

ORKNEY
ISLANDS COUNCIL

Orkney Islands Council

Planning and Community Protection Service

Environmental Health

Food Regulatory Service Plan for 2022/23

1 Foreword

Orkney Islands Council recognises the importance that the provision of effective food controls play in ensuring the safety and wellbeing of Orkney archipelago residents and those who visit the Islands, be that as individuals, package tours, or as clients on cruise ships.

This Food Service Plan provides an effective strategy, and targets the council resource towards frontline services and especially the high-risk activities. It provides the framework for the effective monitoring of both short-term and longer-term monitoring of the impact of the service and the level of regulatory compliance.

The plan fits with, and adds support to the Environmental Health Service Plan, setting out the standard of performance that is expected to maintain public protection, professionally balancing the most effective means of engagement, be that through education, encouragement or, ultimately, enforcement. The Plan acknowledges and supports the idea that assisting and encouraging business to meet food safety requirements is as important as identifying non-compliance, thereby contributing to the Council's overall vision of working together for a better Orkney.

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2 Service Aims and Objectives

2.1 Aims of the service

To ensure all food placed on the market, be that at local, national, or international level, is produced, stored, distributed, or handled on the islands, is compliant with necessary food safety regulations and, where possible, businesses are encouraged to meet best practice.

To support business by the effective issuing of certification to help them trade in markets or customer fulfilments overseas.

To embrace the opportunity to support business by engagement and introduce the new method of official controls for the higher risk activities, particularly as part of the food recovery programme following the recent Covid19 pandemic.

2.2 Service Objectives

The service aims will be achieved through the following supporting objectives:

- Delivering on a risk-based frequency, a programme of inspections and interventions in relation to food businesses,
- Providing advice and support to help businesses comply with their legal obligations.
- Investigating complaints and taking appropriate and proportionate action regarding food or food premises.
- Ensuring that any action following an intervention is consistent, transparent, and proportionate to the risk.
- Carrying out planned and targeted environmental and food microbiological samples to both an agreed sampling programme and to upcoming or identified risks.
- Investigation of the causes of notified infectious diseases and assisting in and educating on, the prevention of their potential spread.

2.3 Strategic Planning

This document reflects engagement and discussion with senior management and stakeholders for the council who recognise the statutory, moral responsibility and duty that comes with being the primary food safety regulatory body on the Islands.

The Service also acknowledges its working partners in other council services, FSS, NHSO, the Police, Marine Scotland, and the Scottish Authorities in their assistance and support to the authority in meeting the obligations and statutory duty.

3 Background

3.1 Local Profile

Orkney is located six miles north of the mainland of Scotland and is an archipelago of 54 islands, of which 18 are inhabited. Orkney covers an area of 974 square kilometres, with more than half being taken up by the mainland of Orkney. The main island is known as the Mainland, with the south isles of Burray and South Ronaldsay joined by the Churchill Barriers. The outer islands to the north of the Mainland are Shapinsay, Rousay, Egilsay, Wyre, Westray, Eday, Sanday, Stronsay, Papa Westray, North Ronaldsay and to the south of the Mainland Hoy, Graemsay and Flotta.

The total population of Orkney is estimated at over 22,000, with approximately 80% living on the Mainland of Orkney and linked islands. Population mid-year projections show Orkney overall is ageing at a faster rate than Scotland.

Agriculture is the main source of economic activity, followed closely by tourism. Other industries include oil, fishing, salmon farming, renewable energy production, craft industries and food and drink processing.

Although Orkney is geographically isolated, the islands are well served by transport links to mainland Scotland.

3.2 Organisational Structure

The regulation of food safety is provided by the “commercial team” within Environmental Health which, along with Trading Standards, is part of the Council’s Planning and Community Protection Service. A structure chart for Environmental Health is in appendix 1 and it will be noted that Environmental Health staff cover the full range of environmental health duties on behalf of the council. Administrative support is provided by the Council’s directorate support service.

