.1 Early Intervention and Prevention (EIP)

The Food Safety function directly links to both the Economic Strategy and the Joint Health and Wellbeing Strategy. Particularly in relation to 'enhancing skills', 'growth and new business', and 'business resilience'. In addition, the Joint Strategic Needs Assessment identifies Food and Nutrition as one of its priorities. Furthermore, the link between unsafe food and public health is clear, and therefore, it is important to ensure that food processed, produced and sold in Kirklees is safe and fit for human consumption.

Timely, programmed and risk based interventions will ensure that food businesses are inspected, and where necessary, proportionate enforcement action is taken. This approach will aim ensure that problem premises are dealt with before their practices and procedures can have a detrimental impact on public health.

3.2 Economic Resilience (ER)

The food safety team recognises the importance of engaging with business and how successful business can impact and increase local and council wide economic development. A consistent approach to food safety ensures a fair playing field, with compliant businesses receiving recognition (through higher Food Hygiene Rating Scores) and failing businesses requiring proportionate enforcement action to secure compliance.

Given the increase in awareness of food safety, and Food Hygiene Rating Scores, it is anticipated that customers to compliant businesses will increase and make the businesses more resilient. Similarly, it is anticipated that a consistent approach to enforcement will, in the longer term, ensure greater compliance and reduce the need for enforcement action.

3.3 Improving Outcomes for Children

See 3.1

3.4 Reducing demand of services

A large amount of food safety information is available on the Kirklees website. Currently, information available includes registration forms, requests for re-visits as well as links to national and European guidance. In addition, information relating to structural and procedural requirements for food businesses is also available. Moving forward, we will continue to add more information and guidance and will, where possible, refer customers and businesses to the website.

3.5 Legal/Financial or Human Resources

Section 5 of Food Law Code of Practice, 2017, expects development plans to be submitted to the relevant member forum for approval to ensure local transparency and accountability. Cabinet has previously considered the Food Safety Development Plan on an annual basis.

Kirklees, along with all Local Authorities signed up to a framework agreement with the Food Standards Agency for the regulation of food premises. In accordance with this agreement, the Local Authority has a duty to appoint a sufficient number of authorised officers to carry out the functions required by the Food Law Code of Practice (England).

In cases where local authority failure is identified (i.e. failure either to discharge functions adequately or failure to meet statutory obligations to apply the law), the agency has legal powers of intervention of direction and default.

Despite the pressure on resources, the team continues to perform well. In 2015/16 we achieved 75% of the interventions detailed in our programme. Furthermore, our performance indicator which is a factor of Output (number and appropriateness of Interventions) and the % of broadly compliant premises showed that we achieved 85%.

As of April 2016, the Food Safety team had a staffing level of 9.66 FTE which is similar to the levels reported in the 2014/2015 plan.

Using national data from 2015 showing officer and food business ratios:-

- Average number of food premises to Full Time Equivalent officers (FTEs):
Nationally: 333:1, Kirklees: 544:1
- If we were to operate at the national average we would require 15.2 FTEs. Up to the year 2016, we operated with 9.66 FTE.

4. Consultees and their opinions

None

5. **Next steps**

This Development Plan will be reviewed in Spring 2019.

6. **Officer recommendations and reasons**

That the Food Safety Development Plan for 2017/2019 be approved.

7. **Cabinet portfolio holder's recommendations**

The portfolio holders for Economy - Cllr Naheed Mather and Cllr Peter McBride were briefed on the 31 July 2017 on the content of this report and were in agreement with the approval of the Food Safety Development Plan for 2017/19 and would ask that Cabinet do the same.

The portfolio holders for Corporate - Cllr Graham Turner and Cllr Musarrat Khan were briefed on the 7 August 2017 on the content of this report and were in agreement with the approval of the Food Safety Development Plan for 2017/19 and would ask that Cabinet do the same.

8. **Contact officer**

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9. **Background Papers and History of Decisions**

Food Standards Agency Service Plan Template
Kirklees Factsheet 2015
Food Law Code of Practice 2017

10. **Director responsible**

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FOOD SAFETY DEVELOPMENT PLAN
2017 - 2019

FOOD SAFETY DEVELOPMENT PLAN 2017-2019

1 Service Aims and Objectives

1.1 Aims and objectives

- To seek to ensure that all food prepared, offered or exposed for sale is what it says it is and that it is safe and will not cause ill health
- To promote healthy eating
- To improve access to healthy food in order to improve the diets of Kirklees residents

1.2 Links to corporate objectives and plans

The Council's key Economic Strategy and the Joint Health and Wellbeing Strategy complement each other and have been used to develop options to deliver a new model for the Council concentrating on three areas of:

- **Early intervention and prevention & Economic Resilience**

The Food Safety function directly links to both the Economic Resilience and Health and Wellbeing strands. In particular, in relation to 'enhancing skills', 'growth and new business', 'business resilience'. In addition the Joint Strategic Needs Assessment identifies Food and Nutrition as one of its priorities, recognising that failure to address either safety or poor diet can, both in the short term (food poisoning related illnesses/public health risk) as well as in the longer term (obesity) have a significant impact on residents and therefore the Council in terms of access to service and reputational damage.

