

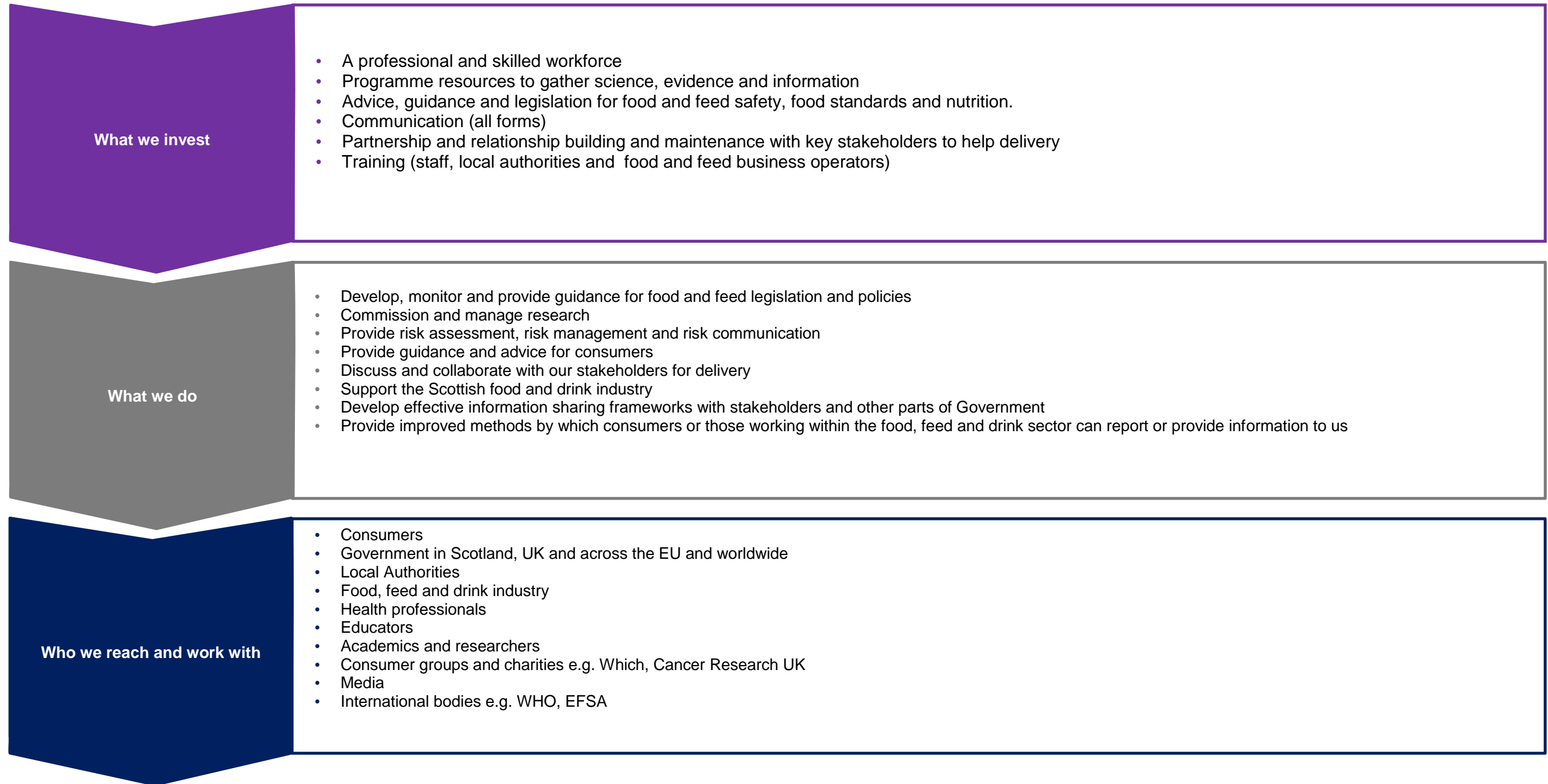
FOOD STANDARDS SCOTLAND

SIX MONTHLY OUTCOMES REPORT

1st October 2020 to 31st March 2021



Scottish Government (SG) Purpose	To focus on creating a more successful country with opportunities for all of Scotland to flourish through increased wellbeing, and sustainable and inclusive economic growth						
FSS VISION	To create a food and drink environment in Scotland that benefits, protects and is trusted by consumers						
SG Outcomes FSS map to	We are healthy and active	We grow up loved, safe and respected so that we realise our full potential	We tackle poverty by sharing opportunities, wealth and power more equally	We have globally competitive, entrepreneurial, inclusive and sustainable economy	We have thriving and innovative businesses, with quality jobs and fair work for everyone	We value, enjoy, protect and enhance our environment	We are open, connected and make a positive contribution internationally
FSS Outcomes	Food is safe	Food is authentic	Consumers have healthier diets	Responsible food businesses flourish	FSS is a trusted organisation	FSS is efficient and effective	
What that means for us	<p>Food is safe</p> <p>Food businesses should not sell food in Scotland which is unsafe.</p> <p>Scottish consumers understand how to make sure the food they cook and eat won't do them any harm.</p>	<p>Food is authentic</p> <p>Food businesses meet their responsibility to ensure information provided about food and drink is true.</p> <p>Scottish consumers can trust the information provided on the food and drink they buy.</p>	<p>Consumers have healthier diets</p> <p>The Scottish food and drink environment supports a healthy balanced diet.</p> <p>Scottish consumers are enabled and encouraged to make healthier choices.</p>	<p>Responsible food businesses flourish</p> <p>Food businesses that meet their responsibility to provide safe and authentic food are supported.</p> <p>Irresponsible food businesses are held to account</p>	<p>FSS is a trusted organisation</p> <p>Scottish consumers trust and act upon our advice.</p> <p>Industry, government and stakeholders listen to our recommendations and advice.</p> <p>Staff are proud to work for FSS</p>	<p>FSS is efficient and effective</p> <p>We will do what we say and clearly demonstrate this.</p> <p>We make the best use of our available resources.</p>	



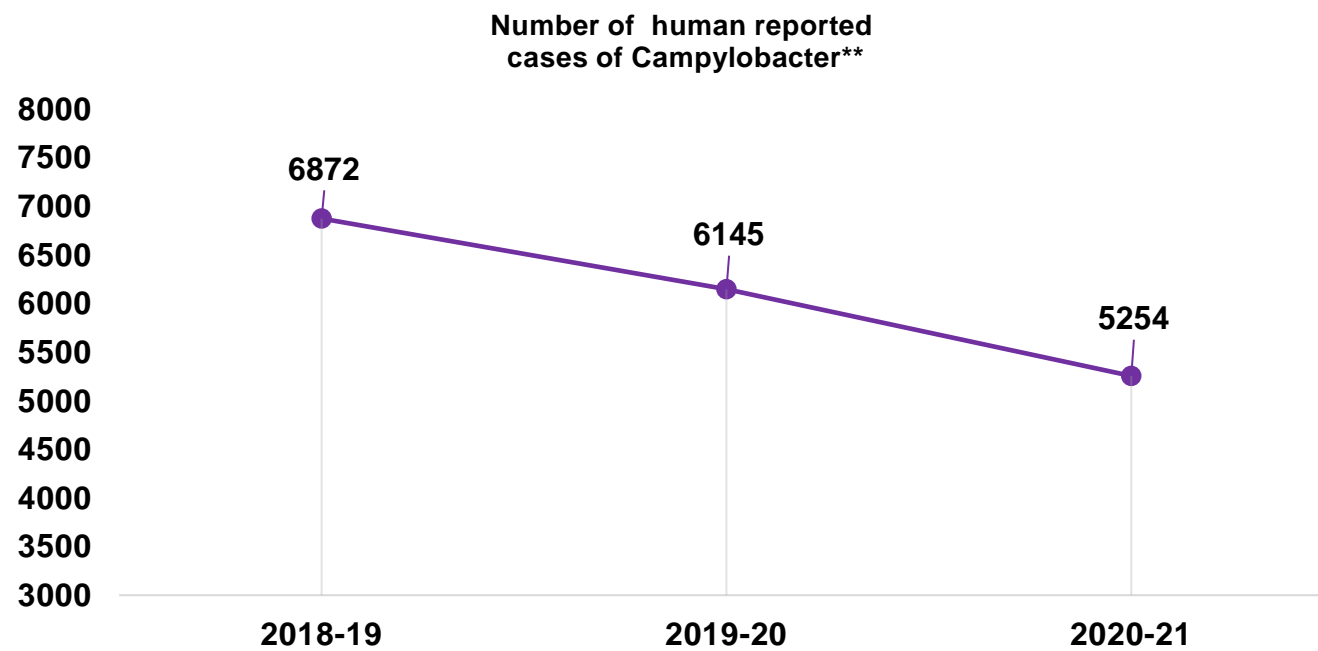
FOOD IS SAFE

What does this mean?

