

Environmental Health *Scotland*

The Journal of the Royal Environmental Health Institute of Scotland



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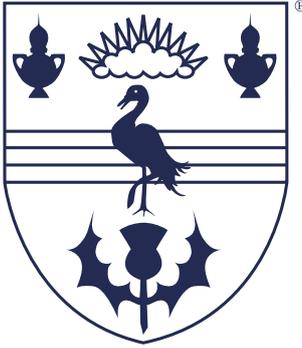
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Forum 2022

Awards Presentations 2022

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The Forteach Room

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THE CHIEF EXECUTIVE'S VIEW



Jackie McCabe.

Welcome to the summer edition of Environmental Health Scotland, the Institute's quarterly Journal. With some signs of recovery from the pandemic, 2022 has already been a busy year for the Institute and we are all looking forward to some time off over the summer to reset and recharge.

The annual Environmental Health Forum, normally presented in April, was held at the Aberdeen Science Centre in June. The programme, titled "The Importance of the Environmental Health Profession" was put together by Louise Cunningham, President, and her forum working group, and included an excellent range of high-quality speakers. Our keynote speaker Professor Jason Leitch gave a useful insight into the learnings of the pandemic and the importance of collaborative working, saying that he would "struggle to think of a profession that stood up more broadly in response to the pandemic than environmental health".

The forum was slightly scaled down from previous years and was held over one day as a hybrid event. This appeared to be well received with over 100 delegates attending. The annual presentation of awards also took place during the forum. More details of the forum and awards are featured later in this Journal.

The end of March marked the end of the Institute's financial year, and the annual audit by external auditors, French Duncan, is now well under way. The Northern

and Southern Centres will be holding their Centre AGMs soon and arrangements are progressing for this year's Annual General Meeting which will be held on the afternoon of Friday 18 November. I would urge all members to attend this meeting, which will be preceded by the free-to-members Environmental Health Update, and to consider contributing to the work of the Institute as an elected member of its Council. I would be happy to advise any member who may be considering standing for election.

The Institute has been responding to several consultations, providing professional updates and centre events, giving members the opportunity to connect, share and learn. The pandemic initiated a shift to virtual meetings and the professional updates of the Institute have continued using this medium. Earlier in June, the Institute held its popular "Food Update" which was well attended.

June appeared to be a popular month for forums and events. Our President and Honorary Treasurer attended, as the Institute's two invited guests of the Environmental Health Association of Ireland (EHAI), its Environmental Health Forum in Athlone, in early June. President Louise Cunningham said the event was very informative and both she and Martin were made to feel very welcome. For more information about the EHAI Forum, please refer to page 21.

The Examinations and Professional Standards Committee of the Institute acknowledged that there could be benefits to reviewing how the Institute assesses qualifications and experiences of professionals wishing to relocate to Scotland to work as an Environmental Health Officer. A short life working group of the Committee has been established to consider how such professionals might be assessed for broad equivalence with the REHIS Diploma in Environmental Health. This work is progressing well. The Director of Professional Development, Karen Keeley, gives a more detailed report of the professional development activities of the Institute on page 15.

The Institute's long-standing Scottish Secondary Schools Initiative continues to be a huge success. The Institute has worked with Food Standards Scotland for many years to co-fund the Elementary Food Hygiene and Elementary Food and Health courses for secondary schools all over Scotland. Sandra Williamson, Director of Training, and the community training team has been extremely busy administering this Initiative and preparing the annual Insight report. Every July the Institute is required to provide a report of all the senior secondary school pupils who have achieved REHIS qualifications

to provide data to the Insight benchmarking tool which forms part of the Scottish Government Education National Improvement Framework (NIF).

Work is commencing well on two new REHIS qualifications. The Elementary Nutrition course aims to provide a basic understanding of nutrition and healthy eating for anyone who works in a food business producing, preparing and serving food. The Elementary Infection Prevention and Control for Skin Piercing and Tattooing Practitioners Course aims to provide knowledge and understanding of the importance of infection prevention and control in order to reduce, if not remove, risks to public health from practices including cosmetic body piercing, acupuncture, electrolysis and tattooing.

Finally, I would like to take this opportunity to thank all individuals and organisations who have contributed to this edition of Environmental Health Scotland and to wish readers and contributors a pleasant Summer.

As ever, we welcome your comments, suggestions, and feedback, and if there's anything that you think that the Institute should be doing to support you and the profession in Scotland, please get in touch.

* * *

REHIS Website

The Institute is pleased to share that we will be launching our new website in August 2022. The website will have a slightly new look with several extra pages and additional features. Members and Approved Training Centres can use their existing login to access the members only section of the website.

Approved Training Centres and members using the website to record their CPD, will see some changes

- You'll be directed to 'Your REHIS' when logged in
- Members will be able to upload CPD and supporting evidence, and annually submit CPD directly from the website
- Chartered EHOs will be able to upload and submit written submissions
- Approved Training Centres course registrations and pack requests have been streamlined

We would encourage you to have a browse around the new website when it launches and if you have any queries or have trouble with your login details, please email contact@rehis.com.

ANNUAL ENVIRONMENTAL HEALTH FORUM 2022

PRESIDENTIAL WELCOME

by Louise Cunningham, President



Louise Cunningham.

A very warm welcome to you all this morning from the Aberdeen Science Centre. I am Louise Cunningham, the current REHIS president, and am delighted we have the opportunity to host so many of you in person today for what is a busy programme touching on every corner of the Environmental Health profession.

A special hello to the first virtual delegates of a REHIS Forum. It may have taken a pandemic, but I am so pleased to have this option available and that so many of you have been able to utilise this.

In-person delegates not only have the bonus of lunch being provided today but the opportunity to experience the different exhibits in the Science Centre throughout the day. Keeping to a modernising theme in the way we do things, I would ask that if anyone is tweeting today please use the #rehisforum22 and tag us in your posts and photos.

This year's theme is Environmental Health the Profession.

Throughout the course of today, I would like you to think about what the profession means for you. Is it just a job title? (I hope not.) Or is it more and what makes up that more for you?

Before I go on, I would like to take a few moments to pay tribute to Martin Keeley whom many of you will have known both professionally and personally.

Martin tragically passed away suddenly at the start of the year, leaving a huge void, not just for his family and friends but in the Environmental Health community. Martin was past president of REHIS, courses co-ordinator and recently elected as the chair of the European Federation of Environmental Health amongst his many other commitments and dedication to our profession. If ever there was an ideal role model for professional Environmental Health, it was Martin. He will be dearly missed.

In public health terms Aberdeen has carved out its very own niche of notoriety.

It was over 60 years ago when Aberdeen made public health and press headlines with a Typhoid outbreak. Even then, the good detective work and following the facts eventually traced the source back to a tin of Argentinean corned beef. This outbreak saw over 500 people quarantined for treatment in local hospitals and only three deaths linked. The outbreak investigation saw colleagues come together to pinpoint the likely source, which was exacerbated due to poor food hygiene and then contact tracing to prevent further spread within communities. Oh! How those words resonate today.

Quarantine, outbreak investigation and contact tracing ... all skills that were scaled up rapidly and vital tools when in 2020 we were faced with COVID-19.

It was in the summer of 2020 when an outbreak of COVID-19 linked to the hospitality industry saw one of the first council area lockdowns in Aberdeen City. Hospitality-targeted closures were implemented in an attempt to maintain an infection rate of less than 20 per 100k. It may only have been for 3 weeks but at the time it was seen as a particularly drastic measure. In the weeks, months and years to follow, many other measures were to be implemented to protect us.

I would like to thank those colleagues along with partners in our respective NHS boards and Scottish Government for their tireless efforts in tackling the pandemic. The work now is focused on learning lessons and preparedness for what comes next.

We will never know how many outbreaks we prevent, accidents that don't happen or promotions that are gained through providing advice or delivering training qualifications.

We have never been a profession to shout loudly of our achievements, but neither should we be a shy profession in a world of social media and the opportunities it presents to further our professional high standards.

These are new opportunities to spotlight how our time and focus is as it always has been, protecting and improving the public health in our villages, towns and cities across Scotland.

Environmental Health encompasses many varied but linked topics and I am delighted that they feature as the backbone to our programme today. Each of you will have taken your own route into our profession and may find yourselves working in both local authority, private sector and partner organisations throughout your career. But one thing that will remain constant is that you, and together we as a profession, will always be Environmental Health Officers. It is more than a job title, protected by legislation and that is underpinning of our profession: it's you that make it.

My own route into the profession wasn't anything out of the ordinary. The daughter of an EHO (you can choose your friends but not your parents), I was convinced that the job would capture both my interests in science and maths, without being tied to a desk every day. Whilst in my second year at Strathclyde, I took up a training placement with Aberdeenshire Council in 2007 and the rest as they say is history.

I must say particular thanks go to my employer Aberdeenshire Council for its support in my role with REHIS. Even in my relatively short career I have seen our profession evolve and adapt to many challenges, learning as we go in preparedness for the next challenge. None more so than over the recent few years.

I joined the institute as a student and then was introduced to the Northern Centre by my training mentor Karen Foote, who many of you will know as Karen Keeley. From there, I saw the value in connecting with professionals across Scotland working within Environmental Health. I would learn more, meet new people, shape the future of the profession, and now have the honour of standing before you today as President. I would therefore like to take this opportunity to make a plea to those interested in giving back to consider working with the Institute. It could be as a portfolio assessor, an examiner, to assist with course delivery or to work towards becoming a Council member. Professionalism needs professionals just like you.

The Institute has been busy working with partners on a number of fronts, one being the importance of supporting students coming through to seek out placements to complete their practical training. In conjunction with the Society and UWS, I am delighted that this year saw the first third-year students head out on placements with local authorities and will commence their fourth year in September, ahead of exams in 2023.

Whilst this won't solve our shortage overnight it does set the foundations for a more sustainable supply of environmental health officers coming into the profession. In addition to this, work is ongoing not only to confirm a Masters route into the profession following Derby's decision to not seek re-accreditation but also to provide a route for those with a combination of academic and experience to transfer into the profession.