The Service works closely with Public Health England and undertakes a food sampling programme that focusses on national/international food safety concerns and trends. We continue to work with colleagues from the Public Health Team (formerly NHS Kirklees) as partners in delivering the FINE Project.

The key aims of the FINE project are to develop a healthy eating culture by training, sign posting and supporting key professionals and key volunteer coordinators who work with community groups in targeted localities. To date 261 community staff and volunteers have qualified as cook and eat tutors and a further 1,950 have been trained in Key Healthy Eating Messages.

The Healthy Choice Award was introduced to encourage food business to provide healthy alternatives and this was recognised/demonstrated through receipt of Gold/Silver or Bronze Awards. As of April 2017, the Healthy Choice Award has been placed on hold for 12 months with a view to re-brand and re-launch a new healthy eating accreditation scheme in April 2018. In addition, the FINE project also has the following priorities:

- Ravensthorpe Pilot – Increasing nutrition literacy**
- Nutrition literacy in the under 5 setting
- Nutrition literacy in older people

****The Ravensthorpe Pilot Project aims to concentrate resources in a deprived area where there are a large number of fast food outlets. The rationale is that focusing resources, working with local community groups/schools and Kirklees Public Health will result in making a more meaningful impact on the health and wellbeing of the residents.**

Links have also been maintained with the Consultant in Public Health Medicine in infectious disease control, particularly in connection with food poisoning cases and surveillance, including monthly review meetings as well as quarterly strategic meetings which aims to identify and adopt solutions to larger, more regional issues.

2 Background

2.1 Profile of the local authority

Kirklees is the third largest Metropolitan District with an area of 157 square miles (40,860 Hectares) and measured in population terms is the eleventh largest local authority with a population currently estimated to be in excess of 434,000. (Kirklees Fact sheet 2015)

Kirklees is an area of diverse communities, topography, settlement and industrial development. The 2011 ONS Mid-Year Estimates suggest that 22% of the total population are from minority ethnic groups (compared to 19.5% nationally), the largest group being Asian or British Asian (16% of total population).

Under the political structures, the principal executive decision-making body of the Council is a cabinet of councillors, which includes the Leader, and the Lead Members for the Service groupings.

The council employs approximately 11,873 Full-time Equivalent (FTE) staff (as of 31/08/16).

Kirklees is a very large food authority and currently supports over 5,200 food premises, the fourth largest food authority outside London.

2.2 Organisational structure

The Food Safety and Advice team sits in the Commercial, Regulatory and Operational Service.

In accordance with the Food Law Code of Practice (England) we have appointed the Public Health England Laboratory in York as our food examiner and West Yorkshire Analytical Services as our food analyst, both of whom are suitably qualified.

2.3 Scope of the food service

The food safety and advice function is dedicated wholly to food related activities and sits alongside the other core environmental health functions of pollution and noise control and health and safety.

The food safety and advice team is responsible for undertaking the following work activities:

- programmed food hygiene interventions
- provision of advice to food businesses
- food sampling (including milk and dairy products)
- investigation of food complaints
- investigation of food poisoning and outbreak control
- responding to Food Standards Agency food alerts
- inspection of food
- monitoring licensed/approved premises
- imported food control
- FINE (Food Initiatives & Nutrition Education) project
- Providing food and wellbeing advice to target groups
- inspection of farms and small holdings
- Inspection of primary production premises
- investigation of animal welfare complaints
- attendance at livestock markets and inspection of associated record keeping
- Undertaking projects linked to corporate priorities

West Yorkshire Joint Services are responsible for all food standards enforcement in the Kirklees area.

2.4 Demands on the food service

As of May 2016, there were 5,267 food business registered with the Food Safety Team, breakdown in the table below:

Producers and farms	853
Manufacturers and Packers	120
Importers and Exporters	5
Distributors and Transporters	99
Retailers	929
Restaurants/Caterers	3279
Total	5,267

The risk rating relative to the number of food businesses is provided

Rated Premises Profile at 24/05/16	
Risk Category	Number
A	18
B	168
C	868
D	1533
E	1557
Outside programme	810
Unrated premises	313
<u>Approved Premises</u>	18 Meat Products; 1 meat and fish products; 4 cold stores
<u>Specialist Processes</u>	
On-farm pasteurisers and dairy products	8
Bottled water producers	4

Compared to many authorities, we have a large number of on-farm pasteurising dairies within the district and consequently we have 3 officers specifically trained for this area of work.