- Food placed on the market is compliant with food safety legislation;
- Wherever appropriate, food is supplied with accurate instructions to ensure safe storage and handling;
and
- Consumers understand the risks and how to protect themselves and those for whom they prepare food from foodborne illness.

The FSS Board receives further detailed information on progress under this outcome through the FSS annual report, quarterly performance reporting (including indicators of operational, audit, HR, and health and safety performance), the consumer tracker report, and quarterly and annual incidents reports and regular updates on specific projects and strategies e.g. shellfish review and Campylobacter strategy.

Campylobacter data (see note 1 page 23)



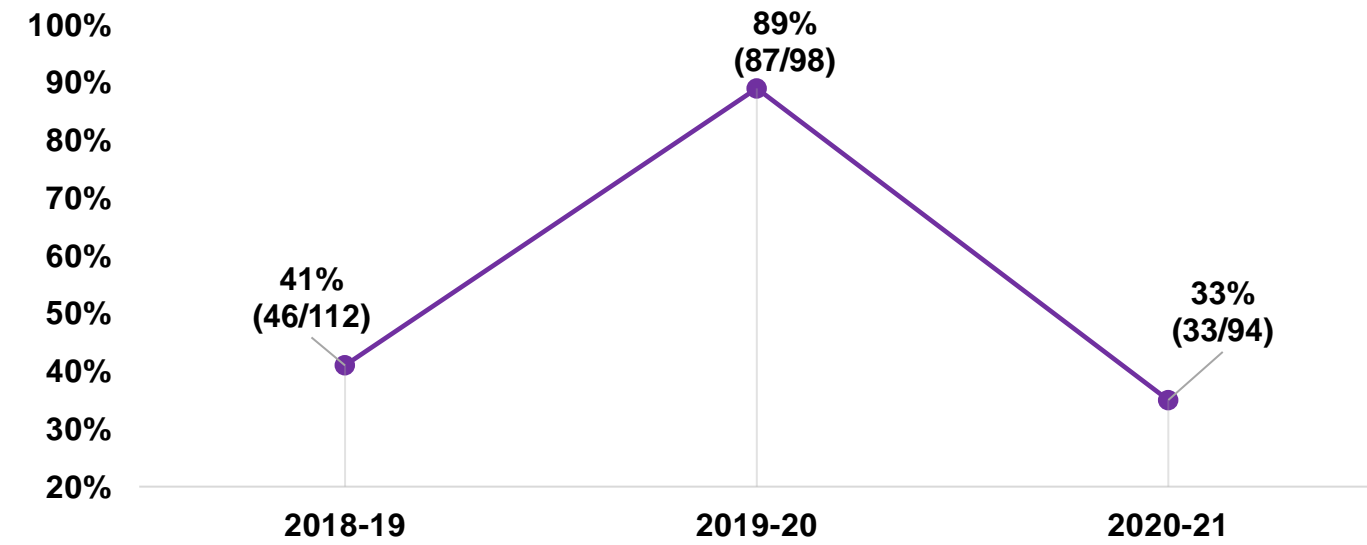
** Figures can vary from previous reports based on the uploading of additional figures after publication

Annual incident data (see note 2 page 23)

For the period 1st October 2020 to 31st March 2021 FSS handled 49 incidents, including 11 which were led by FSA but where a Scottish contribution was required. 6 of the 49 incidents were related to allergens, 3 of which were led by FSA and 3 led by FSS.

Overall incidents for the reporting year amounts to 94 with 33 incidents related to allergens, Biotoxins or Microbiological.

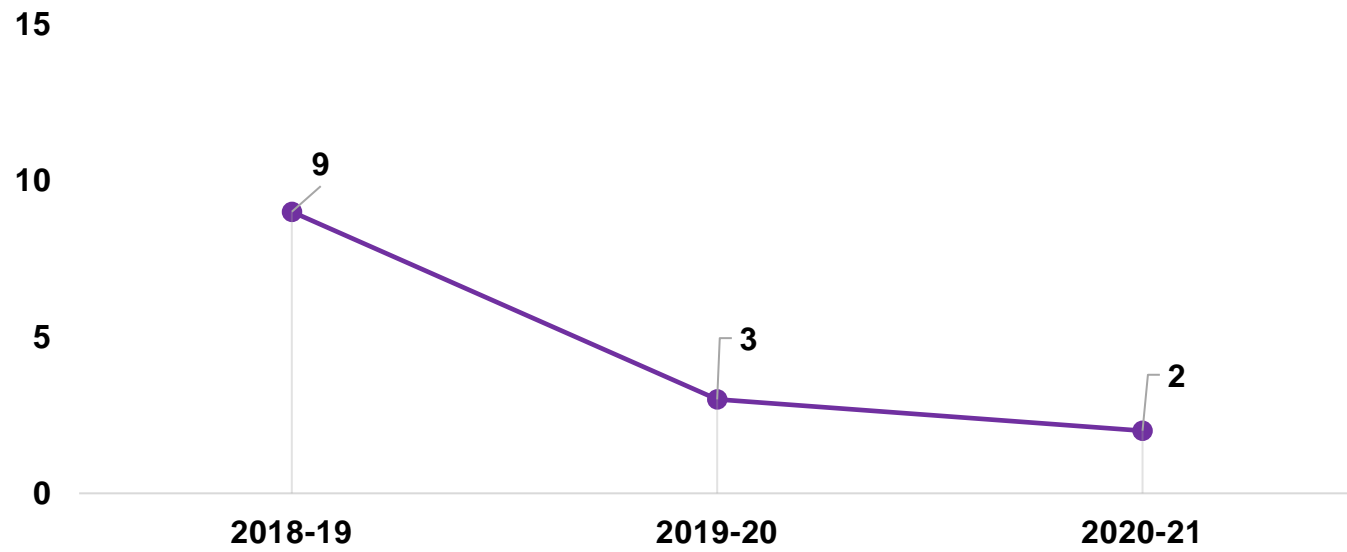
Percentage of incidents in Scotland handled by FSS that were Microbiological, Biotoxin and allergen Food safety incidents



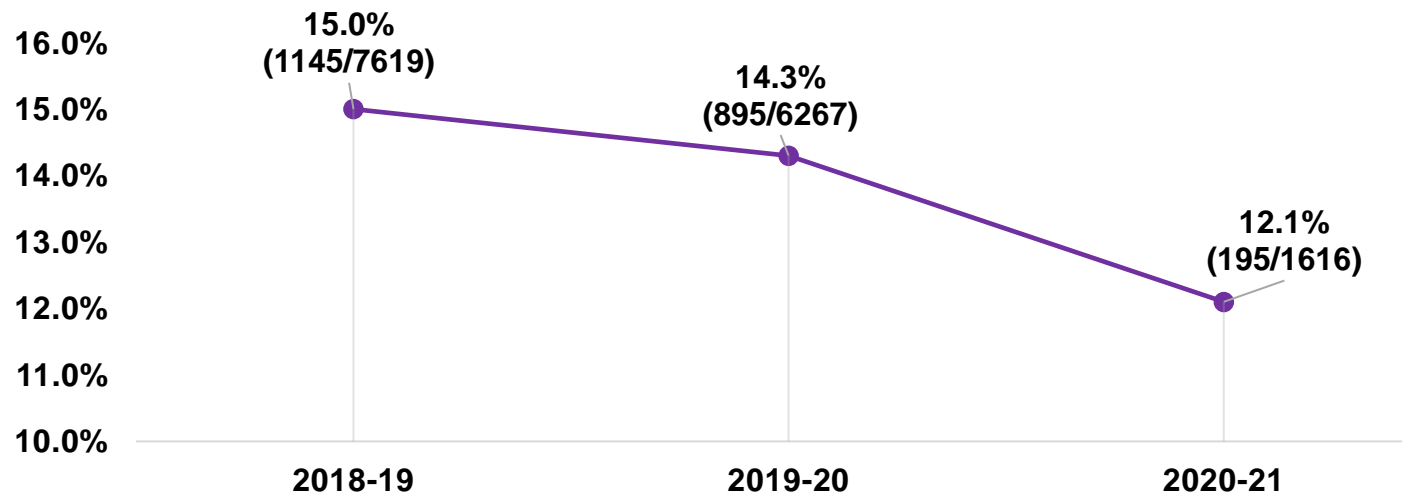
From 2016/17 FSS changed its reporting protocol for shellfish biotoxin incidents: from that date biotoxin positive sampling results were recorded only if the product had gone on to the market, and therefore there is a marked reduction in recorded incidents from 2016/17 onward.