The Environmental Health Manager has the responsibility for the operational delivery and strategic direction of the Environmental Health service. The designated Lead Food Officer is an Environmental Health Officer in the Commercial Team. The Commercial Team undertakes (amongst other duties) food inspections and investigations. The Team currently comprises one Environmental Health Officer and one Environmental Health Technical Officer. The Commercial Team is, in addition to food safety, responsible for health and safety, infectious disease control, and supports the functions of Port Health and Licensing. The EHM and LFO are new in post and have identified service resource pressures, particularly relating to food safety. This has been drawn to the attention of Members and Senior Management and, at the time of writing, the outcome of a growth bid to fund an additional food competent officer has been approved and recruitment is awaited.

3.3 Scope of Service

The Food Safety Service aims to provide advice and professional guidance on food safety requirements to all businesses within the archipelago. The portfolio of businesses numbers 630, ranging from primary production sites through to international exporters, with Orkney products having international renown and being sold locally on Orkney from “honesty boxes” at the farm gate, through to Fortnum and Masons in London, and on airlines and in stores on every continent. Breaking this down further, it is identified as having 37 Approved businesses in respect of fishery products, meat products, dairy products, egg packers, cold stores, and rewrapping centres.

The numbers and categories of food hygiene/food standards premises, as defined by Food Standards Scotland, are shown in Table 1.

Table 1: Number and Type of Food Businesses within Orkney¹

Food business Type	No of premises
Primary Producers	86
Manufacturers and Packers	59
Distributors and Transporters	5
Supermarket	6
Small Retailer	61
Retailer/Other	14
Restaurants/Canteen/Café	117
Restaurant and Caterers - other	66
Hotel/Guest House	66
Pub/Club	15
Take Away	15
Caring Premises	37
School/College	22
Mobile Food	29
Not yet trading	3
Fishing Vessels	97
Total	695

The Food Service

- Inspects premises where food is manufactured, processed, prepared, or sold to ensure that it is handled and produced safely and that the premises operate in a hygienic manner to at least minimum legal requirements, inspections also ensure legal compliance with; quality, composition, labelling, presentation, and advertising.

¹ SND Database March 2022

- Investigates food complaints in respect of contamination, composition, labelling and unhygienic practices.
- Obtains samples of food for examination and analysis to ensure it is free from contamination and that the composition and labelling is accurate. The examination and analysis are carried out by the Laboratory of the Public Analyst, Edinburgh.
- Investigates the occurrence of food poisoning and food borne disease in partnership with NHS Orkney.
- Issues export certificates to facilitate trade outwith Britain
- Issue registration documents to allow the movement of certain species of shellfish.
- Promotes, advises, educates, and provides guidance on food matters to businesses and residents of and visitors to Orkney.

The council's Trading Standards Team also sits within the Planning and Community Protection Service and carries out the following functions in relation to food and feed:

- Inspects premises in which feed is manufactured and stored for sale to establish that procedures are in place to ensure compliance with the compositional and labelling requirements of feed legislation and to ensure compliance with feed hygiene and primary production requirements.
- Inspects livestock and arable farms to ensure safe production of feed and good animal feeding practices.
- Investigates complaints about feed.
- Takes samples of feed when necessary for examination and analysis to ensure freedom from contaminants and compliance with compositional and labelling requirements.
- Provides advice and information to businesses that manufacture, store, distribute and supply feed on the requirements of applicable legislation.
- Has a statutory duty to enforce legislation applicable to fertilisers and can undertake this duty along with feed enforcement at applicable premises.
- Provides the council's animal welfare functions

3.4 Demands on the Food Service

3.4.1 Approved Premises and Milk Production Holdings

There are 37 premises in Orkney that hold an approval status under Regulation (EC) No 853/2004. These approved premises meet higher legal requirements as they process or handle products of animal origin. The approvals cover dairy products, meat products, meat preparations, fishery products, Live Bivalve Molluscs, cold stores, and the rewrapping and repackaging of products from other establishments. The Approved premises are split up in the following manner.