The budget allocated to delivering the Food Safety and Advice function is shown in **Appendix 1** as part of the Environmental Health Budget.

Service delivery points

Environmental Health operates from Flint Street, Fartown, Huddersfield, HD1 6LG.

Opening hours	Mon - Thurs	8.45am-5.15pm
	Fri	8.45am-4.45pm

The public may also access the service from Information Centres located in: Huddersfield & Dewsbury.

2.5 Enforcement Policy

The Enforcement Policy was reviewed and updated in 2010 and incorporates the Enforcement Concordat. At the time of writing this plan, the enforcement policy was under review.

3 Service delivery

The Foods Standards Agency issued a revised Code of Practice in 2017. The new code of practice continued to support local authorities in using a range of interventions that allow local authorities to target resources more effectively on those premises that pose the highest risk.

In 2010 we introduced a series of alternative interventions and we continue to follow the same approach. The following table details the range and number undertaken during 2015/2016.

Intervention Type	Number Undertaken
Inspection or Audit	1267
Verification or Surveillance	514
Sampling	132
Advice or Education	32
Information/intelligence gathering	130

3.1 Food Premises Inspections

During 2015/2016 all inspections were undertaken by Environmental Health staff. This is because we work to very tight targets compared to most local authorities and as a result we are able to achieve an excellent output given the resources available.

Staff resources are organised on an East/West district basis. In addition, some staff have responsibility for specialist areas of work including Animal Health, Advice/Education, communicable diseases, meat and dairy products.

We continue to operate the national 'Food Hygiene Rating Scheme' (FHRS). The scheme is supported and promoted nationally by the Food Standards Agency - it helps consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food premises at the time they were inspected to check compliance with legal requirements, and through this, it encourages businesses to improve their standards.

Since the introduction of smoke-free legislation in 2007 premises and vehicles are also assessed for compliance at each inspection.

Food team EHOs have been specifically authorised to enforce legislation relating to Imported Food. There are no ports of entry or Enhanced Remote Transit Sheds in Kirklees, so there is only a low level of work involved. Officers look for imported food on inspections and take appropriate action if required.

Primary producers (food growers) are also inspected and reported on as part of the food inspection programme. Much of the work is being undertaken by animal health officers in conjunction with their farm inspections.

In 2016, the food safety team also took part in a national project, aimed at encouraging businesses to display their food hygiene rating scores – this resulted in an increase in the number of businesses displaying their food hygiene rating scores.

3.2 Food & Food Premises Complaints

It is the policy of the food team that complaints received by the Service in relation to food and food premises are investigated in accordance with the relevant guidelines.

Complaints which are of a minor nature, and therefore, unlikely to result in formal action receive a limited response.

When a complaint is, or may be, associated with the businesses central policies or procedures, where appropriate, the primary, home and/or originating authority are contacted for advice if it is outside Kirklees.

Any complaints received relating to trading standards issues are referred to West Yorkshire Joint Services.

In 2015/2016 the Food Team received 468 complaints relating to the condition of either food or food premises (compared with 473 the previous year). The type of complaints varied; ranging from bits of plastic in food to complaints of rats in premises. All complaints require a degree of investigation. However, those considered to pose the greatest risk to public health are afforded more time and resources.

3.3 Enforcement action

The table below details the enforcement action undertaken during 2015/2016. The enforcement option used depends very much on the risk present at the time of the inspection and varies from a simple report, outlining corrective actions needed to the service of a hygiene emergency prohibition notice, which requires the business to close immediately. Enforcement, in accordance with national advice, follows a graduated approach.

Enforcement Action	Number
Voluntary Closure	2
Seizure of food	0
Suspension/revocation of approval/license	0
Emergency Prohibition	6
Simple Caution	6
Improvement Notices	30
Remedial Action and Detention Notices	0
Written Warnings	890
Prosecutions	3

3.4 Advice to Business

The Food Safety and Advice team is committed to providing advice to food businesses; this often involves carrying out a visit to assist food businesses to comply with food hygiene legislation. During 2015/2016, 32 advice visits were undertaken. Given the limited resources, and following Council priorities, we've placed greater information and detail on the Kirklees website, which, coupled with information available on the FSA website, gives prospective businesses all the information they require. For unique/high risk businesses, officer's still visit and provide the advice needed. Ultimately, however, the responsibility to operate and produce food safely remains with the business.