Our Institute has to be agile enough to adapt to emerging challenges, and although this work is complex, we must ensure we maintain the professional standards aspired to by our students coming through accredited degrees.

Just because we have a shortage, doesn't mean we should be short-sighted and willing to cut corners to plug that gap.

Our training centres continue to provide a variety of accessible training options to our communities across Scotland, their resolve and flexibility during COVID-19 was remarkable, to ensure delivery of courses where possible, at a time when they were most needed to ensure new staff were upskilled and trained sufficiently to take on roles within our care homes and hospitals. Recovery of the hospitality sector has allowed our food safety courses to increase and new additions such as a personal licence course and infection control for skin piercers are set to be popular. Over the years the number of joint awards offered have continued to increase and I am pleased to welcome Alasdair from Albion Environmental along today, joint award holder, who will be speaking this afternoon.

The Institute continues to modernise its ways of working, with REHIS Council and committee meetings all now conducted virtually, a lesson from the pandemic, a financial saving, a reduction in our carbon footprint. The technology available today has opened the doors to those keen to contribute unable to do so previously due to the travel commitments that came with positions within the Institute. Similarly, some of our update events that were conducted virtually during restrictions, will continue to run virtually due to their success – again being more accessible to members without time to travel, and taking less time out of everyone's day to take part. Valuable time which seems to be remarkably scarce in the working day.

We still have a long way to go but in a few short years our social media presence is growing on Twitter and more recently LinkedIn. We will launch a new website later this year with improved functionality for members and training centres.

I am not long past the halfway mark of my tenure as President and what a remarkably quick six months it

has been, chairing our Council meetings and attending our committees and working groups to continually progress the work, exposure and professional standing of the Institute.

A few weeks ago my first in-person engagement was to officially open the Forteath Room to honour our Past President and Fellow Bernard Forteath. This coincided with Bernard's decision to step down from Council, having been involved with REHIS since it was formed in 1983 and of course the Royal Sanitary Association of Scotland before that.

Just last week I had the privilege of travelling to Athlone in Ireland to attend the EHAI Conference on behalf of the Institute. The programme was packed with fascinating speakers and on message topics. It was particularly interesting to hear of the various BREXIT challenges being experienced on the other side of the BREXIT curtain, and I am particularly pleased to welcome Cian to Aberdeen and to Eugene joining us virtually.

Today wouldn't have been possible without the hard work and dedication of our Chief Executive Jackie McCabe and colleagues in the REHIS office. The Forum Working Group have helped secure our speakers for today. My gratitude goes to each and every one of them.

A special thanks goes to Dan from Highfield, who has travelled from Doncaster to join us and show its on-going support to the Institute.

I hope you find our hybrid Forum today informative and thought provoking. Those attending virtually please use the chat box to introduce yourself and for those in person, I would encourage you to introduce yourself to those you perhaps haven't met before and to realise the full potential of an in-person event that we have missed for so long.

* * *

**REHIS ENVIRONMENTAL HEALTH UPDATE
&
ANNUAL GENERAL MEETING**

**Friday 18 November 2022
Hybrid Event**

This free to members and REHIS Course Presenters of Approved Training Centres annual event will include speakers on a broad range of Environmental Health topics in the morning and the Institute Annual General Meeting in the afternoon.

ANNUAL ENVIRONMENTAL HEALTH FORUM & AWARDS PRESENTATIONS 2022

by Jackie McCabe

“The Importance of the Environmental Health Profession”

Aberdeen Science Centre (hybrid) 16 June 2022

The Institute’s Annual Environmental Health Forum took place in June with over 100 delegates attending, either in person or remotely. The Forum is aimed at providing all Environmental Health professionals (EHOs/non EHOs from both the public and private sector and, of course, our Registered Course Presenters) opportunities to add to and maintain their knowledge, skills and competence.

The early part of the morning started with President Louise Cunningham giving her opening address (featured earlier in this Journal) which included John Bynorth from Environmental Protection Scotland, giving a “shout out” for clean air day. Professor Jason Leitch gave his keynote speech on the “importance of collaborative working” followed by Angela Leitch presenting an update on Public Health Scotland. Later, Peter Kelly a psychologist from HSE gave an inspiring insight to “mental health and coping with hybrid working” including an impromptu view of the squirrel in his garden! This was followed by David Comerford of Stirling University speaking about the use of “simple prompts” (nudge theory) as behaviour change techniques.

After lunch, the programme included Rosemary Greenhill of Scottish Government who gave an update on the “recast drinking water directive” and then John Campbell QC, gave his fascinating thoughts on

“enforcement – fallacy or reality”. Next up was Craig McLaren from the Royal Town Planning Institute speaking about the partnership of environmental health and planning departments. Finally, the day concluded with Heather Kelman of Food Standards Scotland speaking on its strategic plan and Alasdair Meldrum of Albion Environmental speaking on the “challenges facing the public sector with waste management”.

The Institute was delighted to welcome several guests in person to the Forum including Cian McSweeney from the Environmental Health Association of Ireland, Dan McDade of Highfield, Dr David Cameron, Provost of Aberdeen and Past President of the Institute, Provost Judy Whyte of Aberdeenshire, REHIS Honorary Vice-President Dr Tracy Morse, and many more.

The event was very well received by the delegates, despite a few early technical hitches, and the Institute is very grateful to all the speakers and the delegates for their participation in the event.

During the forum, the annual presentation of awards took place, and we would like to congratulate all the award winners, the details of which feature on the next few pages.



Louise Cunningham.



Delegates at the Annual Forum.

ANNUAL ENVIRONMENTAL HEALTH FORUM & AWARDS PRESENTATIONS 2022

Professional Qualifications

At the May 2022 examination diet, four candidates were successful in achieving the REHIS Diploma in Environmental Health, two candidates were successful in achieving the new Scottish Food Safety Officers' Registration Board (SFSORB) Higher Certificate in Food Practice and one candidate successfully achieved the SFSORB Higher Certificate in Official Control. As all Environmental Health Officers and Food Safety Officers will know, the time and effort that goes into achieving these qualifications is significant and huge congratulations go to all candidates. For those who were able to attend the forum in Aberdeen on 16 June, they were presented with their award by Sheena Redmond, Chair of the Examination and Professional Standards Committee.

REHIS Diploma in Environmental Health

- Tim Betts
- Lisa Campbell
- Stephanie Mills
- Kerri Johnston Todman

SFSORB Higher Certificate in Food Practice

- Anne Downie
- Karen Moverley

SFSORB Higher Certificate in Official Control

- Susan Messem



Tim Betts, Diploma in Environmental Health.



Lisa Campbell, Diploma in Environmental Health.



Susan Messem, Higher Certificate in Official Control.



Karen Moverley, Higher Certificate in Food Practice.



Stephanie Mills, Diploma in Environmental Health.

ANNUAL ENVIRONMENTAL HEALTH FORUM & AWARDS PRESENTATIONS 2022

Highfield Awards

Each year the Institute holds a presentation of awards to celebrate outstanding achievements.

The Institute appreciates the continuing sponsorship from Highfield Products of the annual training awards for those participants achieving the highest marks in a range of REHIS community training examinations.

Due to the pandemic, no awards were presented last year, therefore the winners this time were drawn from exams conducted over 2020 and 2021.

The awards were presented by the President of the Institute, Louise Cunningham and Dan McDade, Head of Customer Service, Highfield.

The presentation formed part of the programme of the annual forum held in Aberdeen on 16 June 2022.

Highfield Award for Advanced Food Hygiene

- Theodora Hidalgo Winner (REHIS Approved Training Centre – Superior Training)
- Steven Anderson Runner-up (REHIS Approved Training Centre – CHHS)

Highfield Award for Intermediate Food Hygiene

- Allison Stewart Winner (REHIS Approved Training Centre – Aberdeenshire Council)
- Tammy Rendall Runner-up (REHIS Approved Training Centre – Associated Seafoods)

Highfield Award for Advanced HACCP

- Carol Simpson Joint Winner (REHIS Approved Training Centre – D M Training Consultants)
- Kirsty McGuigan Joint Winner (REHIS Approved Training Centre – D M Training Consultants)

Highfield Award for Intermediate HACCP

- Euan Dodds Joint Winner (REHIS Approved Training Centre – Campden BRI)
- Desmond Hopkins Joint Winner (REHIS Approved Training Centre – Campden BRI)

Highfield Award for Advanced Health and Safety

- Craig Blair Winner (REHIS Approved Training Centre – CHHS)



Highfield Award winners.

MERITORIOUS ENDEAVOURS IN ENVIRONMENTAL HEALTH AWARD



Professor Jason Leitch with the REHIS President, Chief Executive and Council members.

Professor Jason Leitch CBE

Jason Leitch, as the National Clinical Director of the Scottish Government, over the period of the ongoing COVID-19 pandemic has become a household name and a leading communicator in public health advice and guidance.

He has worked for the Scottish Government since 2007 and in January 2015 was appointed to his current position in the Health and Social Care Directorate. He is a Scottish Government Director and a member of the Health and Social Care Management Board. He is one of the senior team responsible for the NHS in Scotland.

His career to date is long and distinguished being an Honorary Professor at the University of Dundee and UK Clinician of the Year in 2011. He is a Senior Fellow at the Institute for Healthcare Improvement (IHI). He was a 2005-06 Quality Improvement Fellow at IHI, in Boston, sponsored by the Health Foundation.

Professor Leitch is also a Trustee of the UK wing of the Indian Rural Evangelical Fellowship which runs orphanages in southeast India.

He has a doctorate from the University of Glasgow, a Masters in Public Health from Harvard University and is a fellow of the Royal College of Surgeons of England, the Royal College of Physicians and Surgeons of Glasgow and the Royal College of Surgeons of Edinburgh. He is also a Fellow of the Higher Education Academy.

He was appointed to the NHS England review group led by Don Berwick looking into the patient safety elements of the Francis Inquiry.