Annual incident data (see note 2 page 23)

Number of incidents in Scotland where food businesses had poor or insufficient food safety controls



percentage of unsatisfactory samples (total number of food samples brackets) tested by local authorities for food safety

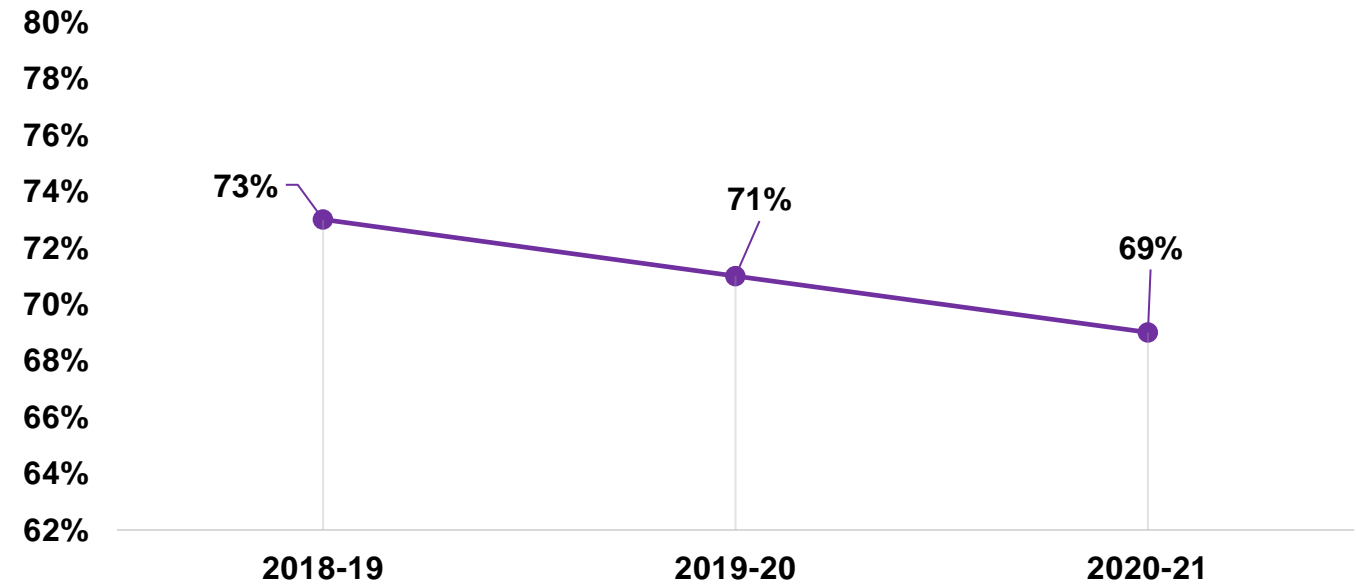


****Scottish Food Sampling Database (SFSD) data (see note 3 page 23)**

The covid pandemic has led to fewer samples being carried out between 1st April 2020 – 31st March 2021 and therefore the reported figure is not reflective of a typical reporting year.

FSS Consumer Tracking Survey data (see note 4 page 24)

Percentage of consumers aware of FSS remit to ensure that food in Scotland is safe to eat



*Measure taken from FSS bi-Annual consumer tracking survey (see note 4)

FOOD IS AUTHENTIC

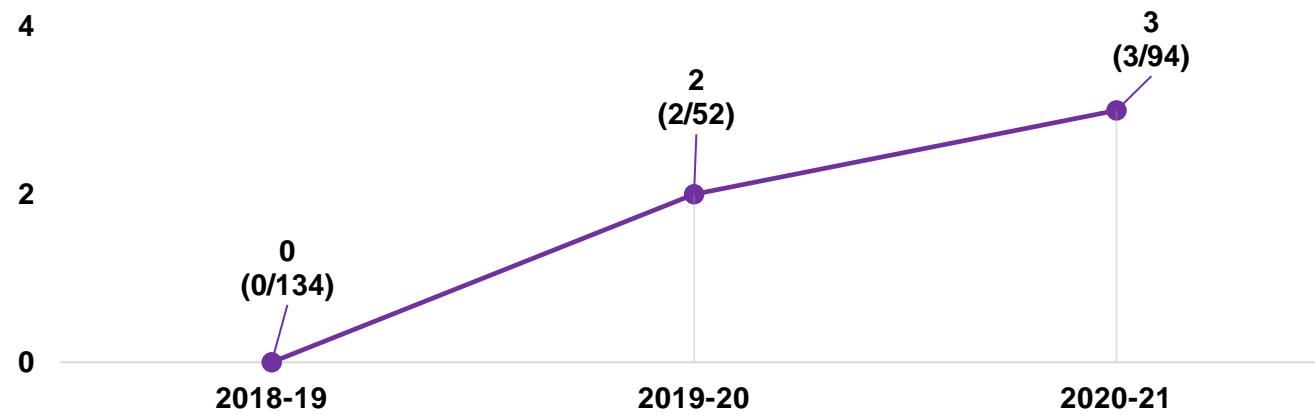
What does this mean?

- Food is of the nature, substance and quality as described by the supplier; and consumers have confidence that food information is accurate and clear.

The FSS Board receives further detailed information on progress on this outcome through the FSS annual report, the quarterly performance reporting (including indicators of operational, audit, HR, and health and safety performance), the annual UK food surveillance report, the consumer tracker report, quarterly and annual incidents report and regular updates on specific projects and strategies e.g. FSS Food surveillance strategy.

Annual incident data (see note 2 page 23)

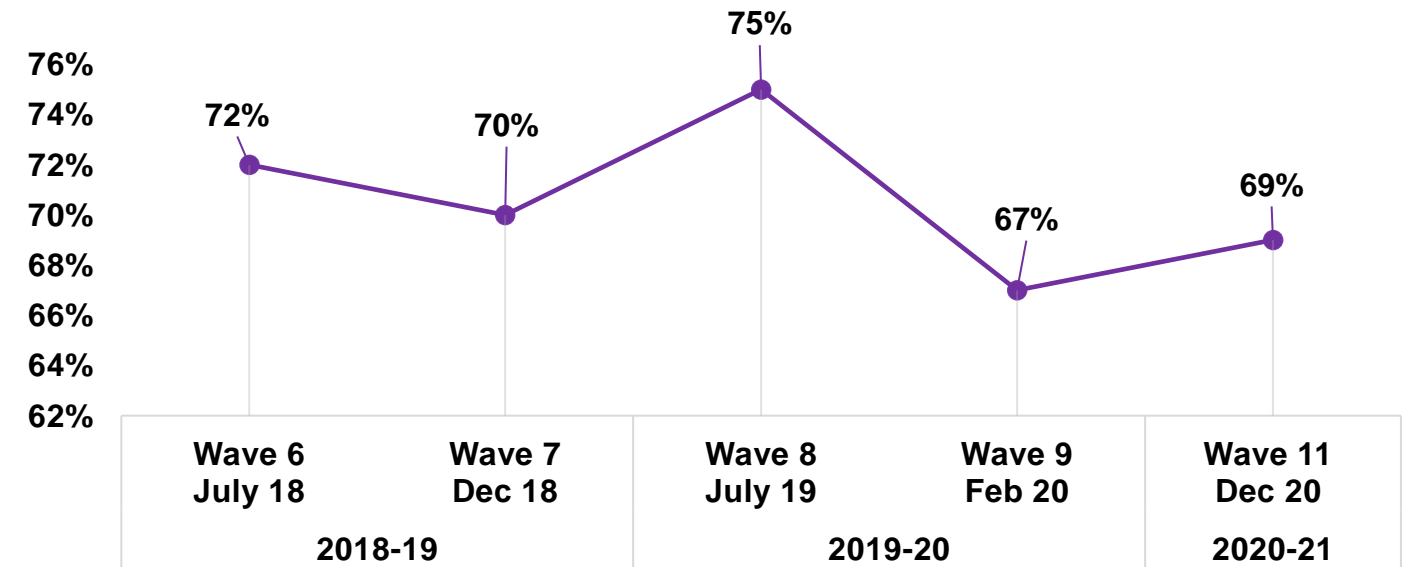
Number of incidents related to food fraud



The threat to industry and consumers in Scotland takes many forms and varies from low level criminality to complex fraud across supply chains. As part of tackling food crime there are three key lines of defence to make sure that food is both safe and authentic.