As part of our commitment to enable new food businesses the Food Safety Team also operates a '**Getting It Right First Time**' course. We encourage newly registered businesses to attend this course. The aim of the workshop is to inform new businesses of the most important information they need to consider in operating a compliant food business. It covers topics such as written food safety management systems, Food Hygiene Rating Scheme, health & safety, fire safety,

waste, business support and licensing. We worked with the other regulators in putting the course and the delegate pack together.

If businesses attend the course they are allowed up to 6 months before their first inspection to allow them time to put into practice what they have learned. During 2015/2016, 10 such events were held and 52 businesses attended. Subsequently, of the businesses inspected, 94% were found to be compliant, demonstrating the positive impact of the course on business compliance.

The move towards the 'new council' is influencing the way that we focus our efforts for the forthcoming year. We will be working on business resilience, by improving the information available for new and emerging businesses on the website and also by creating a toolkit for the organisers of 'events' so that they can confidently proceed knowing what our requirements would be.

3.5 Food Sampling

It is the policy of the food team to carry out routine sampling and to take samples where problems with food production have been identified.

Other sampling is linked to our food premises interventions programme and where problems associated with high risk foods are anticipated or are revealed during the course of routine inspections.

Because of the farm dairies in Kirklees we offer an economical chargeable service for the collection and analysis of dairy products on their behalf. This is considered to be an important area of work given past experience of infections in milk and the high risk nature of the product.

The Food team also participates in cross regional and national surveys organised through Public Health England.

In addition, samples are taken following referrals of sample failures from other local authorities and by officers following routine inspections or complaints. All sampling undertaken by officers is in accordance with quality procedures and relevant sampling protocols. Formal samples are taken in accordance with the Food Law Code of Practice. Samples are submitted to either the Public Health England Laboratory or West Yorkshire Analytical Services Laboratories.

In 2015/2016, 899 samples were taken which includes those taken for sample studies as well as those taken to verify process/environmental hygiene within businesses.

3.6 Control and Investigation of Food Related Infectious Disease and Outbreaks

The authority's policy concerning investigation of food poisoning notifications and outbreak control is contained in a joint procedure manual, produced in conjunction with Public Health England and other West Yorkshire Authorities. The document is known as the "Protocol for investigation and management of sporadic cases and outbreaks" and "Kirklees Infectious Disease Outbreak Protocol".

Communicable diseases investigated up to the year 2015/2016 are attached in **Appendix 2**.

In the event of a serious outbreak, staff resources are utilised from the food team and across the whole Service if necessary. In 2015/2016 we dealt with 4

significant infectious disease/food poisoning related events which required significant investigation and resource allocation. During these instances, we worked closely with Public Health England and Kirklees Public Health colleagues.

3.7 Food Safety Incidents

Procedures for dealing with Food Alerts are clearly documented in a specific quality guideline in order to comply with the Food Law Code of Practice (England).

3.8 Liaison with other organisations

This authority has liaison arrangements with other West Yorkshire authorities through the West Yorkshire Principal Food Officers Group (WYPFOG) and also at Chief Officer level with West Yorkshire Authorities.

The Food Safety Manager attends the WYPFOG meetings and during 2015/2016 8 meetings were held.

Regular liaison takes place with the Council's Licensing department in response to proposals for food premises.

Regular liaison takes place with colleagues in Public Health in co-ordinating the FINE project.

4 Resources

4.1 Financial Allocation

The Service has, as have all local authorities continued to face financial constraints. The team continue to focus limited resources in a proportional risk based approach.

The budget allocated to delivering the Food Safety and Advice function for 2015/2016 is shown as part of Environmental Health Revenue Budget in **Appendix 1**.

4.2 Staffing Allocation (March 2016)

The current staff resources covering Food Safety work is:

1 Team Manager

1.8 FTE Senior Environmental Health Officers

4.7 FTE Environmental Health Officers

1.4 FTE Senior Technical Officer

1.0 Technical Officers

1 Business Support Officer

FINE (project)

1 Food and Wellbeing coordinator

2 Food and Wellbeing advisors

0.5 Business support officer

4.3 Staff Development Plan

Each individual staff member has an annual appraisal meeting with their line manager (plus a six monthly review) to evidence individual contributions in achieving our stated goals and identifying any development needs. This is in addition to regular, ongoing 1-2-1s. Nationally, the FSA has introduced a competency framework which lists the main sections in which an EHO must be competent, covering a range of food safety disciplines, with officers now requiring authorisation for each specific section.