Table 2: Number and Type of Approvals relating to Premises within Orkney

Approval Type	No. of Approvals
Fishery Products	12
Dairy Products	8
Meat Products	1
Meat Preparations	0
Shellfish	10
Cold Store	1
Rewrapping & Repacking	1
Egg Packers	10
Total number of Approvals	37*

*Some premises are approved for more than one type of animal product e.g. fish and shellfish.

In addition to the above Approved premises under Regulation (EC) No 853/2004, there are currently 18 premises approved as milk production holdings, and three further applications are expected from recent reviews to amend the approved status to include new products.

3.4.2 Service Delivery Points

Staff are based at the main Council building in Kirkwall (and are no longer “working from home”). The general approach is that engagement with duty holders and food business operators is at the business or residential property rather than at the main Council offices; the Service can also be accessed by telephone, email or in person at the “One Stop Shop”. In addition, out of hours inspections/visits also take place according to risk and business need. This includes out of hours work to support the Council’s role as a port health authority. To avoid a mainland centric approach, the Environmental Health Service Plan commits to a series of island roadshows which will combine promotional and preventative work with regulatory visits to a particular island.

Voice mail systems are in place for calls received out of hours and, with the exception to the port health email account, e-mails will only be dealt with during office working hours. A formalised “out of hours emergency response service” is not currently in place (although it is being considered as part of the Environmental Health Service Plan). However, informal arrangements are in place for the Safety and Contingencies Manager and Emergency Services (including NHS Orkney, FSS, Scottish Water and HSE) to contact Environmental Health or Trading Standards outside normal office hours in response to an emergency. and at weekends.

3.5 Enforcement Policy

The council has adopted the Cabinet Office Enforcement Concordat. This is incorporated within the Environmental Health and Trading Standards General Enforcement Policy which has taken into consideration the Legislative and Regulatory Reform Act 2006, the Hampton Principles, and the Scottish Regulators’ Strategic Code of Practice. Members have agreed that a full review of the enforcement policy may take place during 2022/3, and this is likely to include bringing licensing functions into the scope of the enforcement policy. The new draft policy will be released for consultation with partners, food business operators and the public and will be included in the municipal timetable to be ratified by members during the 20/23 year. Once reviewed, it will be publicised on the council website for public access. A graded approach is taken to enforcement interventions, with a minimum being a summary report left with the business after every visit inspection.

4 Service Delivery

4.1 Food and Feed Premises Inspections

Following the creation of Food Standards Scotland on 1 April 2015, the Food Law Code of Practice was issued to ensure an effective, consistent and proportionate approach to the delivery of Food Official Controls by Local Authorities across Scotland to protect food safety and the wider interests of consumers. Its subsequent revisions have updated and consolidated this approach.

Orkney Islands Council considers programmed inspections of food premises to be an essential element in protecting the food available to consumers in their area. In accordance with the Statutory Codes of Practice, all food premises are risk assessed and a rolling programme of inspections is generated according to risk and compliance.

Following the updated Code of Practice and Practice Guidance notes in 2019, and the outbreak of the Coronavirus pandemic, the inspection system and routine inspections were paused. The service was further impacted by the resignation of the two officers responsible for the inspections.

The method of assessment for inspections changed with the new code of practice bringing in a rolled-up inspection system covering both food safety and food standards known as food law, the assessment of which and the new risk assessment is in the process of restarting the whole system. The restart of this system occurred in September 2021. The demands on the service to change and review the details in the database and to update the details on the portfolio caused delay to the implementation of the new scheme.

The assessment now has three groups, each sub-divided into 5 bands, each having their own inspection frequency. The groups identify the production and handling activities and the band is identified by the compliance achieved by the business in terms of both standards and hygiene. From this matrix the next inspection can be identified, be that a 1-month or up to 60 months intervention frequency in the case of sustained compliance.

