

## 2.3 Initial workshops stimulus



# The Food Standards Agency (FSA) wants to better understand consumer (public) views on their Future Delivery Model

We are interested in your **thoughts, views, concerns** and **questions!**



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## Ground rules...



1. Listen **respectfully**, without interrupting.
2. Listen actively and with an ear to **understanding others'** views. (Don't just think about what you are going to say while someone else is talking.)
3. **Any question is a good question.**
4. Criticise ideas, **not individuals.**
5. Commit **to learning**, not debating. Comment in order to share information, not to persuade.
6. Stay on topic and **try to be concise.**
7. **Avoid** blame, speculation, and inflammatory language.
8. Allow everyone the **chance to speak.**
9. **Avoid assumptions** about any member of the group or generalisations about social groups. Do not ask individuals to speak for their (perceived) social group.
10. **Be patient** with other participants and the team – we have a lot of information to get through.
11. Feel free to share your thoughts about this event with **friends and family.**



# The project and who is involved



Workshops with the general public across England, Wales and Northern Ireland

Workshop 1 – 2 hours		Workshop 2 – 2 hours
Session 1: England (12 people)	→	Session 1: England (12 people)
Session 2: England (24 people)	→	Session 2: England (24 people)
Session 3: NI (24 people)	→	Session 3: NI (24 people)
Session 4: Wales (24 people)	→	Session 4: Wales (24 people)

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## Housekeeping

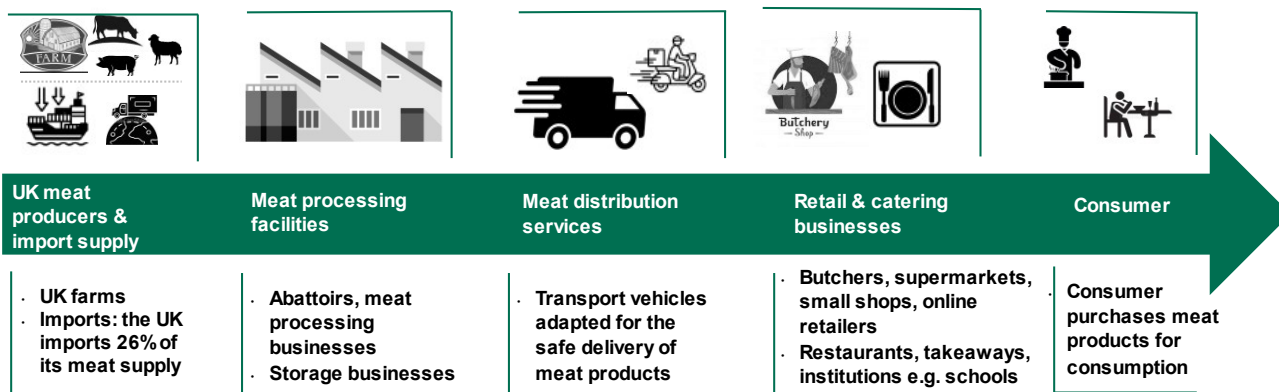


- Keep distractions to a minimum (i.e. mobile phones)
- Take a break if you need to (i.e. to use the bathroom, or to attend to anything urgent)
- We will have an official break for 10 minutes

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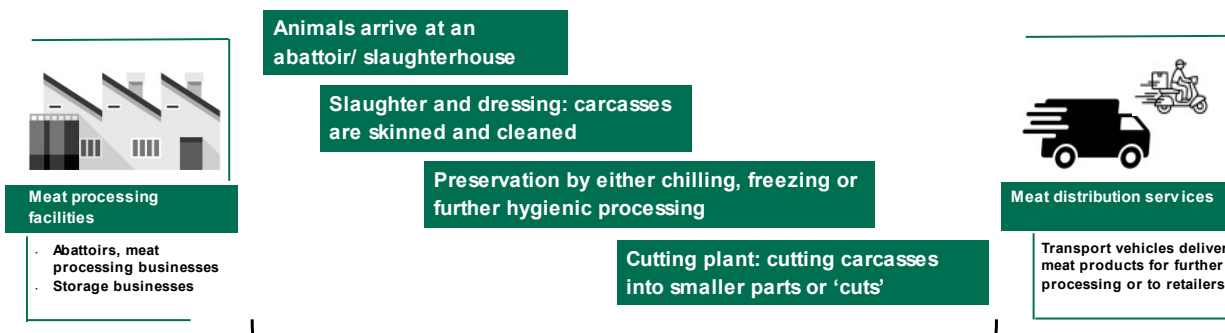
# Food journey: from source to consumer



Adapted from NAO report – Ensuring food safety and standards and FSA materials  
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## The current official controls process

Every year, 2.6 million cattle, 10 million pigs, 14 million sheep and lambs and 950 million birds are slaughtered in the UK.