- Food businesses and industry
- Consumers
- Regulators and law enforcement

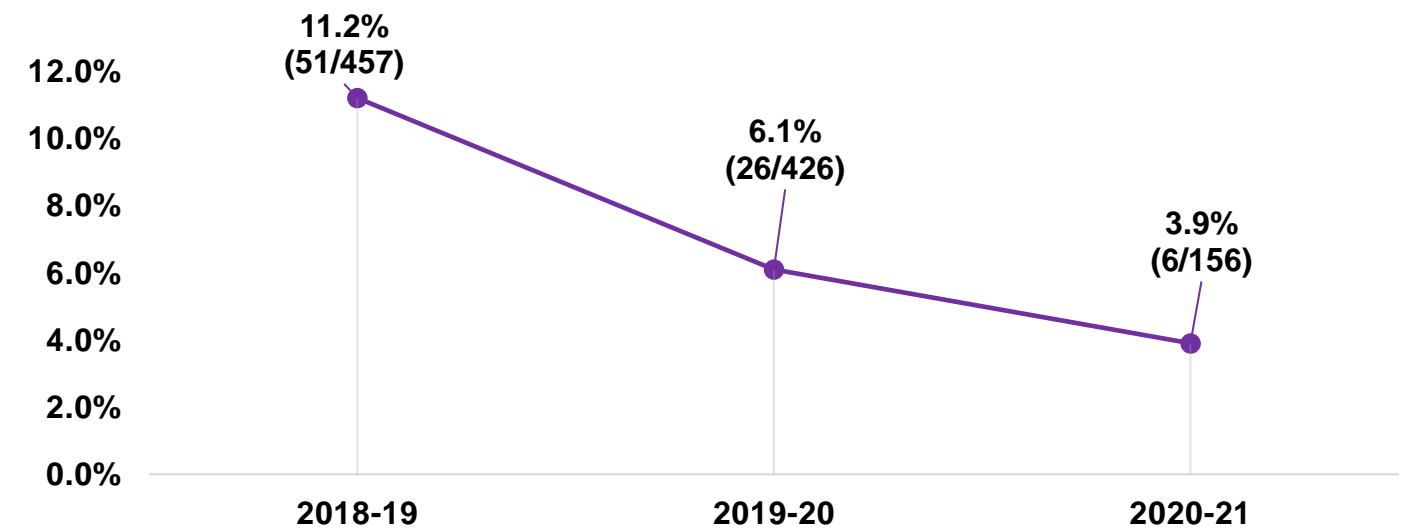
Percentage of consumers who are concerned that food is not what it says on the label



*Measure taken from FSS bi-Annual consumer tracking survey (see note 4)

This measure was not asked during wave 10

Percentage and number of samples (total number of food samples brackets) tested by local authorities for food authenticity and recorded on the Scottish food sampling data base as unsatisfactory



FSS consumer tracking survey data (see note 4 page 23)

CONSUMERS HAVE HEALTHIER DIETS

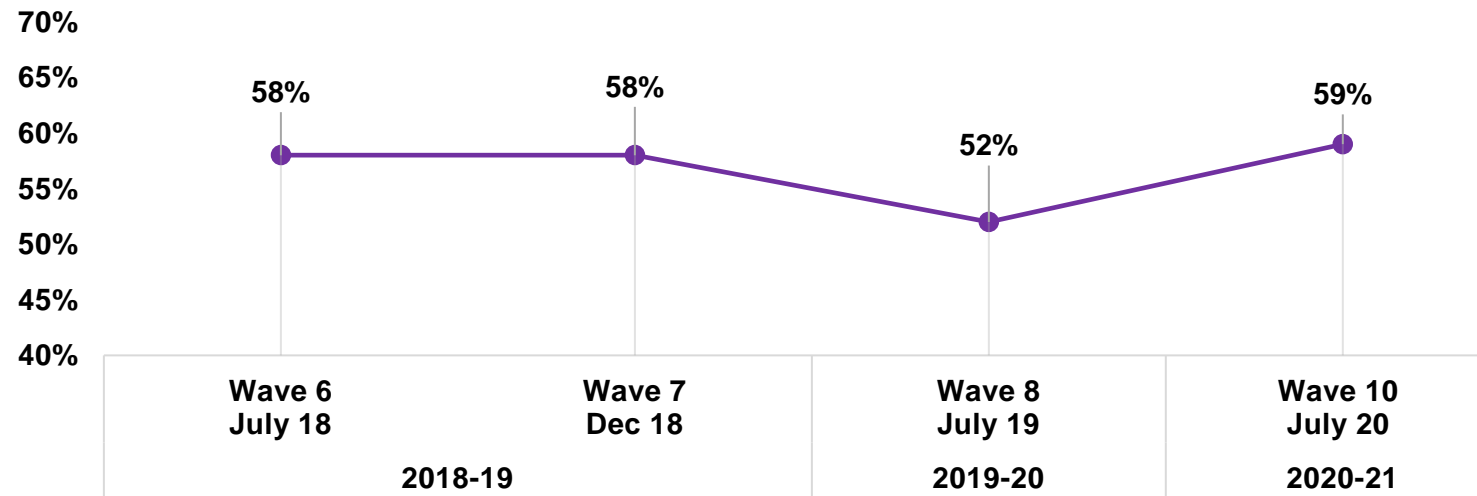
What does this mean?

- Dietary choices of the Scottish population change towards meeting the recommended dietary balance and the Scottish Dietary Goals (SDGs).

The FSS Board receives further detailed information on progress on this outcome through the FSS annual report, the consumer tracker report, the annual Diet and Nutrition report and regular updates on specific projects and strategies e.g. FolicAcid

FSS consumer tracking survey data (see note 4 page 23)

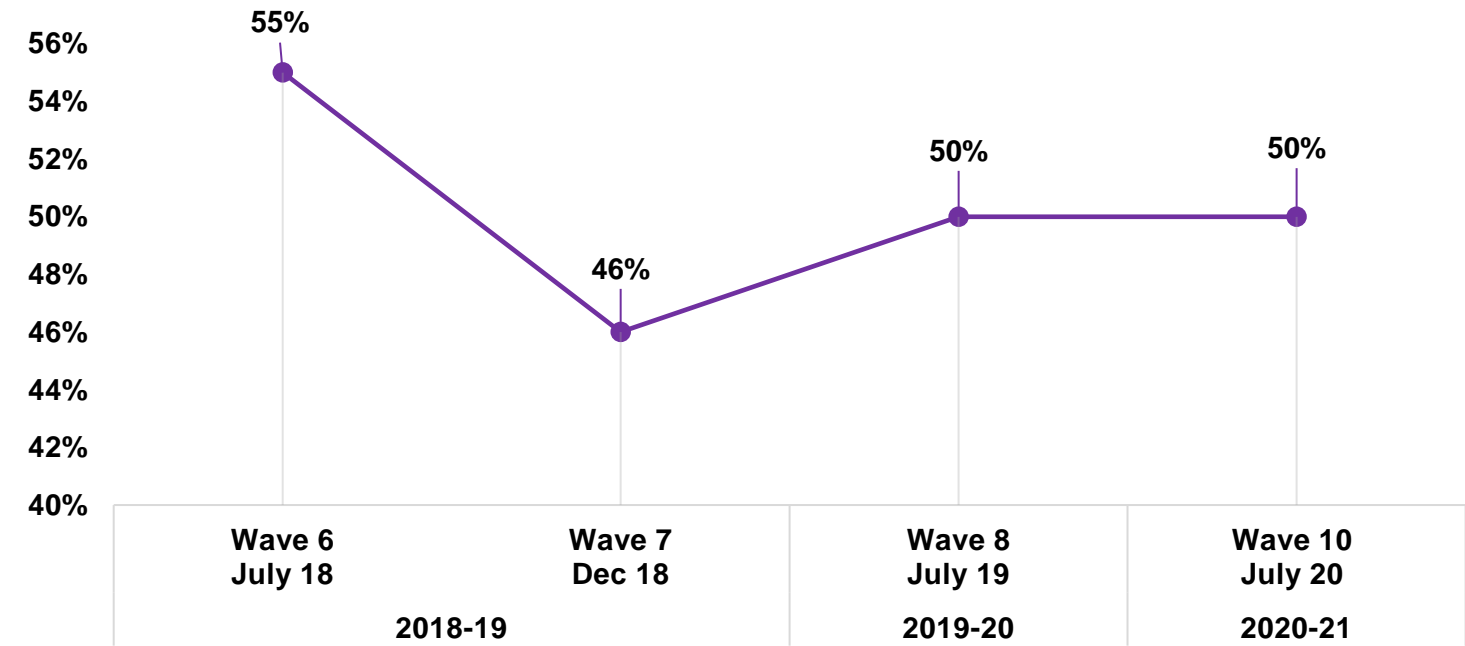
Percentage of consumers who know that they need to do something to eat more healthily