Orkney Islands Council also undertakes alternative interventions include sampling, monitoring, surveillance, education, or verification visit and should enable a lighter touch for compliant premises and enable additional resources to be targeted on non-compliant premises in line with the new Regulators' Compliance Code.

Interventions are the key to achieving and improving compliance with food law by food business operators. The range of interventions allows food enforcement officers to use their professional judgement in applying a proportionate level of enforcement to each business.

Alternative enforcement is reserved for the lower risk food business, for example small B&Bs i.e. where only breakfast is provided, small fishing boats (non- factory) and childcare premises where no food is produced.

Approved premises have also had the inspection system reviewed and changed in line with Official Control Verification considering the departure from the EU and the enhanced system of inspection and auditing needed to ensure businesses undertaking high risk activities with products of animal origin meet the stringent requirements for food safety. Where previously an inspection would have taken 2½ hours, an official control will take between 5 and 8 days, according to the size and complexity of the operation. This has a great impact on the service provision.

In 2014, the Council launched the Food Hygiene Information System (FHIS), which is an FSS/local authority partnership initiative for providing consumers with information about hygiene standards in places where they eat or shop for food. The overarching aim is to reduce the incidence of foodborne illness (and the associated cost to the economy) through improved hygiene standards. Relevant businesses are able to display a 'Pass' or 'Improvement Required' certificate. Of those businesses eligible in Orkney, 99% at the start of this year are able to display a 'Pass' certificate.

Additional External Factors Affecting Intervention Performance – Scottish food National Database Project

Local Authorities are subject to Food Law Performance Monitoring and were required to report electronically on an annual basis to the Food Standards Agency via the Local Authority Enforcement Monitoring System (LAEMS).

Food Standards Scotland have now developed an integrated IT system for recording data relating to official controls and other interventions at food businesses across all Scottish Authorities. This has given rise to the Scottish National Database (SND) that now lifts all relevant data from UKFSSnet (food safety and sampling) and CIVICA – Authority Public Protection, the data management system used by Environmental Health and Trading Standards.

4.2 Food and Feedingstuffs Complaints

The Service will consider and, where appropriate, fully investigate every food complaint in accordance with procedures and the Food Law Code of Practice. All food complaints are evaluated on receipt by an Authorised Food Officer. Complainants are informed of the proposed course of action and of the progress and outcome of their complaint.

Where food involved in a complaint originates outside Orkney, liaison with the appropriate Primary/originating or enforcement authority is undertaken. Arrangements are in place to allow the transfer of information and investigatory responsibilities with other Local Authorities or the Food Standards Scotland when necessary. All subjects of complaint, if sent to the Public Analyst for examination or analysis, are recorded on the national electronic Food Surveillance System/Scottish Food Sampling database, in accordance with laid down procedures.

Few food complaints are received by the Service. Based on previous years, it is anticipated that in relative terms few complaints are made about food or premises conditions numbering approximately 20 per year, the majority being related to hygiene standards.

4.3 Primary Authority Scheme

Orkney Islands Council acknowledges the Primary Authority scheme, but has few businesses that are either eligible or situated on the archipelago. Where a business does operate a primary Authority, the officers of the council will take note of any inspection plan produced by the primary authority to improve the effectiveness of inspection, avoid repeated checks and enable better sharing of information.

The service also acknowledges the duty of Orkney Islands Council to respond to requests for originating authority reports from any food authority whose investigations identify a manufacturer or supplier within Orkney.

The Council acts as originating authority for all Orkney food businesses. The current policy is to investigate all authority referrals. On average this authority receives less than 10 such referrals per year.

4.4 Advice to Business

The bulk of additional advisory work is carried out during inspections and visits. The dual capabilities of staff on both food hygiene and food standards aspects also assists by enabling advice on any aspect of food regulation to be provided at any food regulatory visit, regardless of the specific purpose of that visit.