This process is regulated by the FSA under their **'official controls'**

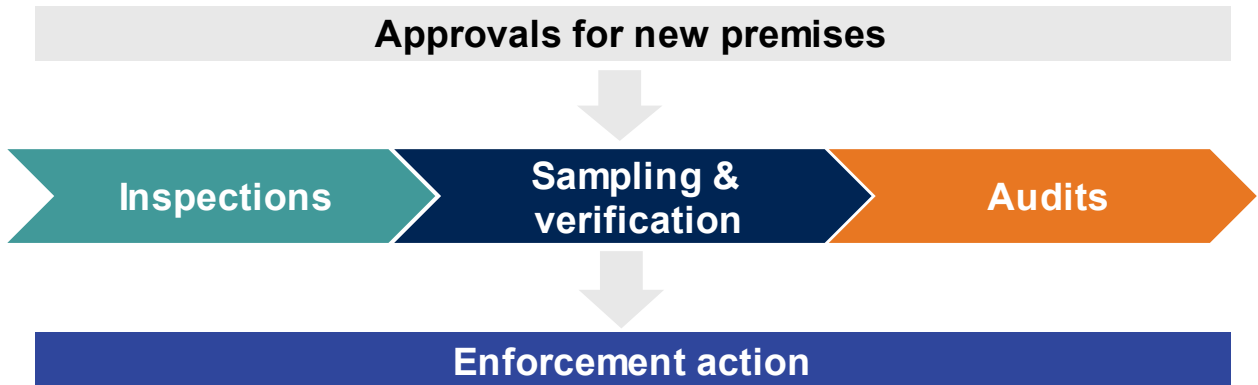
The FSA is an independent government department working to protect public health and consumers' wider interests.

Official Veterinarians (OV) and Meat Hygiene Inspectors (MHI) employed by the FSA must have a presence in every slaughterhouse to ensure the safety of fresh meat and high welfare standards are maintained.

The same approach is taken for all relevant businesses.

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# The current Official Controls process



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## Approvals

- Initial approval of Food Operating Business premises to operate.
- Vital in ensuring that food businesses are run by suitable individuals, in appropriate premises capable of operating an effective Food Safety Management System with proper processes and controls.



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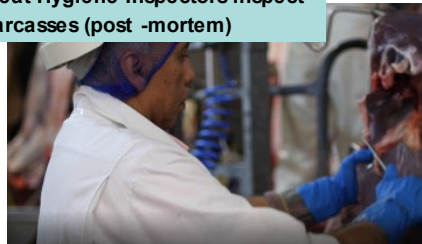
## Inspections

- Working with more than 1,200 food establishments to ensure meat entering the food chain is safe for human consumption.
- Approximately 1.2 million hours a year are spent on inspection.
- Inspection is necessary to ensure that products consistently meet the appropriate hygiene, safety and where appropriate, welfare standards.

Official Veterinarians inspect live animals (ante-mortem)



Meat Hygiene Inspectors inspect carcasses (post-mortem)



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## Sampling & verification

- A proportion of meat is selected for sampling.
- Sampling provides a snapshot that certain specific standards are being met.
- Usually takes place at the end of a production process.
- Results are checked and meat is declared fit or unfit for human consumption.

Official Veterinarians take a sample. This is sent to the lab for testing.



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## Audits

- Risk-based audits of processes take place during on-site visits.
- Audits check that Food Businesses have all the necessary systems and controls in place to comply with food safety law.
- The frequency of audits is determined by previous performance. Further inspection is required if one or more major non-compliance areas are found during the audit.

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### Unannounced Inspections

- Tend to be of businesses without a continuous FSA presence.
- Unannounced inspections take place between full audits.
- The findings will influence the following audit.

### Full or partial audits

The outcomes are:

- Good
- Generally Satisfactory
- Improvement Necessary
- Urgent Improvement Necessary

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## Enforcement

- Enforcement procedures can result from the inspection process, sampling & verification activities and audit findings.
- Procedures allow the FSA to support businesses to rectify any areas of non-compliance and halt production if required.
- Serious non-compliance found at unannounced inspections can require formal enforcement.

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# The Future Delivery Model

- Seeks to take a more tailored, risk-based approach.
- Clearly sets out the role of the FSA in providing assurance activities, with food businesses responsible for producing safe food.
- Greater focus on joint initiatives and sharing knowledge across the sector.