Professor Leitch has played a key role during the COVID-19 pandemic through his ability to communicate complex and often apparently conflicting issues to the public in a manner which facilitates understanding and

appreciation of what is required and why. He did this through his appearances at Scottish Government press conferences and on a more personal level through speaking on national and regional television and radio. He has featured regularly on the popular radio show “Off The Ball” where he invites questions from listeners and is highly regarded for his clear and informative advice.

Professor Leitch kindly contributed a video response for the first in our series of articles titled “COVID-19 Diaries” in which he discussed his work during the pandemic and also gave an insight into the importance that Environmental Health had played during the pandemic, and still plays on an ongoing basis. During his aforementioned public communications, he has often name checked our profession and late last year recorded an excellent video extolling the virtues of a career in Environmental Health.

The Meritorious Endeavours in Environmental Health Award is presented annually to an individual or organisation who has/which has significantly contributed to the improvement and protection of health and wellbeing in Scotland and/or overseas.

In what has been the greatest public health threat in our lifetimes, Professor Jason Leitch has risen to the challenge and contributed massively to help safeguard all sectors of society by advising and communicating effective strategies to protect against and minimise the effects of COVID-19.

It is for these reasons, that the Institute’s Council invited Professor Leitch to the Institute’s office to be awarded the Meritorious Endeavours in Environmental Health Award. He said he was extremely honoured to accept the award and enjoyed an afternoon with the President, the Chief Executive and some Council members discussing the profession of Environmental Health and our role in public health.

THE PRESIDENT'S AWARD



Community Food Development (Prisons) Public Health Nutrition Team, NHS Forth Valley.

The *President's Award* is presented annually to an individual or organisation who/which has significantly contributed to the improvement and protection of health and wellbeing in Scotland through their activities in the Institute's Community Training.

In 2022, the worthy recipients are the Community Food Development (Prisons) Public Health Nutrition Team, NHS Forth Valley.

NHS Forth Valley has been a REHIS Approved Training Centre since 2006 for REHIS Food and Health and Food Hygiene courses.

Wendy Handley, REHIS Presenter and Community Food Development Worker, has worked in partnership with the Scottish Prison Service on several projects over the years. The most recent was at HMPYOI Polmont, set up with the aim of developing and delivering a growing and cooking education programme for some of the women in prison.

The programme not only taught basic knowledge and skills around gardening, cooking and food safety, but also offered three separate accredited qualifications, with the aim of increasing the women's employability on release.

The programme of activities was delivered over 10 weeks and the women had to complete seven core gardening activities (composting, cultivation, plant care, potting on, propagation, seed sowing and harvesting), as well as various cooking activities to meet the REHIS Elementary Cooking syllabus. They also completed the REHIS Elementary Food Hygiene course.

On completion of the programme participants were awarded with:

- Royal Caledonian Horticultural Society, The Caley Grow and Learn Award.
- REHIS Elementary Food Hygiene Certificate (SCQF 5) and
- REHIS Elementary Cooking Skills Certificate (SCQF 4).

As well as developing horticulture, cooking and food safety skills, participants set personal goals to help them develop important and transferrable life skills. The programme has a particular focus on self-development, building confidence, self-esteem and improving mental health, wellbeing and resilience. This programme encouraged the woman to work together in partnership and helped reduce feelings of loneliness or isolation.

Gardening activities gives people in prison the opportunity to reconnect with nature in a green space and not only improves their physical fitness but can also improve mental health and wellbeing, reduce stress and anxiety and can contribute to positive health behaviour, positive interpersonal relationships as well as increasing employability opportunities.

Based on the results and feedback from the women, the course is proving to be very valuable. Wendy and the Scottish Prison Service are now preparing to offer it out to all prisoners at Polmont. She is also working with HMP Glenochil and HMP Cornton Vale to offer it there.

Louise Cunningham, President of the Institute, was delighted to award the President's Award to Wendy Handley and the Public Health Nutrition team at NHS Forth Valley for this admirable project, and wish them every success in the roll out to other participants.

SPECIAL RECOGNITION COMMENDATION

Scottish Local Authority Environmental Health and Trading Standards COVID-19 Expert Group

Chaired by Brian Lawrie, South Ayrshire



Hazel Stevenson and Lisa McCann (members of the ETC) receiving the award.

The Institute's Council presented a "special recognition commendation" to the Scottish Local Authority Environmental Health and Trading Standards COVID-19 Expert Group, for their outstanding work during the pandemic.

When the COVID-19 pandemic struck at the start of 2020 and the nation entered a lockdown, the need was quickly identified for regulatory bodies to act where businesses or individuals chose not to comply with newly-issued legislation. Given the situation was national it was immediately apparent that a consistent approach across Scotland would be beneficial. The close working relationships that local authority regulatory services have in Scotland, both within their professions and with each other, meant that through the Society of Chief Officers of Environmental Health in Scotland (SoCOEHS) and the Society of Chief Officers of Trading Standards in Scotland (SCOTSS) this was very quickly established to form the Scottish Local Authority Environmental Health and Trading Standards Expert Officer COVID-19 Working Group, or "ETC" for short.

Representatives from both Environmental Health and Trading Standards Departments in Local Authorities across Scotland made up the group with the aim of liaising with other organisations, including the Scottish Government, HSE and Police Scotland, seeking a consistent approach on a daily and weekly basis as required. The extent of lockdown was unknown in the beginning, but the ETC was able to share experiences and advise on consistency issues over the period, through numerous reviews of legislation and guidance. The work of the ETC has been invaluable with frequent meetings to discuss key challenges, as well as offer support to one another through such a challenging time.

A key positive of the ETC has been the use of technology to bring together professionals from across professions and organisations to work together collectively and efficiently for the public health pandemic response. The technology has allowed for regular meetings to be held by the group, including external stakeholders as and when required to ensure an immediate response was given to pressing matters. The work of the ETC epitomised the key strengths of Environmental Health Officers and demonstrated their range of skills in adapting to protect Scotland's public health, whilst maintain existing statutory duties. The ETC not only fronted the national approach to how the legislation was to be implemented and enforced alongside the four Es approach (Engage, Educate, Encourage and ultimately Enforce) as agreed with Police Scotland – it completed the network for colleagues to link into the Test and Protect Service and the importance of locally based knowledge in addressing outbreaks and cases, in addition to latterly being involved in the roll out of community testing and vaccination centres.

All public health professions have clearly had a significant role during the COVID-19 pandemic and the rapid formation of the ETC meant that local authority regulatory services through SoCOEHS and SCOTSS could immediately disseminate Scottish Government issued information across Scotland, but equally feed back on real life challenges with business compliance with new legislation and guidance. The work of the Group has improved the profile of the Profession and evidenced the vital work of Environmental Health departments across the country, in helping to maintain and improve public health.

To quantify, the group has confirmed that over 80,000 service requests were handled in relation to COVID controls and the consistent advice and support issued to business by the ETC group resulted in only 90 directions (notices) being issued across Scotland under the legislation. This demonstrates the value of the advice, guidance and interventions under the four Es approach to prevent the need for enforcement action.

In what has been the greatest public health threat in our lifetimes, the Scottish Local Authority Environmental Health and Trading Standards COVID-19 Expert Group has risen to the challenge and co-ordinated nationally the Environmental Health response, in conjunction with Trading Standard to help safeguard all sectors of society by supporting business and communicating effective strategies to protect against and minimise the effects of COVID-19.

PROFESSIONAL DEVELOPMENT

by Karen Keeley, Director of Professional Development

Academic Course

The new University of the West of Scotland course, BSc (Hons) in Environmental Health with Professional Practice, is now fully under way, with the first students completing their first year of practical training as an integral part of the course. The University and the Institute will be seeking feedback from students, Professional Practice Advisors and the local authorities providing training on the placement. This initial placement consisted of 39 weeks and the same students will return to a placement towards the end of their fourth year of the degree course to complete the minimum 48-week practical training period. It is hoped that local authorities may be in a position to offer Graduate Trainee EHO roles to students for the period between completing the second placement, when they will be graduates, to sitting their professional interviews in the Autumn of the same year.

The former course at the University of the West of Scotland is now complete and all students will be on the new course programme from September 2022.

It is acknowledged that the absence of a Masters qualification route into the profession, through distance learning, is a significant gap. The Institute has engaged with the Scottish Government and a number of educational establishments to progress this matter and work is ongoing.

Professional Examinations

The professional examination diet scheduled for September 2021 was postponed due to the impacts of the coronavirus pandemic and took place on 3 and 4 May 2022. While restrictions had lifted sufficiently to hold the diet in September, the exposure to practical experiences for students had been significantly impacted in the preceding 12 months. Details of the award recipients can be found in this Journal. This means there will be two examination diets in 2022, with the next diet being back to the routine schedule and will be 13-15 September 2022.

The May examination diet saw a move to a new venue, the Carnegie Conference Centre in Dunfermline. The venue appeared to meet the requirements for the interviews and will be used again in September.

With the change to the University course we look forward to seeing an increased number of candidates presenting for the professional examination from next year. If you are interested in contributing to the

maintenance of professional standards and assessing the EHOs of the future, and you have at least seven years of post-qualification experience, why not consider becoming a REHIS examiner and/or assessor? If you are unsure what this would involve, please get in touch and you can be put in contact with a current assessor/examiner to discuss the role.

Professional Title

Exit from the European Union has had many impacts and this includes professional qualifications. The profession of Environmental Health Officer does not fall within the scope of the new Professional Qualifications Act 2022 but one of the objectives of the Royal Charter of the Institute is the protection of the title of Environmental Health Officer in Scotland, with the Institute being responsible for ensuring the required standards of those using this title.

Continuing Professional Development (CPD)

A total of 154 CPD submissions for calendar year 2021 were received and have been processed. This includes both EHO and non-EHO members complying with the part of the Scheme of Continuing Professional Development (CPD) which is relevant to them. It is particularly pleasing to note new professionals submitting CPD with a view to gaining Chartered EHO status. The list of those EHOs achieving or maintaining Chartered EHO status is in this Journal.

If you are a new member or newly embarking on achieving Chartered status, or simply wish a reminder of the requirements of the Scheme, a copy can be found at <https://www.rehis.com/page/scheme-continuing-professional-development-regulations-and-code-practice>.