The Service also provides advice, through the planning liaison service, to potential business start-ups or when significant refurbishment is being considered.

The Service also provides advice on request to both businesses and consumers. The Service can expect to receive approximately 100 requests for advice in any year.

4.5 Food Sampling

An annual food sampling programme is undertaken with samples being procured for the purposes of microbiological examination and chemical analysis. This programme incorporates the North of Scotland Food Liaison Group initiatives and national surveys initiated by the Scottish Food Enforcement Liaison Committee (SFELC) the Local Government Association (LGA), the Health Protection Scotland (HPS), the Food Standards Scotland (FSS), and Food Standards Coordinating Working Group (FSCWG). Where possible, sampling is focused on food produced for local consumption in Orkney or wider distribution.

Programmed sampling does not include formal sampling, which is required where formal enforcement action is considered. However, the logistics of taking formal samples and the transfer of those to the Public Analyst at Edinburgh City Council make for compliance with the code nigh on impossible to meet; this is a recognised risk and would need to be factored into the response to any serious incident or outbreak. Only trained Food Enforcement Officers will carry out all formal sampling.

The food service will take part in the local, regional, and national surveys during 2022/2023, although the details of the surveys are yet to be finalised.

Orkney Islands Council supports the Scottish Food Safety Database which electronically records and downloads all food and feed sampling. Sample results are placed on a secure website where national trends can be easily identified.

4.6 Control and Investigation of Outbreaks and Food Related Infectious Disease

The officers of the commercial team are trained to deal with potential or actual cases or outbreaks of food poisoning and foodborne disease. In the event of a food or water-borne incident, the Service works with NHSO. Where issues of public health dictate, staff will be diverted from pro-active inspection and sampling work to attend to the incident.

The Service has no formal out-of-hours arrangements and relies on the good will of officers to respond to out-of-hours incidents. The Service also holds a list of out of hours contact details for its food enforcement staff, which can be utilised in situations where there is a serious or imminent threat to public health.

The service currently investigates all cases of potential food related infectious diseases where it is judged that a particular food premises is implicated. This investigation will normally only occur when confirmation of the organism is received. Around 60 suspected or confirmed cases of foodborne illness are reported to the Service every year.

The service is the lead author from the council for the statutory joint health protection plan required by the Public Health etc (Scotland) Act and this plan is currently being updated with NHSO colleagues.

4.7 Food Safety Incidents

The Food Service receives notification of Food Alerts to the authority by email and text. This system is monitored throughout each working day and out-of-hours contact arrangements are registered with the FSS, including communication by text message to key personnel. Similar procedures are in place in relation to Allergen Alerts. Most food alerts from the FSS do not impact Orkney.

4.8 Liaison with Other Organisations

The principal vehicle for inter-authority liaison is the North of Scotland Food Liaison Group, where the Environmental Health Officer for the commercial team represents the authority. The attendance at these meetings ensures consistency of enforcement and best practice in regard to food hygiene issues and cooperation with key partner agencies such as Food Standards Scotland.

The Environmental Health Manager attends meetings of the Orkney Local Emergency Planning Group, which is a multi-agency group set up to deal with any emergency incident affecting Orkney. The EH Manager is also invited to attend the Scottish Health Protection Network Gastro, intestinal and zoonotic diseases group (SHPN GIZ). Regular meetings take place between the EH Manager, Scottish Water Public Health Team and NHSO. These liaison arrangements will be continued, as they ensure a consistent enforcement approach with other Scottish Local Authorities and support partnership initiatives, particularly for staff training. Attendance is also a requirement of the Framework agreement between local authorities and the FSS.

The Service also has internal liaison arrangements with the Building and Planning Control Services for prospective and refurbishment of food business premises and with the Licensing Committee and Board for licensed food premises and Street Traders.