The new competency framework is a fluid document, requiring regular updates but also acting as a guide as it identifies development and training needs to ensure officer remain competent in relevant areas.

Some Environmental Health Officers are members of the Chartered Institute of Environmental Health and take part in the Continuing Professional Development programme which requires at least 20 hours of professional development to be undertaken annually (30 if they have Chartered Status).

Importance is given to the need to ensure continuing professional competence in technical areas of work. Training/development of staff remains challenging due to the current economic climate. Efforts are being made to carry out more in house training which is taking the form of regular consistency meetings as well as undertaking training identified as part of the competency framework (e.g. imported foods). Regionally organised training is also taking place, twice a year, focusing on national drivers as well as regional training needs and requirements.

5 Quality Assessment

Officers' work is subjected to monthly quality checks which results in 10% of completed worksheets assessed for a number of parameters, focusing on consistency in application of legal requirements, updating of information and consistency in Food Hygiene Rating Score application and risk ratings. In addition, 'accompanied visits' are also undertaken to ensure officers are undertaking the role in accordance with the Code of Practice.

Inspection programmes, ratio of planned inspections undertaken as well as the performance indicator are listed below.

Inspection Programme Achieved

2011/2012 - 77%
2012/2013 - 69%
2013/2014 - 75%
2014/2015 - 75%
2015/2016 - 75%

Performance Indicator

2011/2012 - 87%
2012/2013 - 84%
2013/2014 - 86%
2014/2015 - 86%
2015/2016 - 85%

6 Review

6.1 Review against the Food Safety Development Plan

This Development Plan will be reviewed in Spring 2019. The review will include information on the previous 2 years' performance against the Development Plan and will specify performance targets, performance standards and targeted outcomes.

6.2 Identification of any variation from the Development Plan

Any variation from the Development Plan will be reported to Senior Management with a view to corrective action being taken.

6.3 Team Priorities

To date, the Food Development Plan has determined priorities on an annual basis. However, for reasons outlined in Section 2, this development plan spans two years - 2017/2019, and the following priorities have been identified for the Food Safety & Infectious Disease Team:

1. Establish and implement a mechanism for ensuring cost recovery when a premises has had to be closed through service of a HEPN
2. Introduce nationally developed model for charging business requesting a revisit to assess Food Hygiene Rating Scores
3. Ensure officer development continues as required in the FSA competency framework and officer authorisations reflect the individual competency matrix
4. Continue to work toward implementation of the risk based inspection programme, making use of the range of enforcement options available
5. Ensuring interventions are risk based and in accordance with the agreed protocols
6. Increase business resilience by Improving the information that we have available for businesses on the website
7. Continue to develop/sharing expertise across WYPFOG
8. Ensure annual returns (LAEMS) to the Food Standards Agency are completed accurately and to agreed timescales
9. Continue to respond to, and where necessary, lead on FSA issued alerts and requests for action.

Appendix 1

Environmental Health Budget 2015/2016

Food safety	395400
FINE	-31745
Management & Support	119172
Animal Health	30555
BHAW	-2743
PNC	644168
Water Safety	16443
Infection Control	48422
Night Time Noise	90227
Health & Safety	52680

£1362579

Appendix 2

Kirklees Environmental Services Communicable Disease Review

The following notifications have been dealt with by Environmental Health in the respective years':

Disease		2011	2012	2013	2014	2015	2016
Viral Hepatitis A		1	2	0	0	0	0
Cholera		0	0	1	0	0	0
Dysentery	Entamoeba histolytica	0	1	0	0	0	0
	Shigella Boydii	2	3	0	0	0	1
	Shigella Dysenteriae	0	0	0	1	0	0
	Shigella flexneri	4	5	3	1	2	6
	Shigella sonnei	8	3	7	6	5	10
	Not Typed	1	0	0	0	0	0
Food Poisoning	Bloody diarrhoea	0	0	0	0	0	0
	B.cereus	0	1	0	0	0	0
	C.botulinum	0	0	0	0	0	0
	Campylobacter	539	471	381	402	375	341
	E.coli 0157	9	5	12	7	3	9
	Listeria	1	2	0	4	1	0
	Salmonella	59	67	58	50	56	41
	Suspected Food Poisoning	25	27	13	14	12	13
	Yersinia	0	0	0	0	0	0

	Not Typed	1	0	0	0	0	0
Gastro Enteritis	Cryptosporidium	26	56	54	33	68	61
	Giardia	8	19	12	21	18	23
Respiratory Disease	Legionella	1	1	1	0	0	0
Paratyphoid Fever	Salmonella	1	4	1	0	0	0
Typhoid Fever	Salmonella	1	1	1	0	0	0
Total		687	668	544	539	544	506