Professional Courses

The annual Food Update was hosted by REHIS Council member with responsibility for food matters, Sheena Redmond, on 7 June 2022. The event was delivered through MS Teams and welcomed speakers from SEPA, Food Standards Scotland, the Institute itself, Abertay University and Hillhead of Covington. The event was well received with excellent feedback received. Copies of the PowerPoint slides used by speakers can be found in the members-only section of the website.

An important element of being a professional officer is having good communication skills and the Institute has organised communications workshops for the end of

August/start of September. You are encouraged to look at the content of these workshops on the website and consider whether it would be of benefit to attend.

The annual Health and Safety Update and Pollution Update are planned for later in the year. Details will be available on the website soon.

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CHARTERED ENVIRONMENTAL HEALTH OFFICERS 2022

by Karen Keeley, Director of Professional Development

A number of years ago the Institute, through the Royal Charter (and a lot of hard work by those involved at the time), was given the authority to award Chartered status to members. This status is available to Environmental Health Officer (EHO) members of the Institute who comply with the REHIS Scheme of Continuing Professional Development (CPD) for an initial three-year period and then ongoing on an annual basis. The ability to hold Chartered status in a profession is the envy of many professions and qualified EHOs are encouraged to take up this opportunity.

Chartered status offers the prestige that a professional has achieved the highest standards in their profession, and continues to do so. It is an evidenced manner to show commitment to ongoing professional development which may be questioned during annual performance reviews, when changing jobs or indeed when professional competence may be called into question in legal proceedings.

Those EHOs currently holding Chartered EHO status are:

Beatrice Aitken	Catriona Cowan	Lynsey Glover
Rachel Allan	Courtney Jack Craig	Alan H Gow
Oyunn Anshus	Laura Craig	Cheryl Graham
Brian Auld	Alasdair Cruickshank	David A Gray
Evonne M Bauer	Jacqueline Cunningham	Lindsey E Green
Lynne M Bissett	Louise Cunningham	Tanya Grosle
Robert Bowditch	Christopher Dalrymple	Laura Gunning
Paul Bradley	Ann Dalziel	Fiona M Hamilton
Aileen A Brodie	Martin Diamond	Luke Henderson
Catherine Busson	Andrew M Douglas	Ruth Catherine Horan
Douglas A Caldwell	Jeffrey Duffield	Nicole Hume
Andrew Campbell	Jake Fenton	Coila Hunter
Andrea Carson	Rachael Flanagan	David Hunter
Fiona M Chapman	Bernard J Forteach	Andy Hurst
Graeme G Corner	Peter Fowler	Clare Ireland
Maria Corrigan	Kim Fricker	Lisa Johnson
Paul Couper	Steven Glass	Karen Keeley

Paul Kerr	Catherine McFadyen	Mark Robertson
John W Laird	Emma McGuinness	Ruth M Robertson
Kenneth A Lang	Rachel McInnes	Christopher Seyfried
Andrew Lansdowne	Jim McIntyre	Crawford Sibbald
Michael Lapsley	Lindsey-Anne McNeil	Rhianon Sinclair
Gordon Lauder	Margaret J McWhinnie	Lynn S Slight
Sharon Lauder	Nicola A Medalova	Andrew Smith
Brian Lawrie	Arlene Montgomery	Carolyn Smith
Elaina J Leach	Alan Morrison	Fraser Smith
John M Lee	Christine Morrison	Alana C Steven
Sharon I Lindsay	John E Murray	Janet M Stitt
John Love	Craig D Myles	William S I Stobie
Kenneth MacDonald	Alexander S Ness	Archibald C Strang
Rhuairdri Magee	Karen A O'Dell	Marion T Summers
Moira Malcolm	Lynn Parsler	Alan R Tait
Dawn Manson	Eilidh S Paton	Monica Tait
Hannah J Mason	Carrie Pollock	Nigel A Taylor
Ralph N McAleer	Fiona Prentice	Susan Wadsworth
Cameron McAuley	Ann-Marie Rankin	Mark Walsh
Lisa McCann	Christopher Ratter	Stephen A Williamson
Alan McCormick	Sheena Redmond	Alan Yates
Lorna J McCoull	Leigh B Richardson	Christina Yildirim
Gail McElroy	Graham Robertson	Andrew R Young

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**REHIS WELCOMES THE
SUBMISSION OF ARTICLES FOR
PUBLICATION IN**

***ENVIRONMENTAL HEALTH
SCOTLAND***

**REHIS WELCOMES
REPORTS OF INTERESTING
COURT CASES FOR
PUBLICATION IN**

***ENVIRONMENTAL HEALTH
SCOTLAND***

HEALTH AND SAFETY EXECUTIVE - NEW STRATEGY 'PROTECTING PEOPLE AND PLACES'

by HSE

It's hard to believe that only a year ago, COVID-19 was very much at the forefront of our attention with extensive media coverage. But 12 months on, COVID-19 hardly gets a mention. Although it's still very much with us, and will be around for the foreseeable future, as we've moved into the "living with COVID-19" phase, businesses are no longer required to undertake specific risk assessments, and guidance provided by HSE has been replaced by public health advice. Whilst HSE continues to lead on scientific research around transmission of the virus, we have returned to concentrating on what can be regarded as "traditional" occupational health and safety.

Having said that, HSE sees partnership working as being essential for the successful delivery of its recently published ten-year strategy "Protecting people and places". The longstanding and successful co-regulatory partnership between local authorities and HSE remains at the very core of what we do. In particular, local authority partners bring knowledge and expertise that is both recognised and valued by HSE.

The new strategy sets out a refreshed set of priorities for HSE that reflect added responsibilities, including establishing the Building Safety Regulator and extending its role in chemical regulation.

In addition to the industry aspects of the strategy, two of the major themes are

- a relevant HSE, and
- a collaborative HSE.

Partnership working and delivery with LAs remains at the very heart of both themes.

You can find more information and view the strategy here:

<https://www.hse.gov.uk/aboutus/assets/docs/the-hse-strategy.pdf>.

Managing home workers' health and safety

In the aftermath of the pandemic, many companies permanently adopted new practices such as "hybrid working". In June this year HSE updated its guidance for home workers. It has been redesigned and expanded to provide more detail on straightforward actions to manage home workers' health and safety. It contains information around stress and poor mental health, working with display screen equipment (DSE) and advice for home workers themselves, as well as a video and practical tips on good posture when working with DSE.

In addition, HSE have also updated guidance relating to "**Protecting pregnant workers and new mothers**". A key change is that an individual risk assessment must be carried out for those who are pregnant, have given birth in the last months or who are breastfeeding. More information about managing homeworkers and protecting pregnant workers can be found on the HSE website at:

<https://www.hse.gov.uk/home-working/>
<https://www.hse.gov.uk/mothers/employer/>

Dust Kills construction campaign



Construction fatalities are often associated with "falls from a height" or "being struck by moving, flying or falling objects". However, construction workers continue to die every week from lung diseases caused by exposure to dust, and many more suffer from severe chronic long-term lung conditions. HSE's longer term strategy aims to improve health within the construction industry.

In June, supported by the "Dust Kills" campaign, HSE launched an initiative focusing on respiratory risks and occupational lung disease in construction. The purpose of the campaign was to make sure workers' health is being protected and is aimed at influencing employer behaviour by encouraging builders to download free guidance and advice.

HSE's chief inspector of construction Sarah Jardine said: "Occupational lung disease is preventable. It can have a devastating impact on both the individuals affected and their family. Every year, construction workers are dying from diseases caused or made worse by their work. We are urging employers and workers to take the necessary precautions today to protect their long-term lung health."

To learn more about the construction campaign here:

<https://workright.campaign.gov.uk/campaigns/construction-dust/>.

Demolition company fined after fall from height fatality

Whilst local authorities don't have a direct role in regulating the construction industry, a recent prosecution following a fatality at Longannet power station, serves as a reminder that construction work is still one of the highest risk sectors for workers across Scotland. The demolition company (CBR02 Limited) was fined £5,000 after pleading guilty to breaching Section 2(1) of the Health and Safety at Work etc Act 1974 following the

death of an employee on 6 February 2019. Kirkcaldy Sheriff Court heard that the deceased had fallen 30ft to his death when part of a pipe bridge platform gave way. The section of metal grating on the pipe bridge, on which the deceased had been standing, was extremely corroded so gave way under his weight. The company failed to put the necessary control measures in place to inform employees of the hazardous condition of the pipe bridge, and prevent access to it, despite the risk being previously highlighted by a client, Scottish Power.

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FOOD STANDARDS SCOTLAND

by FSS

Food Standards Scotland (FSS) and the Food Standards Agency (FSA) in June launched *Our Food 2021: An annual review of food standards across the UK*, an in-depth review of food standards in the UK.

The inaugural annual report comes after the UK food system has faced two years of major upheaval following the UK's departure from the EU, the significant effects of the COVID-19 pandemic, and more recently the disruption caused by the war in Ukraine.

Despite these significant pressures, the report concludes, with a degree of caution, that food standards in the UK have largely been maintained. However, while there has been no evidence of a drop in standards, the report warns of significant challenges ahead.

Two of the main concerns identified are firstly the fall in the level of local authority inspections of food businesses, which are being hampered by resourcing pressures faced by local authorities, despite some progress in getting inspections back on track. Secondly, the delay in establishing full UK imports controls for high-risk food and feed from the EU, continues to reduce our ability to prevent the entry of unsafe food into the UK market.

FSS Chair, Heather Kelman, commented: "This joint report comes at what we believe is a make-or-break juncture for food quality and safety, as we transition into a post-pandemic landscape and take on new responsibilities following our departure from the EU.

"It is really encouraging that this evidence-led report has found that our high food standards we strive for

in Scotland and the rest of the UK have been upheld during a particularly challenging period. However, the full effects of these momentous events are still being felt, and will continue to have an impact on our food systems for years to come.