When appropriate, attendance will also be sought at meetings held by other Agencies such as:

- Food Standards Scotland (FSS)
- Scottish Government Rural Payments and Inspections Directorate (SGRPID)
- Health Protection Scotland (HPS)
- Marine Scotland
- NHS Orkney

4.9 Food Safety Promotion

The authority will also participate in promotional activities with external agencies and other services within the Council, where it is deemed to support the protection of public health.

4.10 Financial Allocation

The environmental health budget does not contain separate budget lines relating to food service activities. The budget for the financial year 2022/23 (excluding any additional successful growth bids) covering all environmental health activities is shown in appendix 2.

4.11 Staffing Allocation

The current allocation of full-time equivalent staff to the Food Service is detailed below. Given the size of the team and the need to ensure flexibility and resilience within the team, the calculation of full-time equivalents is subject to a degree of uncertainty and is therefore less than helpful when making comparisons or undertaking benchmarking.

Estimated allocation of full-time equivalent staff to the Food Service

Full Time Equivalent Staff	Food
Section Management	
Environmental Health Manager (EHM)	0.1
Field Staff	
Environmental Health Officer (LFO)	0.8
Food Law Technical Officer	0.8
Sampling Officer	0.1
Total	1.8
Section Support provided by an allocated clerical officer from the directorate support team	0.3
Total	0.3

4.12 Staff Development Plan

Continuous Professional Development plans are being prepared for all staff within Environmental Health and as required by the Code of Practice the Service ensures that:

- All staff involved in food safety interventions are qualified. This may be as Environmental Health Officers or holders the Higher Certificate in food safety issued by the Environmental Health Registration Board or equivalent.
- Staff involved in food standards work are either EHOs, have the higher certificate in food standards inspection or studying for the higher certificate in food practice
- Staff involved in the seizure or assessment of foods by inspection are Environmental Health Officers or Authorised Officers with specialist qualifications in food inspection.
- All staff involved in the assessment of quality systems have had suitable specialist training, namely Official Control Verficiaton (OCV)

The council has made a commitment to support officers technical oficers in qualifying as environmental health officers

5 Quality Assessment

The Service has a historic “Quality Management System” (QMS) for a variety of regulatory activities; the EHM and LFO who are new in post have formed the opinion this is now outdated and in need of review and replacement. This task has been included in the Environmental Health service plan, with a view to replacing the QMS system with a smaller number of meaningful procedure documents and maximising the functionality of the Civica APP system. This will take account of the new approaches to Food Law interventions and Official Control Verification. Revisions to the enforcement policy will also include a more formalised peer review system for cases where formal action such as notices are being used.

6 Review

6.1 Review against the Service Plan

The Service Plan will be reviewed on an annual basis following the end of each financial year.

In 2019 through to 2021, the Coronavirus pandemic affected service provision, causing all but a complete halt to food regulatory work across the country and, coupled with staff resignations, the effect on such a small team was catastrophic. Accordingly, no food service plan had been issued in 2020 to review against and the 2019 service plan was affected by the outbreak of the pandemic, meaning any attempt at a review of previous plans would be of scant value. Moving forward, the review of the plan will include

assessment of performance against the plan, identifying areas for improvement and the demands on the Service.

6.2 Identification of any Variation from the Service Plan

In 2020, the service lost the two food Officers and the Environmental Health Manager to resignations, and the contingency measure put in place was to utilise the remaining Environmental Health Officer from the Environmental Protection Unit to manage the service, with a contractor to maintain commercial service provision until officers could be recruited into post. The recruitment of the contractor was difficult due to the remote location of the Orkney Islands and the ensuing pandemic took more of the contractor's time. A qualified, competent, and experienced Food Law technician was recruited and was in post in August 2020.

An Environmental Health Officer with significant food experience was recruited in September 2021. However, it was recognised that these officers would need to spend time updating in food standards enforcement, and the new OCV regime. The new incumbent to the post of Environmental Health Manger took up position in December 2022, meaning the team had a full complement of staff at the start of 2022.

