

Marcia Nightingale, Regulating Our Future

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What is 'Regulating Our Future' all about?



- Modernising how food businesses in England, Wales and Northern Ireland are regulated to check that our food is safe and what it says it is
- Building a system that is dynamic and flexible and can adapt as circumstances change and technology develops in the future





Principles for the changes we are making

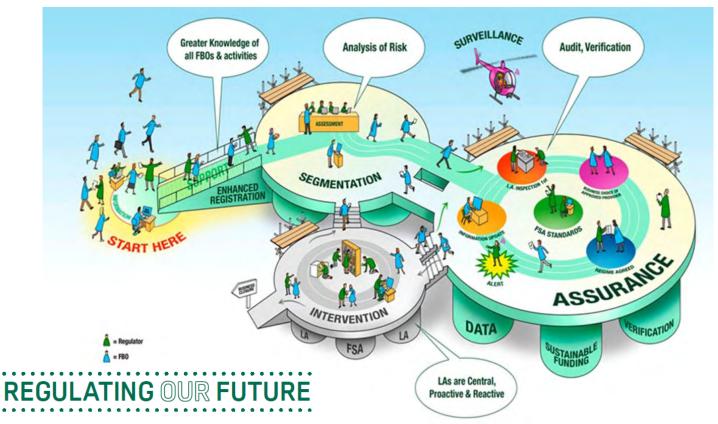
- Businesses are responsible for producing food that is safe and what it says it is
- Regulators' decisions should be tailored and proportionate
- All available sources of information should be taken into account
- Businesses doing the right thing should be recognised and action taken against those that don't
- Businesses should meet the costs of regulation







Our target operating model



Food Standards

Agency food.gov.uk

Register a Food Business Service



Registration

- We are building a new online service that will collect more data on new businesses
- We are updating and revising guidance for businesses on our website
- We will raise awareness of the need to register and signpost businesses to relevant guidance









Segmentation



- We are introducing a more sophisticated and data driven way for determining risk segmentation
- We are building a 'risk engine' which uses a set of business rules to generate a 'risk score' which segments businesses into categories
- The category determines the nature, frequency and intensity of official controls







Regulated Private Assurance



- We are introducing more ways for businesses to provide evidence they are doing the right thing
- For multi-site businesses, we are introducing a way of increasing the focus on the controls that operate at business level rather than doing this routinely at each individual outlet





National Inspection Strategies

- We have been exploring the concept of NIS with six Primary Authority partnerships:
 - Can PAs access business data to consider compliance?
 - What needs to happen for Food NIS to be a success?
- This work has been independently evaluated
- We have worked with stakeholders to establish draft NIS Standards

Primary Authority,

National Inspection Strategies (NIS)

https://www.food.gov.uk/primary-authority-national-

inspection-strategy







Food Safety Culture

What we're planning

- To discover and gain greater understanding of food safety culture and its influence on business compliance
- Determine how that may impact across the FSA in its role as a central competent authority and as a competent authority.
- Explore the potential for an assessment of the food safety culture to inform official controls undertaken by competent authorities





Food Safety Culture cont...

What difference will it make?

- Clearer insight into business compliance to inform risk based decision making
- Promotion and support of business good practice
- FSA/LAs using information on food safety culture to maximise public protection



Food Hygiene Rating Scheme





- We recognise the interdependencies between 'Regulating Our Future' changes and the FHRS
- We are exploring how these can be managed
- We are working towards mandatory display of ratings in England



What outcomes are we aiming for?

- Outcomes about protecting public health and preserving food safety and authenticity
- Outcomes about public trust and consumer confidence
- Outcomes that show we are becoming a better regulator







How can you get involved?

View our newsletters and sign up for updates:
 <u>https://www.food.gov.uk/about-us/about-the-fsa/regulating-our-future-newsletter</u>

Get in contact: <u>FutureDelivery@food.gov.uk</u>

Food Safety Culture contact: yvonne.robinson@food.gov.uk