"We are under no illusions there are major challenges ahead. As the report points out, there is a significant issue in relation to local authority resourcing, which could have a dramatic effect on the ability to carry out inspections, food law delivery and, at the very core, it could cause a risk to public health. Establishing full UK import controls is also an issue which has the potential to not only damage consumer confidence, but ultimately affect the high standards of foods being placed on the market in Scotland and the rest of UK.

"It is our collective responsibility to make sure that these current challenges in the food system are mitigated in a way that puts us on course for a safe, healthier and more sustainable future food system."

Our Food 2021: An annual review of food standards across the UK was laid across all four UK Parliaments/Assemblies on 27 June 2022. It is the first of what will be an annual report on how food standards are changing over time, so that consumers and parliamentarians remain sighted on the changes and challenges to our food system and the evidence we are sharing with government decision-makers.

To read the full report, visit the Food Standards Scotland website.

THE FORTEATH ROOM

by Jackie McCabe



Bernard Forteath.

The board room at 19 Torphichen Street has been formally named the 'Forteath Room' in recognition of Bernard Forteath's outstanding and distinguished service to the Institute and the Environmental Health profession.

Bernard was a founding member of the Institute during its formation in 1982 before becoming President in 1987, 2006 and in 2012. During his time with the Institute, he was also actively involved with the International Federation of Environmental Health, most notably as President of the IFEH in 2008. More recently, Bernard was presented with the Award for Meritorious Endeavours in Environmental Health at the Environmental Health Update in November 2021 marking his significant contribution to the improvement and protection of health and well-being in Scotland and overseas. This coincided with Bernard's decision to step down from Council at the AGM to spend more time with his family.

This truly marked an end of era, an era that the Institute's Council wanted to ensure was never forgotten. It was for those reasons that Louise Cunningham, President of the Institute, welcomed Bernard and his wife Linda, along with some Past Presidents of the Institute, to the REHIS office on Monday 23 May 2022 to formally name the room. Louise hopes that all colleagues using the Forteath Room are reminded of the high standards of professionalism, wholehearted dedication to the important work of the Institute and the diplomacy and constructive contributions to the world of International Environmental Health that is synonymous with the Forteath name.



Louise Cunningham and Bernard Forteath.



Louise Cunningham and Linda Forteath.

ENVIRONMENTAL HEALTH ASSOCIATION OF IRELAND ANNUAL FORUM

by Louise Cunningham

“Resilience and Sustainability in a Changing World”

Athlone, Ireland – 9 and 10 June 2022

After a couple of postponements due to COVID, the Environmental Health Association of Ireland held its annual forum for 2022 in Athlone on 9 and 10 June 2022. Thanks to our long-running close relationship with the EHAI, we were delighted to receive invitations for the Chief Executive and President to attend. Owing to the Irish forum being the week before ours, Jackie stayed in Edinburgh and I was accompanied by our Honorary Treasurer, Martin Henry.

Martin and I met in Dublin airport having flown from Edinburgh and Aberdeen respectively. The longest part of our journey was the wait for our luggage due to staffing problems in Dublin, which has been echoed across many airports this Summer. From there we drove West to County Westmeath and arrived at the Sheraton in Athlone. Athlone is on the Shannon river in County of Westmeath but is also near the border of Westmeath and Ross Common.

The forum is an annual occasion for all EHOs from across Ireland to come together. The majority of EHOs in Ireland are employed by the centrally-funded Health and Safety Executive, where they have Chief EHOs overseeing regions and Principals overseeing counties. It was encouraging to see a programme for the two days that had similarities to ours planned for the following week. The core themes and challenges of Environmental Health were replicated in both Nations.

The programme on Thursday began with a presentation around extreme weather events and how their frequency and intensity appear to be increasing. The speaker, a well-known weather presenter in Ireland, discussed how the weather itself wasn't necessarily the direct issue. Just as significant were the knock-on effects to public health, infrastructure and the economy. From this we heard about a number of research projects, one showing the increase in Crypto cases following a heavy and intense rain event and a study on the impact of mental health of people who have experienced extreme weather events.

The first of two highlights from the Thursday was a psychologist who spoke about how tools around

behavioural change were used during Government COVID Campaigns and how these techniques are also seen in the way letters are written for different departments such as tax recovery to influence a greater return. This was a very similar discussion to the one we heard from Stirling University around the 'nudge' theory and stresses the importance of soft skills and the use of other professionals to deliver our day job.

Friday was all about BREXIT.

I was particularly impressed by the speed and scale of the recruitment and training that had taken place ahead of BREXIT to support import checks with 150 EHOs being recruited for this work. The port at Dublin had gone from around 4,000 annual checks, to 4,000 monthly checks. The port is manned 24/7 by a team of EHOs.

And from there, it was time to head back to the airport, for the short trip back over the Irish Sea. I would like to take this opportunity again to thank the EHAI for the invitation and generosity shown to myself and Martin. Thank you to both Eugene Monahan, EHAI Chair and Cian McSweeney, EHAI Deputy Chair for their kind hospitality. We were made to feel very welcome from the moment we arrived to the moment we left. Our relationship with the EHAI is an important one and one I hope to see continue to grow in strength.



EHAI Forum.

MEMBERSHIP OF THE INSTITUTE

by Jackie McCabe

The Institute is a registered Scottish charity established to promote the advancement of Environmental Health for the benefit of all sectors of the community. By being members, we are contributing to the work of the Institute and supporting the Environmental Health profession in Scotland.

There are personal benefits of being a member of the Institute such as:

- using the credentials of MREHIS after your name (dependent on category of membership)
- the opportunity to participate in the scheme of Continuing Professional Development and gaining a certificate each year
- members who are Environmental Health Officers can become Chartered Environmental Health Officers
- members can preview access to the Environmental Health Scotland Journal.
- members can attend seminars and training events on a wide range of Environmental Health topics, at reduced rates and some at no charge at all, helping you to develop your career
- members can attend the Institute's Annual Forum at a reduced rate
- opportunities to meet and liaise with organisations and individuals and colleagues representing the Environmental Health professions
- through the Institute's working groups, members are part of a wide network to share professional advice and guidance
- members can provide input into government and other organisations' consultations.

Members are invited to be part of either the Northern or Southern Centre depending on locality, offering networking, and learning opportunities in your local area. The roles of the Centres are:

- To provide a forum for social interaction between members.
- To organise or facilitate in conjunction with partner organisations, training events on environmental health or related topics primarily for the benefit of members. Institute members will benefit from discounted/free training events.
- To provide a mechanism for communication between the members and the Council.

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MEMBERSHIP

ENVIRONMENTAL HEALTH PROFESSIONALS

REHIS exists to improve and protect public health in Scotland through education, training and qualifications in Environmental Health.

REHIS is the awarding body for the professional titles 'Environmental Health Officer' and 'Chartered Environmental Health Officer', and has members across the UK and further afield.

NEW MEMBERS ALWAYS WELCOME

www.rehis.com

SOUTHERN CENTRE UPDATE

by Chris Seyfried, Southern Centre Chair and Lindsey-Anne McNeil, Southern Centre Secretary

The Southern Centre held its AGM virtually on 3 September 2021. Lynn Crothers stepped down as Chair to be replaced by Chris Seyfried of Food Standards Scotland. Lindsey-Anne McNeil from Glasgow City Council was elected as Secretary.

The Centre would like to express its thanks to Lynn for the significant effort which she has given over the years, and her continued involvement with REHIS in the capacity of Junior Vice President is most welcome and well deserved.

The Southern Centre also held its annual Wider Public Health event prior to the AGM and was delighted to welcome a number of excellent speakers on the day. The event was very well attended. It is hoped that the Southern Centres 2022 Wider Public Health Event will see similar success.

The centre has since run another event on Statutory Nuisance Training on Artificial Light. This short course was held on 31 March and was delivered by Mike

Stigwood of MAS Environmental. It included detailed notes and focused entirely on the issue of nuisance or conditions prejudicial to health caused by artificial light, and was well received by the delegates.

The Southern Centre also has an upcoming course “Asbestos in the 21st Century” which will be delivered on 8 August.

As always, please get in touch if you would like to speak at, or recommend a speaker for, future training events. The Committee is always keen for any suggestions in relation to particular training topics that we can develop and take forward to deliver for members. The Institute’s membership encompasses practitioners from a number of different sectors and all REHIS members are welcome to participate in our events.

The Southern Centre is always keen to welcome new members. Please get in touch at REHISSouthernCentre@rehis.com.

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NORTHERN CENTRE UPDATE

by Coila Hunter, Northern Centre Chair and Catherine Busson, Northern Centre Secretary

The Northern Centre continues to face significant challenges as in previous years to support members across the seven Local Authorities that it serves. However, the COVID-19 pandemic has allowed us to increase our use of online platforms such as MS Teams, in an attempt to tackle the substantial geographical (and resultant budgetary) constraints that we face – after all, the land area of Moray Council and Highland Council combined is nearly equivalent to the land area of Belgium!

At our AGM last year, we went through a slight change in line-up with Catherine Busson now taking up the role of Secretary and Coila Hunter as the Chair; many thanks go to Alan Yates and John Murray for all their contributions as Chair and Secretary (though they haven’t gotten away that easily and are still committee members!)

As we emerge, ever so carefully, out of the pandemic, the Northern Centre put its combined heads together to come up with ideas on what training would be needed

in the “new normal”. As a start, the Northern Centre offered the first lunchtime session, free to members and a small charge to non-members. A webinar on COSHH was delivered and was well attended, with around 20 participants (including a few non-members). Many thanks go to Clare Ireland for all her hard work and presentation of the topic. Moving forward the Northern Centre intends to run more lunchtime sessions and would welcome any suggestions for topics.

The Northern Centre is also looking to run two online courses in the autumn: a Smoke Nuisance Course, and the Light Nuisance Course that the Southern Centre ran and had a very good response to. Details will be released shortly. Keep an eye on the REHIS website and emails for these.

The Chair and the Secretary of the Northern Centre can be contacted at REHISNorthernCentre@rehis.com.