*Measure taken from FSS bi-Annual consumer tracking survey (see note 4)

This measure was not asked during waves 9 and 11

Percentage of parents who are concerned about the types of food that their children are eating



*Measure taken from FSS bi-Annual consumer tracking survey (see note 4)

This measure was not asked during waves 9 and 11

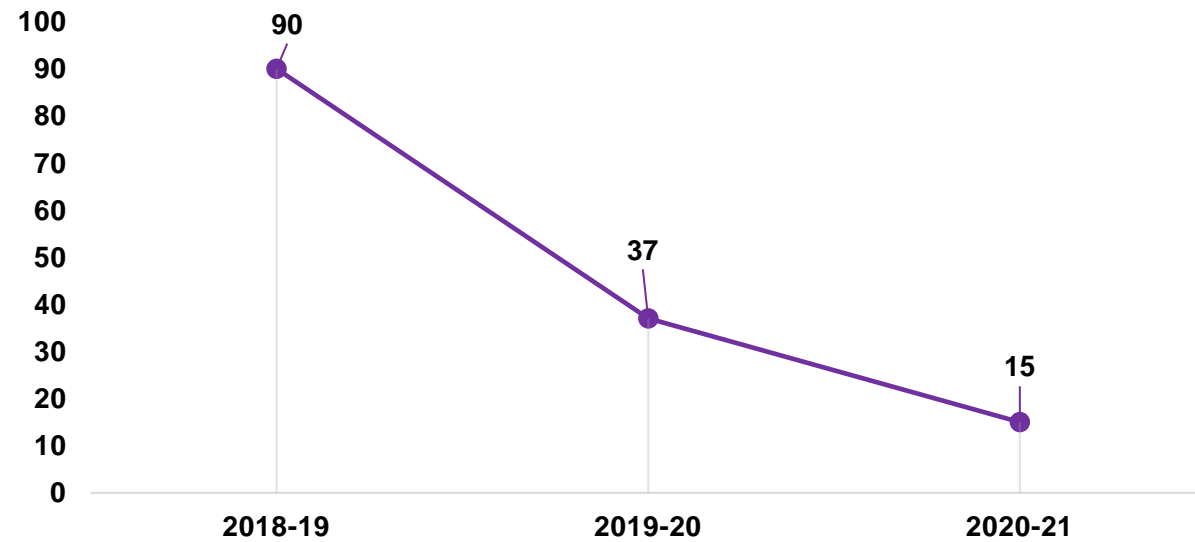
RESPONSIBLE FOOD BUSINESSES FLOURISH

What does this mean?

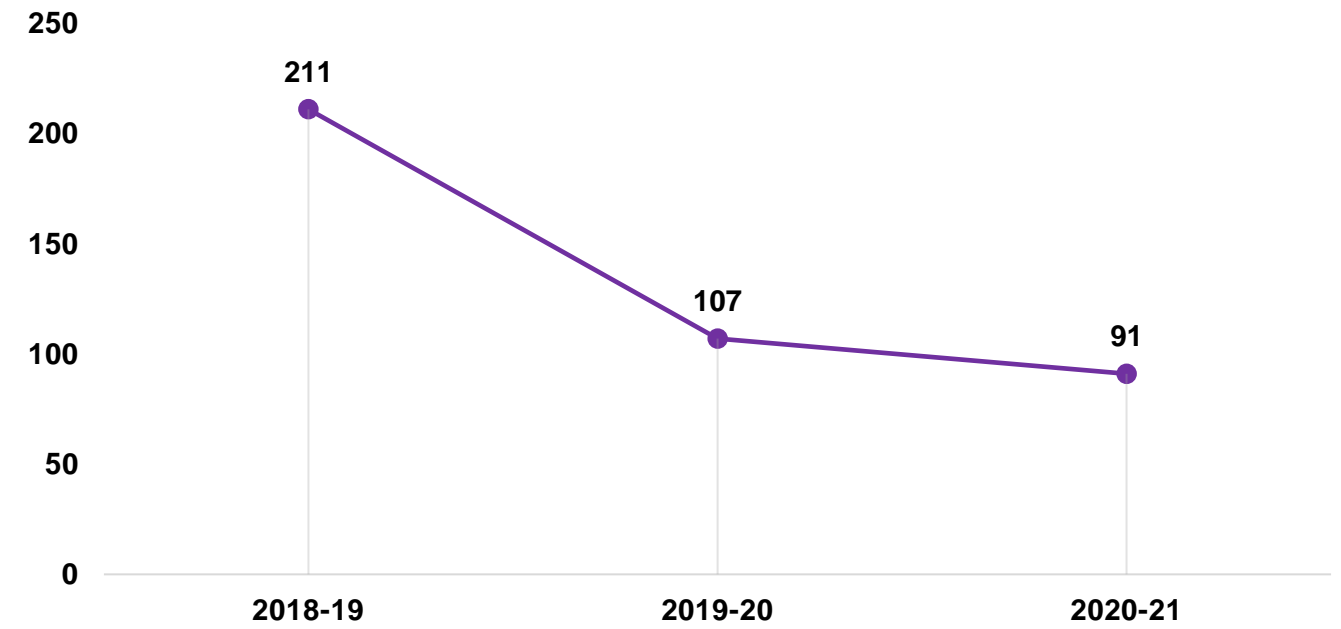
- Food businesses that operate responsibly and do things that benefit consumers' interests benefit from risk-based and proportionate regulation that enables them to flourish, whilst **effective** and dissuasive action is taken with those businesses who do not step up to their responsibilities to consumers.

The FSS Board receives further information on progress on this outcome through the FSS annual report, the quarterly performance reporting (including indicators of operational, audit, HR, and health and safety performance), the annual UK food surveillance report, the consumer tracker report, quarterly and annual Incidents report and regular updates on specific projects and strategies e.g. Food Hygiene information scheme and the Scottish National Database project.

Number of formal enforcement notices issued to FSS approved establishments



Number of written warnings issued to meat food businesses

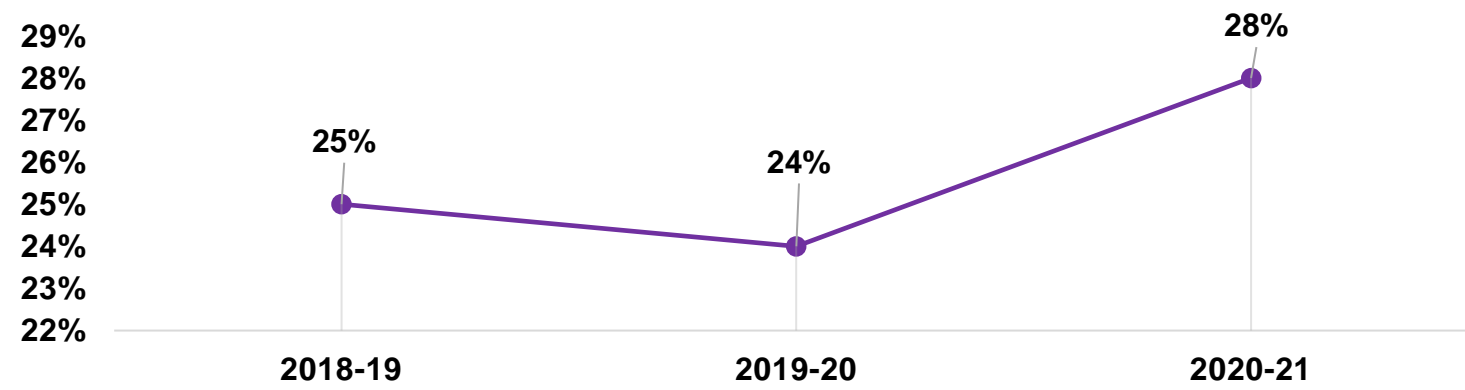


Formal Enforcement Notices and Written Warnings

In April 2020 and in light of Covid-19 and attendant health and safety considerations, the decision was taken to halt all non-urgent inspections (such as routine unannounced inspections in standalone cutting plants and audits). Only a small number of visits were undertaken in standalone cutting plants and these were specifically linked to non-compliance or intelligence-led investigations. Decisions around permitting FSS on-site inspections were therefore taken in consideration of the risks from Covid-19 and the potential risk to public health associated with establishment non-compliance.

