# Freedom of Information Request

The following questions relate to routine food hygiene inspection work from the period **January 1st 2020 to January 31st 2021.**

**Wherever possible, please use the answer boxes provided below.**

Thank you for your time.

1. **What date did you suspend routine doing food hygiene inspections?**

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| --- |
| Date: 24 March 2020 |

1. **Have you fully or partially restarted food hygiene inspections?**

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| **Yes partial commencement**If yes, when did you recommence inspections: **reactive work carried out throughout the pandemic but approx. date of 14th Sept 2020 with a focus on higher risk premises.**  |

1. **How many authorised inspectors (EHOs/TSOs) are normally involved in food hygiene work?**

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| Number FTE posts: **4** |

1. **Across the period above, how many inspectors have been diverted to Covid compliance?**

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| --- |
| **25 %** of inspectors:  |

1. **Have you been doing any remote pre-inspection audits/checks?**

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| --- |
| Yes/No **Yes** |

1. **Have you been doing any remote post-inspection audits/checks?**

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| --- |
| Yes/No **Yes** |

1. **Have you been complying/signing off H.I.Ns and revisits via remote audits/checks?**

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| --- |
| HINs: **No**Revisits: Yes/No **No** |

1. **What figure would you quote for food hygiene inspections that are new/overdue/due?**

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| Num inspections/businesses: **805**  |

1. **Have you got any food hygiene vacancies currently advertised?**

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| --- |
| **No**If no, are you planning to advertise new posts? No  |

1. **Do use contractors for inspections?**

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| **Yes**If yes, how many inspections do they normally carry out in a financial year? **100 inspections normally but during the period of 1st Jan 2020 to 31st Jan 2021 there were approx. 40 contractor inspections done.** If no, are you planning to start to use contractors? If yes, how many do you plan to use? |

1. **How many new business registrations has your authority had in the time period requested?**

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| --- |
| Num businesses: **122** |

1. **As part of your food hygiene inspections do you use any technologies such as tablets, case management software, or auditing tools? (if yes, please specify packages/products?)**

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| **No**Specify technology used: |

1. **Do you *plan* to use any digital solutions that would help carry out food hygiene inspections?**

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| --- |
| **No** Specify: |

1. **Would you support a digital solution for food hygiene inspections if endorsed by the FSA?**

|  |
| --- |
| Yes/No **Yes**Comments: Sceptical with the type of technology as nothing to date has been suitable. Ideally you need a table that will pre-populate back office databases without the need for e-mailing documents or downloading mass amounts of data that slows down the whole process.  |

1. **Can we have a contact email for the head of service for environmental health, food hygiene manager and lead food officer (food safety)? (or is there a general contact email address?)**

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| --- | --- |
| head of service email address | joanne.lee@northtyneside.gov.uk |
| food hygiene manager email address | frances.mcclen@northtyneside.gov.uk |
| lead food officer/s (food safety) email address | colin.smitheho@northtyneside.gov.uk |
| general contact email address | environmental.health@northtyneside.gov.uk |