AUSTRALIAN EXPERIENCE: SEEKING A CONSISTENT FOOD SAFETY REGULATORY APPROACH

by Professor Jim Smith, an EHO, REHIS Honorary Vice-President, who is based in Australia.

Introduction

Like most countries, Australia continues to review and refine its approach to food safety regulation. The nature of the Australian federal structure of government requires a range of policy processes to allow the development, refinement and implementation of nationally agreed regulatory approaches, and how this is reflected in legislative requirements. A new draft refinement to food safety requirements is under consideration and, if agreed to, will require food businesses to demonstrate compliance with food safety requirements and heralds a new dimension to food safety regulation in Australia.

Background

The establishment of the Australian federation occurred in 1901 with the adoption of the Australian Constitution. Importantly, it needs to be understood that the then six sovereign states (Queensland, New South Wales, Victoria, Tasmania, South Australia and Western Australia) agreed to vest some of their powers, like defence, to the new Australian federal government. This did not include health, other than quarantine. So, in Australia there are seven parliaments each having the power to make laws as outlined in the Australian Constitution including in regard to food safety. Subsequently, food safety legislation (Acts of Parliament) is enacted in each state with the Australian (also referred to as federal, national or Commonwealth) government having laws in relation to imported food as this is decreed as being a part of the quarantine responsibilities.

Responsibilities for the implementation of food safety legislation vary between, and within, state jurisdictions. Generally, local authorities are delegated a range of food safety responsibilities by their respective state parliaments with a common responsibility in all states being the monitoring of food safety management in retail and hospitality businesses. NSW is the only state with a state food authority and it regulates from paddock to plate, that is, it regulates primary food production, food manufacturing and the food retail sector. In every other state the responsibilities for food safety may be divided between state government departments of agriculture and health, and local government authorities. In Victoria, the department of health and local authorities are responsible for the retail and manufacturing of general food goods, and two independent authorities – Prime Safe which is responsible for meat, poultry and seafood; and Dairy Food Safety Victoria which is responsible for dairy products.

Of course, this raises questions in relation to how do you achieve a consistent (readers will appreciate that this term is sometimes replaced by 'harmonisation', 'standardisation' or 'uniform') approach to food safety regulation across Australia? Following a meeting of the Australian Health Ministers Advisory Council (AHMAC) in 1996, the Australian and state governments agreed to move towards nationally consistent food safety legislation and adopt common standards into their respective legislation and this intent has been pursued ever since that time. The establishment of Food Standards Australia New Zealand (FSANZ) established an authority under the health portfolio which provides the mechanism for the development of food standards for Australia and New Zealand. These standards are then adopted by the states and territories into their respective legislation and thus, become mandatory requirements for food businesses.

Regulatory approach and implementation

All governments are concerned with the notion of good governance and ensuring that any regulatory approaches that they adopt are both effective and efficient. Effective in that they address the problem that brought about the need for regulatory control in the first place, and efficient in that compliance costs are minimised. This efficiency concern has been expressed in the much-used phrase across governments in Australia of "cutting red tape". The problem that needed to be addressed was to ensure that food was safe and suitable for consumption, in other words, the desired outcome was safe and suitable food. This outcome-based regulatory approach (also referred to as principle or performance-based regulation) has been adopted in Australia and replaces the prescriptive, command and control approach that had been in place for decades. The perceived advantages of the outcome-based approach is that it allows for innovation and cooperative regulation which is seen to provide a better chance of achieving the regulatory outcome. It is noted that cooperative regulation, or responsive regulation as espoused by Ayres and Braithwaite (1992 and 2002), assumes that food businesses are intent on providing safe food. However, if this not the case, there is still a need for deterrence strategies. The outcome approach is seen clearly in the current FSANZ corporate plan:

Innovation plays a critical role in driving international trade and growth in the food manufacturing sector. In developing food standards, FSANZ considers the impact of food regulatory measures on innovation.

We will focus on developing high quality standards which achieve health outcomes and protect our shared bi-national reputation for safe food, whilst enabling industry to innovate quickly and cost effectively to remain competitive in the global market (FSANZ 2021).

The outcomes approach is seen also in the Food Standards Scotland (FSS) Strategy 2021-2026 which states the outcomes for the period 2021-2026 are, amongst others, that food is safe and authentic, and responsible food businesses are enabled to thrive (Food Standards Scotland 2021). The intended outcome is quite clear and it is noted that a cooperative approach is expressed as “enabling businesses to thrive” which is seen to be a more positive sentiment than burdening businesses with regulation as seen with the older “cutting the red tape” discourse. The Food Standards Agency (FSA) has expressed its approach as follows:

Excessive or unclear regulations, however, place an unnecessary burden on business, and other groups, and so hinder effective delivery of the intended benefits.

We strive to be a fair and effective regulator, proportionate and forward-looking in our regulatory approach and focused on achieving the outcomes we seek (FSA 2018).

A clear policy focus with the outcome approach is the emphasis that the responsibility for safe food rests with the food business owner and, in some situations like manufacturing or food export, they are required to show how they systematically manage food safety hazards through their entire process, that is, through HACCP or similar plans.

Underpinning outcomes-based regulation is the emphasis on using a risk approach and making decisions based on evidence. As early as 1995 the relationship of risk and regulation became established in Australia through the Council of Australian Governments (COAG) which is now known today as the National Cabinet. COAG adopted a set of principles and guidelines for national standard setting by standard setting bodies which includes food safety standards developed by FSANZ. The principles of good regulation include that:

Any assessment process for the development of regulations and/or standards should be scientifically rigorous, including, where appropriate, a risk assessment process which takes into account public health and safety and environmental protection (COAG 2004).

Risk is at the forefront of FSS’s strategy which clearly states that its remit is to protect consumers from food safety risks and importantly, it shares similar regulatory principles as COAG, in that FSS’s work is evidence

based and underpinned by “robust science and data” (FSS 2021).

In the Australian context, the difficulty with the national food safety standards setting process is that much, if not most, of the implementation of the standards at business level is performed by local authorities which have not been a party to the development process and are subordinate to six state governments.

A proposed new standard

In 2022 FSANZ put a call out for submissions in relation to a proposal (P1053). In this proposal the following three food safety management tools are under consideration for inclusion into the food safety standards for what is referred to as the food service sector (retail):

- a certified food safety supervisor (FSS);
- food handler training (FHT); and
- evidence to substantiate food safety management.

The first two tools relating to certified food safety supervisors and food handler training have been implemented, as additional food safety measures, to a larger or lesser degree in a number of states like Victoria, NSW and Queensland. The third tool around evidence to substantiate food safety management is new and it would require food businesses to have evidence that substantiates key food safety processes, including temperature control, food processing, and cleaning and sanitising (referred to collectively as prescribed activities) are managed. FSANZ emphasised that this is not to be considered as a food safety programme. The rationale for the proposal is based on evidence that indicates 77% (47% from restaurants) and up to 3.2 million cases of food borne illness cases are linked to the food service and retail sectors and is estimated to cost the Australian economy A\$1.5 billion per year. In addition, a cost benefit analysis indicated “... that a risk-proportionate approach for implementing additional food safety management tools provides a strong net benefit (FSANZ 2022).”

The draft standard states that a food business must make a record that substantiates any matter that the prescribed provisions require in relation to that prescribed activity but this does not apply if a food business can demonstrate, to the reasonable satisfaction of an authorised officer on request, that the business has complied with each of the prescribed provisions.

Implications for practice

Local authorities in Australia are not close, in policy terms, to the development of food safety standards including the underpinning policy intent, regulatory approach and public health rationale despite having a large role in implementing these standards at

the business level. The purpose of having national standards and state government agreements to adopt these into legislation is to achieve a reduction in food borne illness through a consistent regulatory approach across all jurisdictions, that is, the six states, the Australian Capital and Northern Territories, and well over 500 local council authorities. Therefore, it is not surprising that the implementation of the food safety standards is inconsistent and is dependent on a range of factors including interpretations of the standards, the level of enforcement applied, resources, and current organisational and community priorities.

The addition of the proposed standard has the potential to drive inconsistency further. What does “demonstrate to the reasonable satisfaction of an authorised officer on request” mean? Define “reasonable satisfaction”? How many professionals will agree on what that means? Then a further issue arises from “on request”. When should it be requested? When should it not? Is there a time when it wouldn’t be requested? On what evidence would a EHO be satisfied, or otherwise that risks to food are effectively managed by the business? However, at the same time, the standard points the way for achieving more consistency. This standard, as do all the others, are administered by EHOs and other authorised officers, and consistency will come about only through the consistent professional practice of those employed to implement the standards and, importantly, influencing food businesses to adopt safe food handling practices at all times.

Implementation of mandatory standards means much more to an EHO working with local food businesses as the EHO’s success is measured by the food business maintaining and improving its standards.

Conclusion

Despite the large and sustained efforts put into developing national food safety frameworks and agreements, the food safety policy objectives can only be achieved with the development of consistent professional practice. This is not just a matter of developing checklists but a matter of developing

practice that is community focused, reflects the values of environmental health, and is informed by the policy intent and good regulatory practice. EHOs are trained to apply scientific methods to assessing public health risks and continue with lifelong learning with the view of improving practice. These efforts have a better chance of achieving the effective implementation of national standards.