The figures for 2020-2021, for both written warnings and formal notices have decreased year on year. This is, to some degree, influenced by the Covid-19 restrictions. Reflecting on the trend of written warnings compared to the one for formal notices, it can be established that Systems Based Enforcement is having a positive impact, i.e. by enforcing the system/s informally (via a written warning), less issues are escalated to formal enforcement and, overall, the compliance trend is a positive one.

Percentage of consumers who have used a food hygiene information scheme to check hygiene standards*



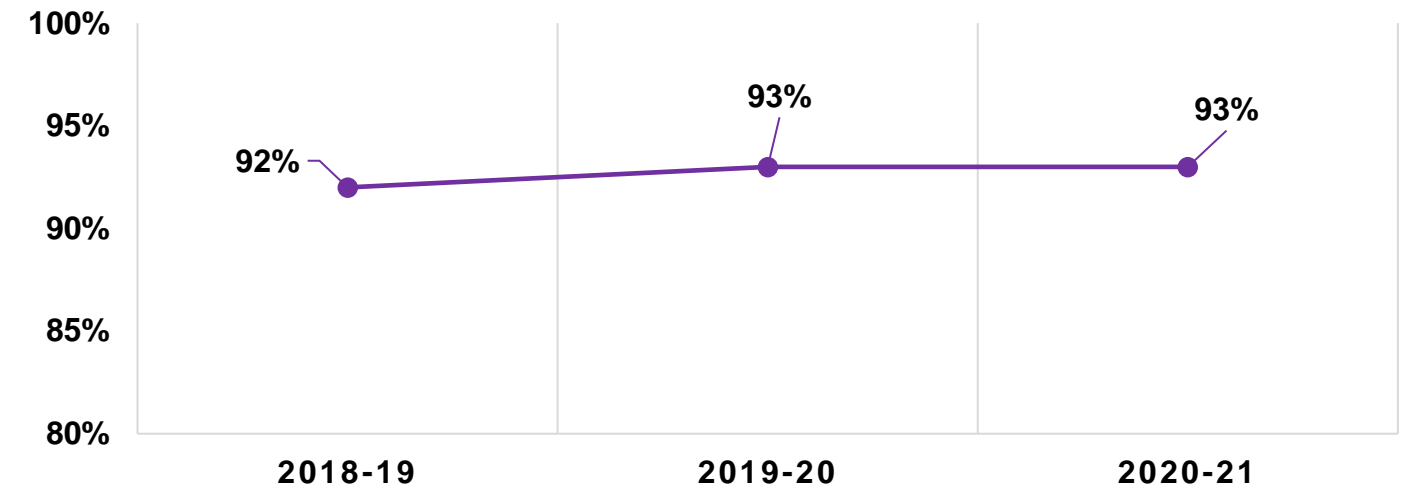
*Measure taken form FSS bi-Annual consumer tracking survey (see note 4)
Measure recorder annually

There were 945,199 page views on the FSS website which is a 16% increase compared to the previous six monthly period. There were 13,410 page views of the [FHIS search page](#), a 3% decrease on the previous period, and 68,958 searches which was a decrease of 26%. This decrease could be attributed to the closure of food businesses and lockdown due to Coronavirus

During the reporting year 2020-21 there was a 74% increase in web page views and 182% increase in users compared to the previous year.

Food Hygiene information Scheme (FHIS) (see note 5 page 24)

Percentage passes for food hygiene information scheme (fhis) listed businesses



Figures recorded on annual basis

FSS IS A TRUSTED ORGANISATION

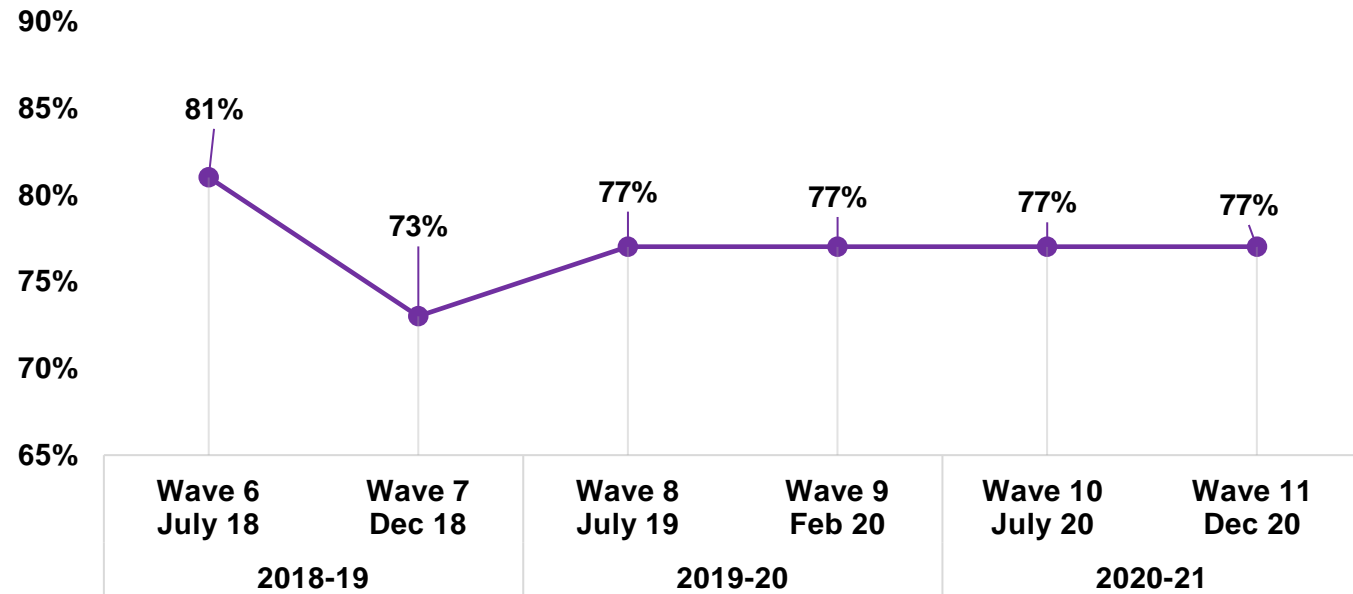
What does this mean?

- Consumers in Scotland are aware of FSS and trust it to put them first in relation to food safety, food standards and healthy eating. FSS understands the other interests of consumers in relation to food, and leverages influence where appropriate to benefit consumers.

The FSS Board receives further information on progress on this outcome through the FSS annual report, the consumer tracker report, and regular updates on specific projects and strategies e.g. FSS food safety and healthy eating campaigns.

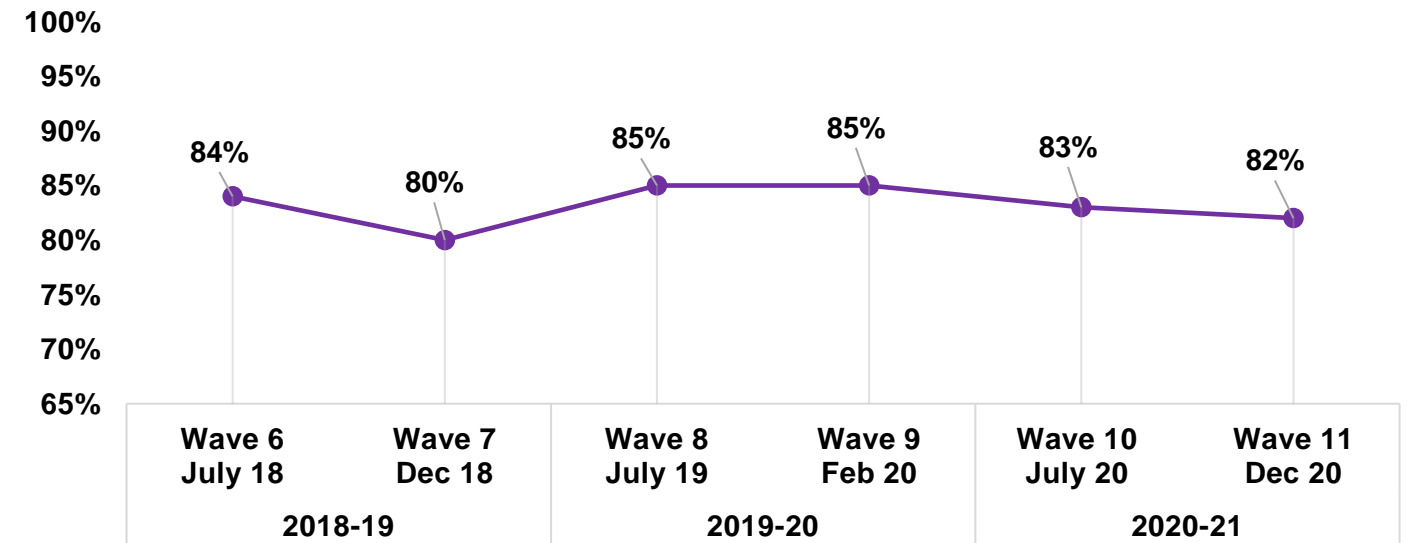
FSS consumer tracking survey data (see note 4 page 23)