The restart of effective food control was tentatively undertaken, with the high-risk businesses being targeted first. It was clearly apparent that the historical information regarding the large businesses had not been effectively maintained or controlled. Few checks had been undertaken on updating the portfolio of businesses or trawls of relevant information sources to identify unregistered new businesses.

The pandemic had also allowed cottage industries to start up selling food and provisions through honesty boxes, where before farmers markets and other venues and outlets had been used. The service has been playing catch-up to identify and register these businesses, particularly advising them on the changes to the labelling requirements and safety of their products with respect to allergens.

It has been identified with the changes and shift to OCV and Food Law inspections that the service is understaffed for the revised portfolio. Consideration has been given to the recruitment of a further food law technician to undertake lower risk inspections to supplement and support the work of the two incumbent officers of the commercial team.

6.3 Planned work in 2022/23

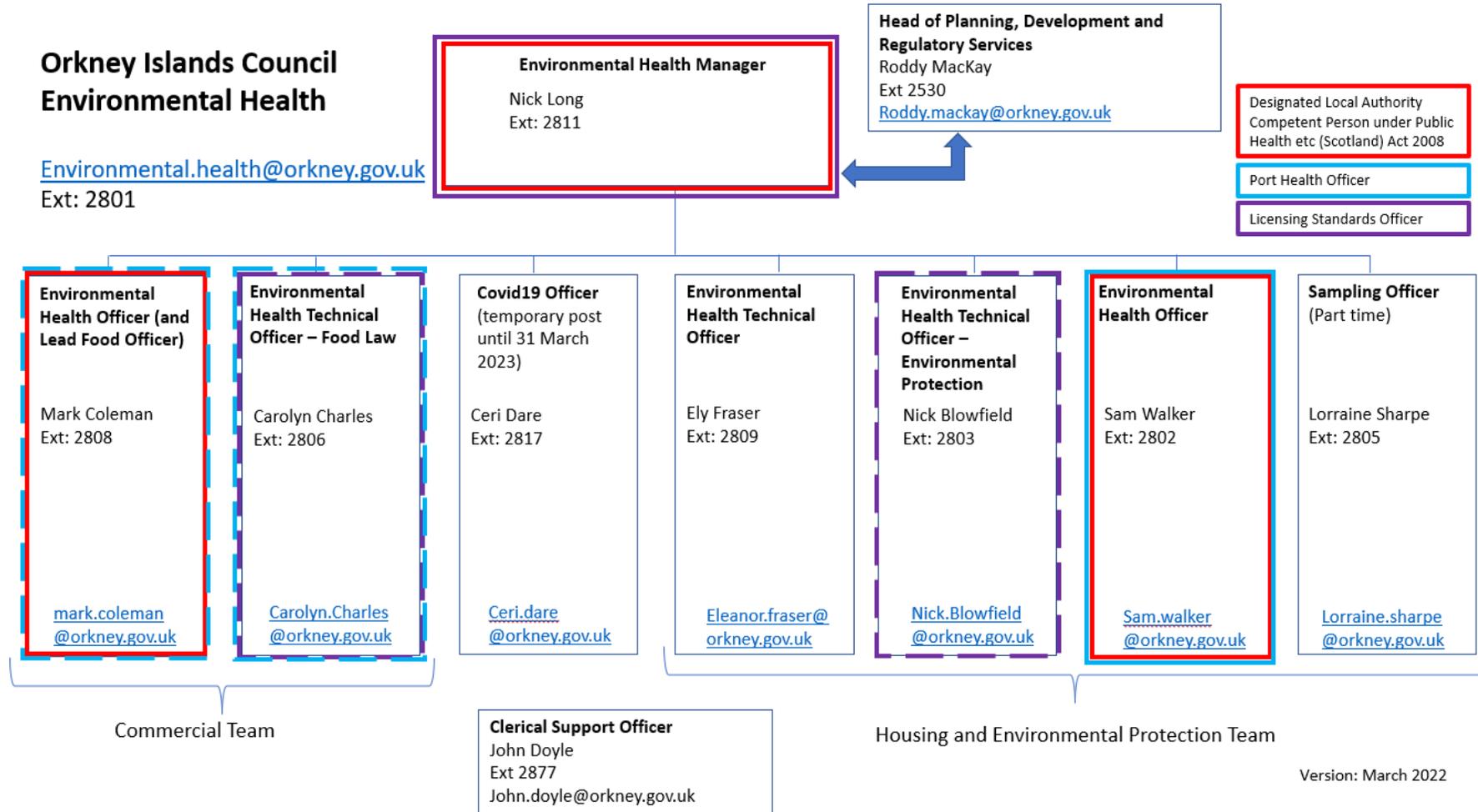
As well as the actions detailed in the Environmental Health Service Plan, the following food specific areas of work have been identified to be undertaken in the year.