# The Future Delivery Model

1. **Tailored Presence** based on the risks



Reducing FSA presence with compliant businesses could drive greater overall compliance, and remove the burden from compliant food businesses leading to growth.

2. **Clearer Accountability** between industry and the FSA



Taking a collaborative approach could improve compliance levels and consumer trust.

3. **Robust Assurance Regime** linked to intelligence led evidence



A greater assurance regime will provide more intelligence that will help the FSA ensure food safety and better target FSA resources.

4. **Transparent Compliance**



Greater transparency could improve the ability of retailers and consumers to make informed choices and improve levels of compliance.

# 1. Tailored Presence

## Current model

- There is an FSA presence at all food businesses regardless of their level of compliance.
- This contributes to a largely 'one-size-fits-all' approach to regulation.

## Future delivery model

- FSA presence at food businesses will be tailored in line with the assessed risk of individual establishments.
- Risk-based assessments will be determined by a segmentation tool where we will categorise establishments on a risk scale.
- This will use robust data and evidence gathered from multiple risk factors including compliance and animal welfare.

# 1. Tailored Presence

**Inspections**

**Sampling & verification**

The FSA maintains a presence in food businesses.

More proportionate and measured assurance activities take place for lower risk establishments.

Official Veterinarians and Meath Hygiene Inspectors may spend more time in higher risk establishments.



## 2. Clearer Accountability

### Current model

- Industry is accountable for producing safe food. The FSA as the regulator is responsible for checking this.
- Food businesses are sometimes unclear where their accountability ends as the FSA is always present through Official Veterinarians and Meat Hygiene Inspectors.

### Future delivery model

- Industry will have responsibility and accountability for elements of carcass inspection.
- Industry remains accountable for producing safe food. The FSA will monitor and verify this as the regulator.
- This will allow both the FSA and industry to be clearer about accountability and work more effectively together in the consumer's best interests.

## 2. Clearer Accountability

**Inspections**

**Sampling & verification**

**The FSA plays an assurance role during these processes and can intervene where needed.** E.g. providing training, guidance, identifying risks, sharing good practice as well as enforcement activities.



Stronger collaboration between the FSA and food businesses



**Food businesses are more involved in day to day implementation.** E.g. inspecting carcasses.

### 3. Robust Assurance Regime

#### Current model

- FSA conducts a range of audits activities including full and partial audits.
- These are carried out by Official Veterinarians and Meat Hygiene Inspectors.
- In addition they also undertake unannounced inspections of food business establishments.

#### Future delivery model

- The FSA will use robust and clear techniques to ensure a high level of assurance across all stages of food production.
- The FSA will work with other assurance organisations and retailers to share data and intelligence to better target our assurance activities.

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### 3. Robust Assurance Regime



**The FSA will continue to provide on-site and remote assurance including through:** unannounced inspections, remote audits, one to one relationships, sharing best practice.

**The FSA will work more with other organisations including collaborating with:** Red Tractor, British Retail Consortium, RSPCA Assured, large supermarkets.

**There will be a greater use of multiple sources of data.**

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# 4. Transparent Compliance

## Current model

- Compliance data is currently recorded by the FSA but details of the areas of non-compliance are not published.
- Compliance data is currently not shared between organisations.

## Future delivery model

- The FSA intends to work with the industry on how best to publish and share compliance information to encourage improved standards and provide consumers with increased confidence.

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# 4. Transparent Compliance



The approach for publishing and sharing information has not been decided. Options could include:

Sharing information amongst a smaller group e.g. with industry stakeholders or similar food businesses

Publishing all information online for consumers and businesses to access.

Could look similar to the Food Hygiene Rating Scheme



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# Thank you for taking part in this discussion!



If you would like any more information on food safety, or other food-related issues, please visit the following websites.

**For UK-wide advice, please visit:**

Food Standards Agency: <https://www.food.gov.uk/food-safety>

NHS: <https://www.nhs.uk/live-well/eat-well/how-to-prepare-and-cook-food-safely/>

NHS: <https://www.nhs.uk/conditions/food-poisoning/>

**If you are located in Wales, please visit:**

Public Health Wales: <https://phw.nhs.wales/topics/food-safety-and-hygiene/>

**Food bank resources:**

**Citizens Advice:** <https://www.citizensadvice.org.uk/benefits/help-if-on-a-low-income/using-a-food-bank/>

**The Trussel Trust (UK-wide):** <https://www.trusseltrust.org/>

**FareShare (also operates in Cardiff and Belfast):** <https://fareshare.org.uk/>