Percentage of consumers who are aware of FSS and trust FSS to do its job



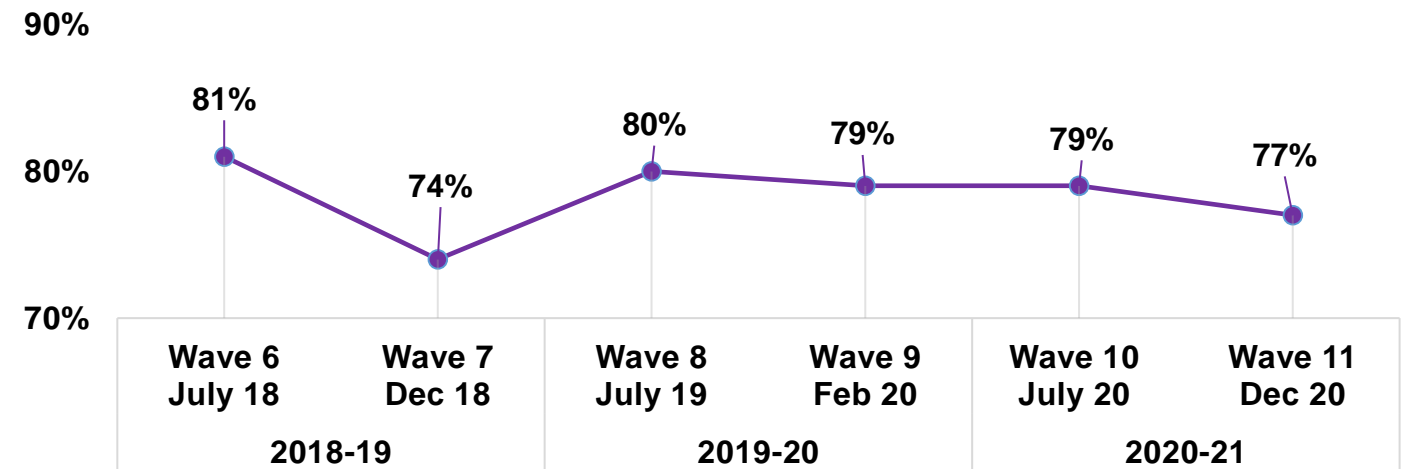
*Measure taken form FSS bi-Annual consumer tracking survey (see note 4)

Percentage of consumers who have FSS as 'Excellent, 'Very good' or 'good' to the statement 'being the experts when it comes to food safety'



*Measure taken form FSS bi-Annual consumer tracking survey (see note 4)

Percentage of consumers who have FSS as 'Excellent, 'Very good' or 'good' to the statement 'having the necessary expertise to help people in Scotland eat healthily'



*Measure taken form FSS bi-Annual consumer tracking survey (see note 4)

FSS IS EFFICIENT AND EFFECTIVE

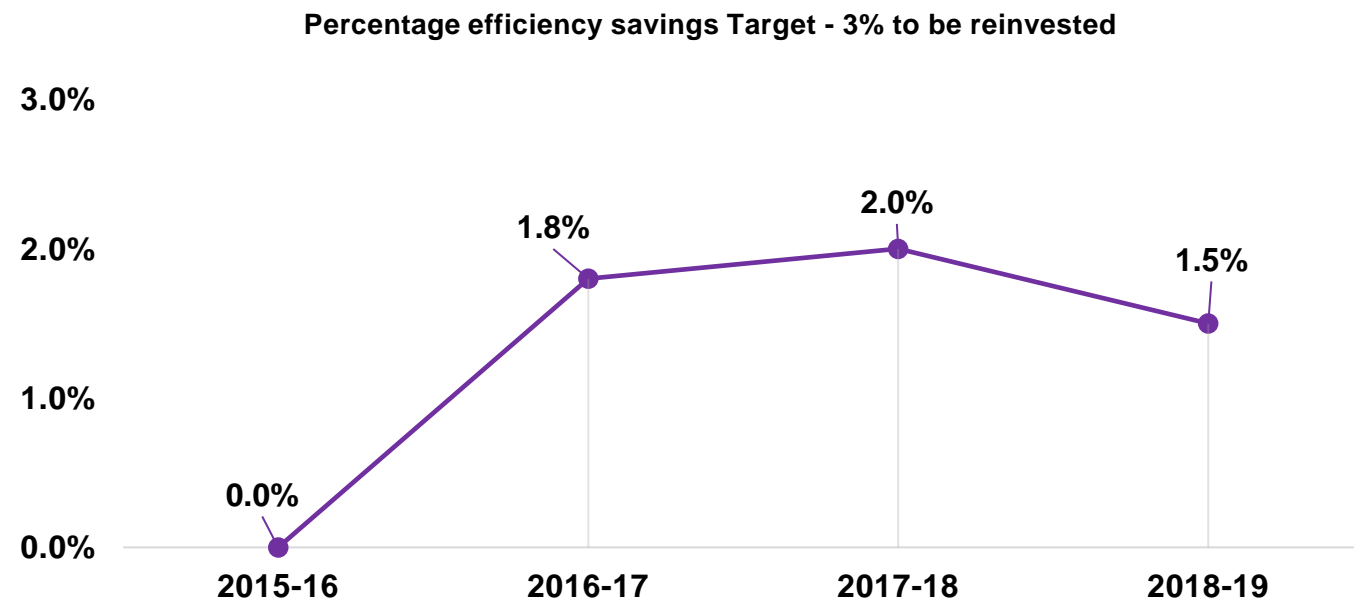
What does this mean?

- We are an organisation of well-motivated and appropriately skilled people committed to carrying out all our duties in a responsible way. Our resources are focused on doing the right things and doing them in ways that are most effective for achieving our objectives.

The FSS Board receives further information on progress on this outcome through the FSS annual report, the quarterly performance reporting (including indicators of operational, audit, HR, and health and safety performance), the quarterly finance report and regular updates on specific projects and strategies e.g. reports to the Audit and Risk Committee.

Efficiency Savings

There are currently no identified savings beyond the 2018-19 reporting period. Recording of this measure has been placed on hold following our Annual Audit Report and recommendations surrounding Best Value guidance.