- (a) Maintain officers' continuing professional development as required by the Food Law Code of Practice (Scotland), with ongoing training based on individual need, including support for colleagues who are undertaking training to qualify as an EHO.
- (b) Fully review and update the policies and procedures in relation to food safety.

- (c) Continue involvement in the food sampling programme.
- (d) Officers from the Commercial Team to continue to work with businesses to implement any necessary changes considering legislative changes arising from leaving the EU.
- (e) Continue to promote and participate in the Food Hygiene Information Scheme in Orkney.
- (f) Implement the revision of the risk assessment with combined inspections in relation to food hygiene and food standards inspections in line with guidance issued by the FSS.
- (g) Review the database identifying new food businesses or seasonal businesses that have started during the pandemic.
- (h) Embracing and undertaking the shift change to OCV for approved premises.
- (i) Review and revise the enforcement policy.
- (j) To include user useful supporting documents, frequently asked questions and guides for newer and less commercial businesses
- (k) Proactive campaign (with corporate comms team) with press, solicitors, estate agents and local media to encourage businesses to register and therefore capture unregistered businesses.
- (l) Use of open source material (including social media and other council datasets) to check local businesses are registered and therefore subject to official controls. Together with an agreed communications plan for making contact with businesses which are not yet registered.

Appendix 1

Structure chart for Orkney Islands Council Environmental Health



Appendix 2. EH Budget

Approved Budget Profile Statement 2022/2023

R29010000 ENVIRONMENTAL HEALTH

Budget Holder: Long, Nick

<u>Date</u>	<u>Profile No.</u>	<u>Profile Description</u>	<u>Amount</u>
08/04/2022	13	APT&C Monthly	447,100.00
08/04/2022	39	Equal Monthly, Period 1 Start	(28,200.00)
Staff Costs			420,900.00
08/04/2022	14	Equal Monthly Late	27,400.00
08/04/2022	21	Bi-annual Months 6/12	5,200.00
08/04/2022	23	Annual Period 1	5,200.00
Supplies & Services			37,800.00
08/04/2022	14	Equal Monthly Late	15,200.00
Transport, Vessel & Plant			15,200.00
08/04/2022	14	Equal Monthly Late	8,800.00
Administration			8,800.00
08/04/2022	34	Annual Period 12	127,600.00
Apportioned Costs			127,600.00
08/04/2022	14	Equal Monthly Late	1,100.00
Third Party Payments			1,100.00
08/04/2022	14	Equal Monthly Late	1,000.00
Miscellaneous Costs			1,000.00
Expenditure			612,400.00
08/04/2022	14	Equal Monthly Late	(17,200.00)
08/04/2022	23	Annual Period 1	(13,400.00)
Fees & Charges			(30,600.00)
Income			(30,600.00)
Cost Centre Net Total			581,800.00