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REHIS Community Training

The Institute's Community Training Courses leading to REHIS qualifications, are available at Approved Training Centres throughout Scotland and delivered by suitably qualified registered Presenters. They are available within the following suites:

Food Hygiene

- Diploma in Advanced Food Hygiene – 36 hours **(SCQF 8, 5 credits)**
- Intermediate Food Hygiene – 20 hours (also by e-learning) **(SCQF 7, 3 credits)**
- Elementary Food Hygiene – 6 hours (also by e-learning) **(SCQF 5, 1 credit)**
- Introduction to Food Hygiene – 2 hours (also by e-learning)
- Refresher to Food Hygiene – 3½ hours
- Controlling the Risk of Cross Contamination – 6 hours

Health and Safety

- Certificate in Advanced Health and Safety – 36 hours **(SCQF 8, 5 credits)**
- Intermediate Health and Safety – 16 hours **(SCQF 7, 3 credits)**
- Elementary Health and Safety – 6 hours **(SCQF 5, 1 credit)**
- Introduction to Health and Safety – 3 hours (also by e-learning)
- Safe Manual Handling Awareness – 3 hours
- Risk Assessment- 3½ hours
- Management of Risk in the Workplace – 13 hours
- Legionella Awareness– 6 hours

HACCP

- Advanced Certificate in HACCP – 21 hours
- Intermediate Certificate in HACCP for Food Manufacturing – 14 hours **(SCQF 6, 2 credits)**
- Elementary Certificate in HACCP for Food Manufacturing (also by e-learning) – 6 hours **(SCQF 5, 1 credit)**
- Food Safety Management System for Caterers (based on Cooksafe) – 6 hours

Control of Infection

- Elementary Prevention and Control of Infection – 6 hours **(SCQF 5, 1 credit)**
- Elementary Cleaning and Disinfection – 4½ hours
- *Infection Prevention and Control for Skin Piercing and Tattooing Practitioners - coming soon*

First Aid

- First Aid at Work – 18 hours over 3 days
- First Aid at Work Requalification – 12 hours over 2 days
- Emergency First Aid at Work – 6 hours **(SCQF 5, 1 credit)**

Food and Health

- Elementary Food and Health – 6 hours **(SCQF 5, 1 credit)**
- Introduction to Food and Health – 3 hours
- Elementary Food and Health for Carers of Adults with a Learning Disability – 9 hours
- Elementary Practical Cooking Skills – 6 hours **(SCQF 4, 1 credit)**
- Eating Well for Older People – 3 hours
- How to Run a Cooking Group – 6 hours
- *Elementary Nutrition Course – Coming Soon*

Licensing

- Scottish Certificate for Personal Licence Holders Course (also by e-learning) – **(SCQF 6, 1 credit)**
- Scottish Certificate for Personal Licence Holders Course Refresher (also by e-learning) – **(SCQF 6, 1 credit)**

Training

- Intermediate Train the Presenter – 14 hours **(SCQF 7, 3 credits)**

*The Scottish Credit and Qualifications Framework (**SCQF**) is Scotland's national qualifications framework. The level of a qualification indicates the level of difficulty and the number of credit points indicates the length of time it takes to complete.

For more information, please contact the Director of Training at training@REHIS.com.

AN APPRECIATION - MARTIN R HALL

by Drew Hall, REHIS Past President



Drew and Martin Hall.

**Martin R Hall, BSc (Hons) EH, MScPH, MREHIS
1956 - 2022**

Many of you will be saddened to hear of the sudden death of my brother Martin Hall. He died in his sleep of heart failure at home on the Isle of Man on Friday 13 May 2022.

Martin Roger Hall was born on Good Friday on 30 March 1956, the first-born child of Harry and Francis Hall, who lived in Stevenston in Ayrshire. Eldest Brother to Drew (past REHIS President) and sister Elizabeth.

Martin started his career as a trainee sanitary inspector in Saltcoats Burgh Council in 1974 and following local government reorganisation a year later he became a student environmental officer in Cunninghame District Council still working in the Saltcoats Area Office, which by then covered the island of Arran.

He obtained his Diploma in Environmental Health in 1978 following four years at the Sanitary Science course at Glasgow College of Food Technology before moving onto a degree course at Strathclyde University where he obtained an Honors Degree in Environmental Health. On qualification Martin worked in the Largs Area Office in Cunninghame District Council.

Martin married Joyce in 1986, before moving to Shetland where Martin took up his new post as the Deputy Director of Environmental Health there. All three of their children were born in Shetland: Lauren, Jennifer, and Michael.

Martin became Director of Environmental Health in Shetland in 1988 at the age of 32.

During his career in Shetland, Martin was instrumental in the development of KIMO, a network of local authorities working together for healthy seas, clean beaches, and thriving coastal communities. The organisation is now self-sufficient with over 80 member municipalities in eight countries, representing more than five million citizens in Europe.

In 1993 Martin had a lead role in dealing with the Braer oil disaster which saw 85,000 tonnes of crude oil spill into the sea, west of Shetland.

Martin moved from Shetland to Cardiff in 1997 after securing a job as Deputy Head of National Response to Chemical incidents, a unit set up by Westminster. Eventually he became head of the unit. Martin also studied and obtained a Masters Degree in Public Health during this time.

In 2000, Martin and the family moved to the Isle of Man where he took up the role of Chief Environmental Health Officer and 2002 saw him becoming the Director of Environment, Safety and Health.

In 2010, following a structure change, Martin became the Director of the Environment and began addressing climate change, biodiversity, and coastal erosion.

As well as some internationally significant work, Martin was most proud of being part of a team that changed the law of smoking in public places in the island and leading the way on climate change policy.

Martin retired from government on 18 July 2014 and enjoyed his life on the Isle of Man with his children, grandchildren and pursuing his passions of walking, particularly the West Highland Way which we completed four times together (our fifth time was planned for this June), golf, rugby union and the occasional whisky tasting.

Martin was a member of REHIS since its formation in 1983 until he retired. Because of Martin, I followed him into a career in Environmental Health in 1977.

Martin made many good friends during his career in Environmental Health and will be missed by those that knew him well.

AN APPRECIATION - JOE HARKIN

by Evonne Bauer and Kenny MacDonald

An appreciation of Joe Harkin, Team Leader, Environmental Health, East Dunbartonshire Council



Joe Harkin.

The Environmental Health profession in Scotland has lost a very good friend with the sad and untimely passing of Joe Harkin on 27 April 2022.

Joe hailed from Craigneuk in Lanarkshire and was very proud of how his environment and early days shaped his outlook on life. A keen interest growing up was Judo, where in his earlier years he had won a number of awards and he continued to share his love of this sport with his children. It was at high school where Joe developed a keen interest in the sciences, particularly chemistry and physics, and his first career began working as a Lab Technician, furthering his passion for science. He then went on to study Environmental Health at the University of Strathclyde, graduating in 1991 and qualifying in 1992.

Joe worked initially at Monklands District Council and then Clydesdale prior to the creation of South Lanarkshire Council in 1996. Close and lasting relationships were forged in these early days within the profession and so Joe felt the passing of his early 'mentor' John Harty, and more recently his long term colleague and close friend Martin Keeley.

Joe joined East Dunbartonshire Council in July 1999. Working primarily in the food team, he was quickly thrust into heading up local delivery of butcher licensing. Joe regularly commented that the area appeared easy on the eye and a sleepy affluent suburbia, but in reality he found it to be a lot different with many environmental health challenges. Joe was very dedicated to East Dunbartonshire and became Team Leader of Business Regulation, and then led the full Environmental Health remit.

He was very well thought of amongst his colleagues and peers and was well known for having a brilliant, and at times irreverent, wit when in familiar company. He was a great storyteller and conversationalist. Joe supported the work of SFELC, the Society of Chief Officers, REHIS, and he was a long-standing Chair of the West of Scotland Food Liaison Group. He enjoyed being a part of the discussions around challenging topics and negotiated them with his superb knowledge, practicality and opinions, which were always held in high regard. Joe formed many positive work collaborations with other council departments and external agencies.

Joe was known as a meticulous planner and especially for the most cost-effective means for a family holiday! He loved music and poetry, particularly the lyricism of Leonard Cohen, travelling far and wide to see him play in concert. His most recent holiday in April was in homage to the Spanish poet, Federico Garcia Lorca. He kept a keen eye on sport and particularly his boyhood football team, Celtic. Out of work highlights included many a barbeque in the Scottish elements as well as the annual fireworks display he put on for family.

For such a sociable person the COVID-19 pandemic brought its challenges, however Joe excelled in interpreting the public health emergency and became a reliable source of direction across the local authority, supporting many services and working closely with the Health Board. He was extremely proud of the profession's contribution to the COVID pandemic response considering this to be 'proper sanitary work'.

Professionally Joe was well respected, a loyal, dependable leader, and friend to many. Our thoughts continue to be with his partner Angie, his daughters Michelle, Marianne and Caroline, his son Joseph, his grandson Matthew and the wider Harkin family.

FOOD HYGIENE PROSECUTION

EAST RENFREWSHIRE COUNCIL, ENVIRONMENTAL HEALTH BRIEFING PAPER

by Paul Birkin, REHIS Member

This article outlines the measures taken regarding a food hygiene incident and the subsequent referral to the Procurator Fiscal.

In July 2019 Officers from East Renfrewshire Council Environmental Health received complaints from businesses on Fenwick Road, Giffnock, of rat activity at the rear of the building. A site investigation undertaken on 25 July identified that a potential food source for rats could be two wooden sheds behind a food business, namely Catch Fish and Chip Restaurant and Takeaway, 186 Fenwick Road, Giffnock.

The sheds were in a poor state of repair and appeared to be used for storage by the restaurant. The one on the left (Shed 1) had a wooden sheet fixed to the base and a hole in the door. The one on the right (Shed 2) had a window pane missing and also a hole in the door.

On closer examination, Shed 1 was being used to store bags of potatoes and flour. There was also a refrigerator. There was evidence of rats accessing the sheds (wood gnawing and staining) and rat activity (rat droppings and gnawing) on food ingredients (potatoes and gnawed bags of flour) and the refrigerator.

The refrigerator was dirty on the outside. When opened it was observed that there were metal drawers of fish fillets and packs of black pudding and bacon. There was a pack of bacon with a use-by date of 23 July 2019 (expired by 2 days). The internal condition of the refrigerator door was poor with the blue protective plastic sheet peeling off. It looked like it had been scratched, making it difficult to adequately clean and disinfect the inside surface of the refrigerator.

Whilst examining the shed, a member of the kitchen staff walked in and began picking potatoes off the floor and attempting to generally tidy it. He was promptly asked to leave, which he did.

Shed 2 contained metal storage racking with jars of condiments and pickles. On the floor were unopened catering tubs of mayonnaise and there were also open, prepared portions of mayonnaise ready to be served to customers. Rat droppings were found extensively in this shed (this was a warm summer's day!)

Photographs of the condition of the sheds outside and inside were taken.

Pest control reports were examined and these revealed that there had been previous treatments for rat activity inside and outside the sheds including one from 18 June

2019 highlighting that there was current rat activity, and recording the repair with a sheet of wood on Shed 1 to cover a hole where rats had gained access.

The nature of the rat activity and the use of the sheds to store food meant that there was a risk of food ingredients being contaminated with rat faeces and urine which was sufficient to warrant immediate action. A Remedial Action Notice was served to prohibit the use of the sheds for food storage. The restaurant was required to make alternative arrangements for the storage of food. This was explained to the manager in detail, as well as the consequences for not acting on the enforcement notice. The manager was also asked to bring this matter to the attention of the owner/director of the business.

The Remedial Action Notice was also served on a company director at the head office. Fortunately this was across the road from the restaurant. Again, the significance of the notice was explained, alternative food storage arrangements to be put in place and the consequences of non-compliance with the notice – potentially a report to the Procurator Fiscal. The aim was to ensure that the company directors and manager understood the seriousness of the situation. Often food business representatives do not fully appreciate the gravity of the risk to public health or the legal implications of the situation they find themselves in.

A period of time elapsed when it was anticipated that the directors of the company would communicate with the Local Authority regarding the content of the notice. This might have included advice on how compliance could be achieved or to appeal the notice. There was no indication of either.

A subsequent compliance monitoring inspection was undertaken on 23 August 2019. On viewing the sheds, it was observed that there was still a refrigerator in Shed 1 storing fish fillets, burgers and black pudding and that Shed 2 contained boxes/containers of cooking oil. Rat droppings were still present in both sheds and the window and damaged flooring at the entrance to the shed on the right had still not been repaired. Photographs of both sheds were taken. It was reiterated to a different manager that the sheds were not to be used for the purposes of food storage and that the Remedial Action Notice served on 25 July 2019 had not been complied with, and this constituted a breach of the notice.

Eventually contact was made by a director who explained that the company was now acting on the notice. They had arranged for the demolition and removal of the

sheds and were drawing up plans to have a metal storage container fabricated for the storage of food and materials which was “rat-proof!”. Once the storage container had been completed a meeting was arranged to view the container. The container was constructed from steel with a metal lockable door which was sealed. Eventually a letter was sent to the company as a courtesy to indicate that compliance with the notice had been achieved.

Environmental Health also continued to investigate and monitor the source of the rats in the area under the Prevention of Damage by Pests Act 1949 and took measures to control the population. This was a good example of Environmental Health operating across a range of functions to improve the local amenity and protect public health.

Whilst there is limited guidance in the Food Law Code of Practice (Scotland) for local authorities when considering submitting a report to the Procurator Fiscal, it is at the discretion of the local authority to decide when to enact this. The local authority should pay cognisance of its Food Safety Enforcement Policy. Due to the blatant disregard for food hygiene and public safety and the failure to address the requirement of the notice, it was unlikely that the company would be able to offer a credible due diligence defence. There would also be public interest in any case. The decision to pursue the submission of the report was consistent with East Renfrewshire Council’s food safety enforcement policy. A significant quantity of the evidence had already been collected.

Once compliance had been achieved by the business, the process of preparing a case file and submitting the case to the Procurator Fiscal commenced. Witnesses completed their statements, and the Scotland Standard Prosecution Report (SPR) was used to record all the details of the case. This allows for all relevant information and charges to be recorded. The information was then recorded on the SRAWEB site mainly by copying information from the SPR document and uploading files such as statements and photographs.

The SPR also contained information outlining the public health aspects of the case, including the public health basis for the legal requirements which had been breached. This enables the Procurator Fiscal to understand the context of the case so that they can explain to the court the seriousness of the charges.

Identification of the accused is critical for the successful outcome of any case. In order to identify the accused, evidence was used from various sources including;

- Witness statements from officers asking the manager of Catch who the owner of the business was

- Record of the hand delivery of the Remedial Action Notice served on a company director
- Non-Domestic Business Rate information on the company paying business rates for the property
- Companies House information which listed the two directors of the company paying the Non-Domestic Business Rates.

The names matched, linking two directors to the limited company trading as Catch at the restaurant address.

Legislation referred to included.

The Food Safety Act 1990

The Food Hygiene (Scotland) Regulations 2006 (Regulation 9 Remedial Action Notices)

EC Regulation 852/2004 (Non-compliance of Annex II Requirements)

Contraventions / Charges

There were four charges made against two directors of the company (eight charges in total)

1. Failure to ensure that the requirements set out in Article 4 (2) Annex II, Chapter 1, paragraph 1 of REGULATION (EC) No 852/2004 were complied with in respect that they failed to keep their food premises, and in particular the food storage sheds, clean and maintained in good repair and condition
2. Failure to ensure that the requirements set out in Article 4 (2) ANNEX II CHAPTER IX PARAGRAPH 4 of REGULATION (EC) No 852/2004 were complied with as respects that they did fail to adequately control pests, namely rats, within their food business
3. Failure to ensure that the requirements set out in Article 4 (2) ANNEX II CHAPTER IX PARAGRAPH 3 of REGULATION (EC) No 852/2004 were complied with as respects that business in that they did fail to ensure that the storage of food, namely potatoes, flour, tartare sauce, fish, bacon and black pudding, was protected against contamination from rats likely to render the food contaminated in such a way that it would be unreasonable to expect it to be consumed in that state
4. Failure to ensure that the requirements set out in REGULATION 9 of the FOOD HYGIENE (SCOTLAND) REGULATIONS 2006 were complied with as respects that business in that they failed to comply with the Remedial Acton Notice served on 25 July 2019 requiring to cease the use of the wooden sheds located at the exterior of the premises for the purposes of storage of food

Outcome

There were delays in the Paisley Sheriff Court proceedings due to the COVID-19 backlog. The pleading diet date was originally scheduled for Spring 2020, but was subsequently changed. The case was eventually heard on 2 November 2021.

Following the plea-bargaining process, the outcome was that one of the directors of the company pleaded not guilty to four of the charges, the reason being was that they did not have day-to-day oversight of the company. This was accepted. The other director admitted to acting in an operational capacity for the restaurant and pleaded not guilty to charges 1 and 4 which was accepted but pleaded guilty to charges 2 & 3 and was fined £800 per charge. A £75 victim surcharge was also imposed, bringing the total financial penalty to £1,675.

Environmental Health was only made aware of the outcome of the case recently.

Acknowledgements

Thanks to David Hunter (East Renfrewshire Council) and Tim Lush (North Lanarkshire Council)

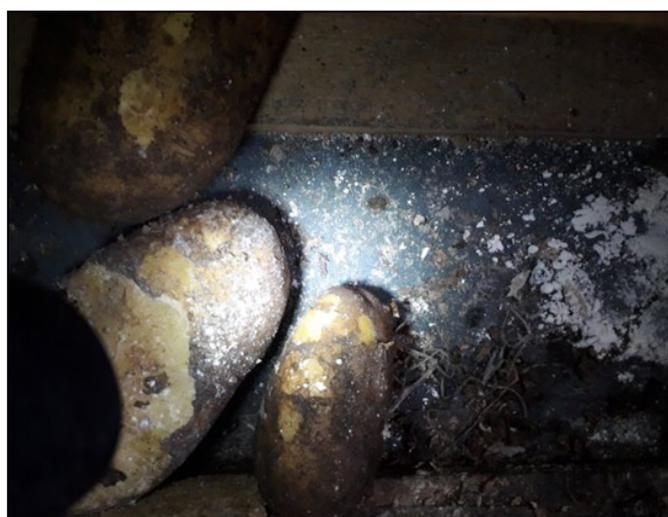
Photographs



The photograph shows the two food storage sheds at the rear of Catch, Fenwick Road, Giffnock. The steps on the left lead into the restaurant and kitchen. Also note that the waste bins were stored around the sheds, thereby increasing the attraction for rats due to the presence of waste food. The shed on the left had been repaired at the base with a piece of wood due to damage caused by rat gnawing. This was an attempt to rat-proof the wooden shed. The bottom left corner of the door has been gnawed allowing rats to gain access inside. The shed on the right was missing a window pane. The bottom left corner of the door had also been gnawed. Rat droppings and food gnawing were extensive in both sheds. The sheds were not capable of being locked and so food was stored in them unsecured overnight.



Inside the shed on the left side where the potatoes and flour were stored. An example of poor storage conditions.

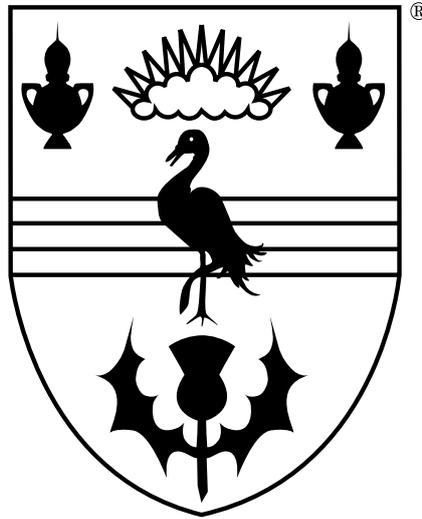


Potatoes gnawed by rats on the floor, rat droppings also on the floor.



The entrance to the shed on the right showing where the door had been gnawed on the bottom left corner. Additionally the entrance floor is a health and safety trip hazard!

THE ROYAL ENVIRONMENTAL HEALTH INSTITUTE OF SCOTLAND



The Institute was incorporated as a Company Limited by Guarantee on 16th February 1983, to give effect to the amalgamation of The Royal Sanitary Association of Scotland and The Scottish Institute of Environmental Health. The Institute was Incorporated by Royal Charter on 8th March 2001, following which the Company was wound up.

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- a. stimulating general interest in and disseminating knowledge concerning Environmental Health;
- b. promoting education and training in matters relating to Environmental Health; and
- c. maintaining, by examination or otherwise, high standards of professional practice and conduct on the part of Environmental Health Officers in Scotland.

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