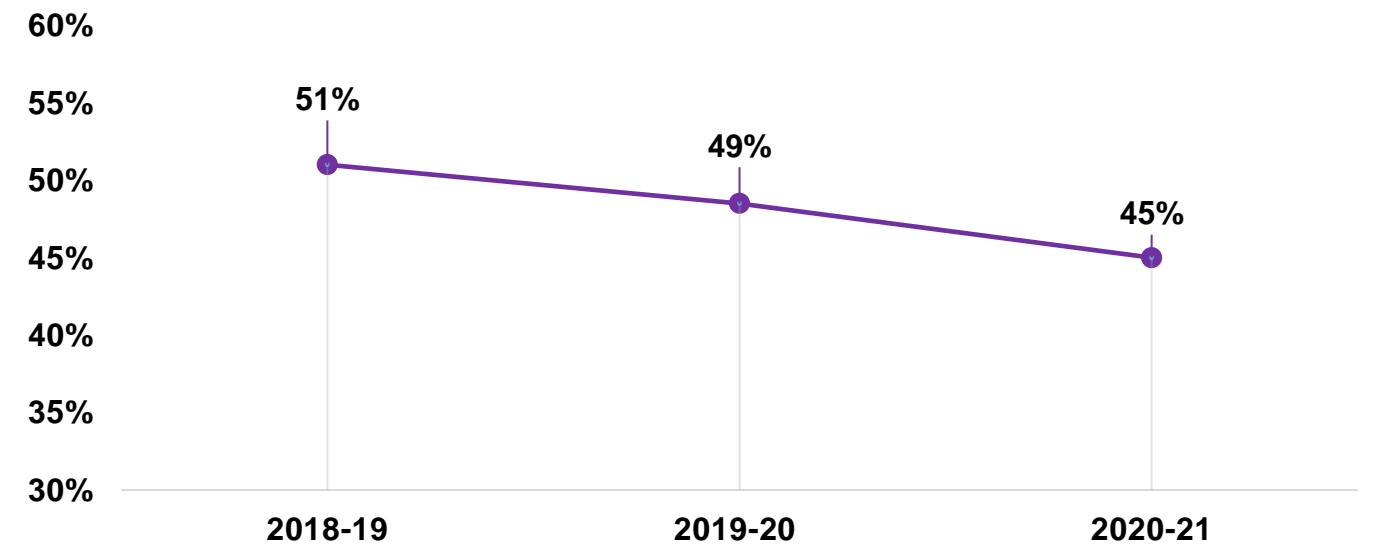


Figures no longer recorded

Human Resource (HR) statistics (see note 6)

FSS has 45% female staff compared with the civil service average of 53.8% and the Scottish Government average of 55%. Operational Delivery team within FSS has historically been male dominated. In 2020 – 2021, the number of female staff has increased slightly from 29% in 2019-2020 to 30% within the Operational Delivery areas including the newly established Fish Hubs, working in a variety of roles including MHI's, OV's and Certifying Officers.

Percentage of female staff in FSS



Employee engagement index from the Civil Service Survey

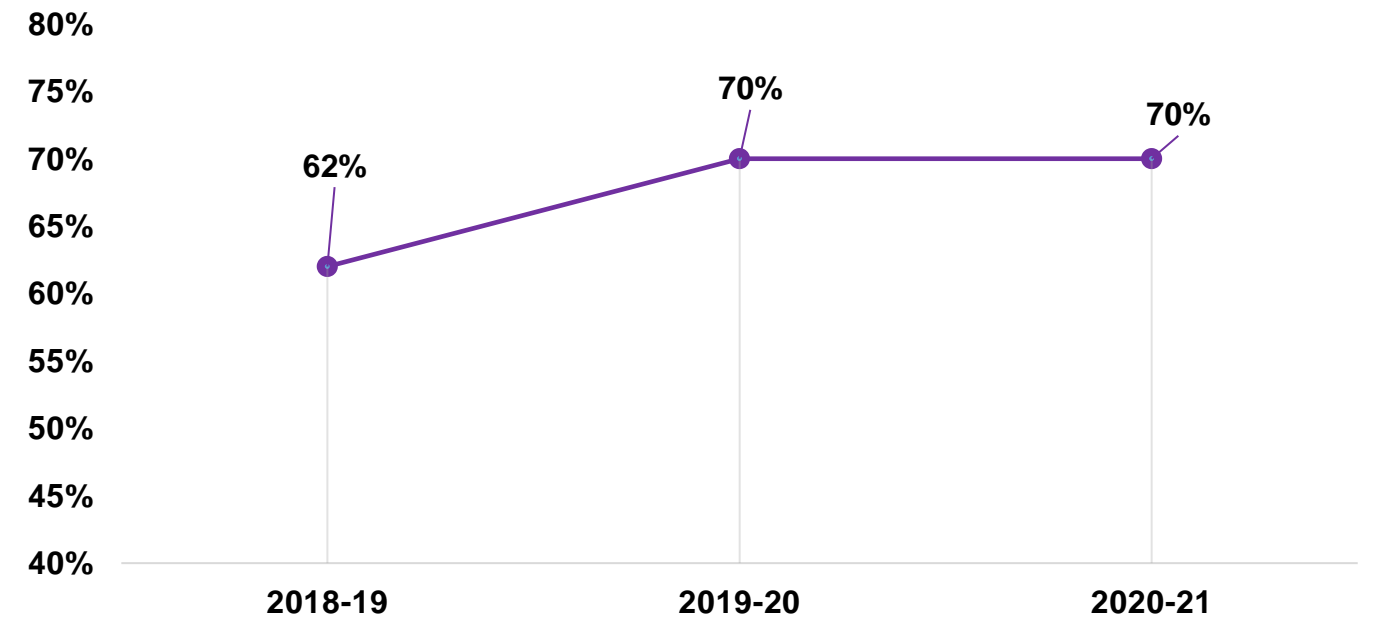


Chart 1

PERCENTAGE OF ANNUAL FSS BUDGET 2020-21

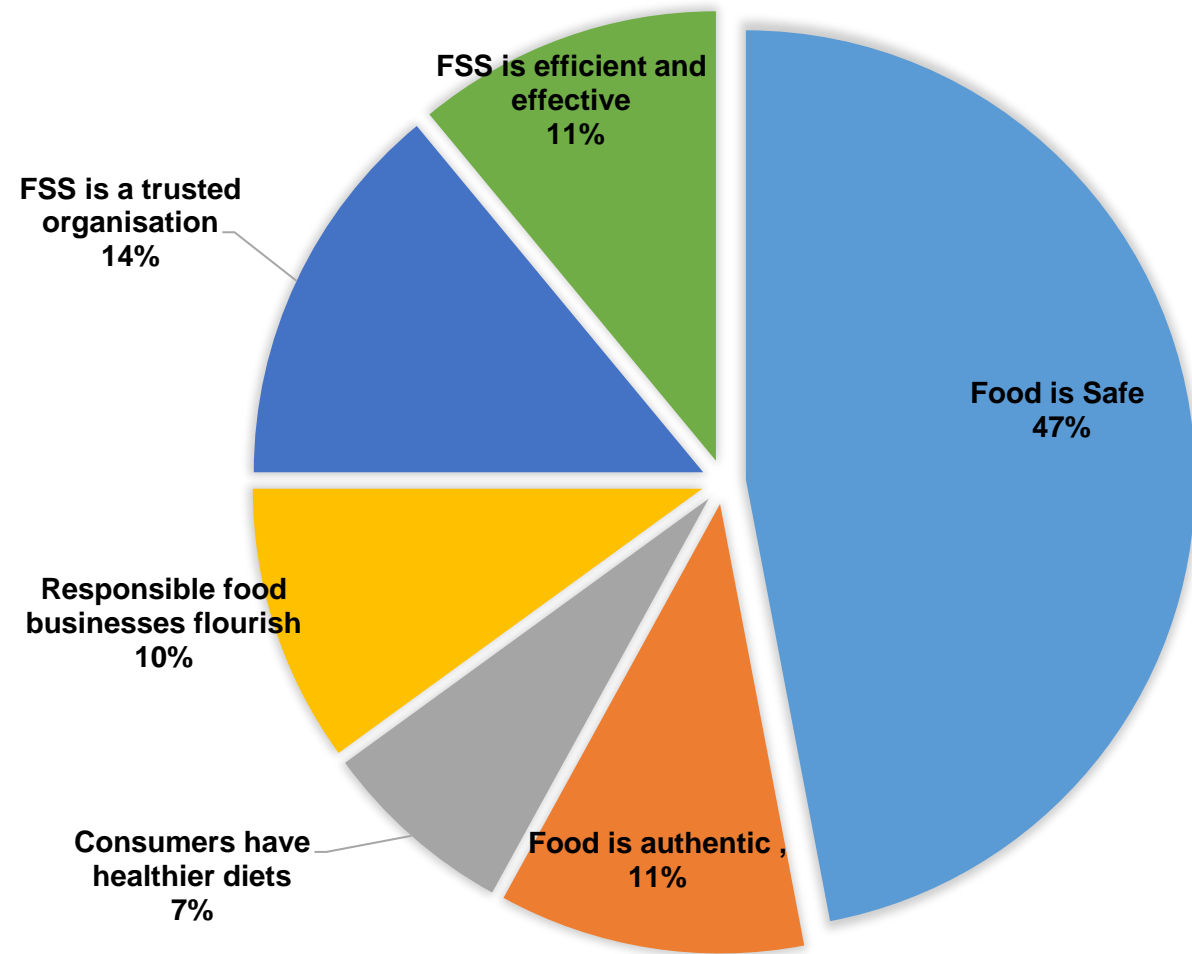
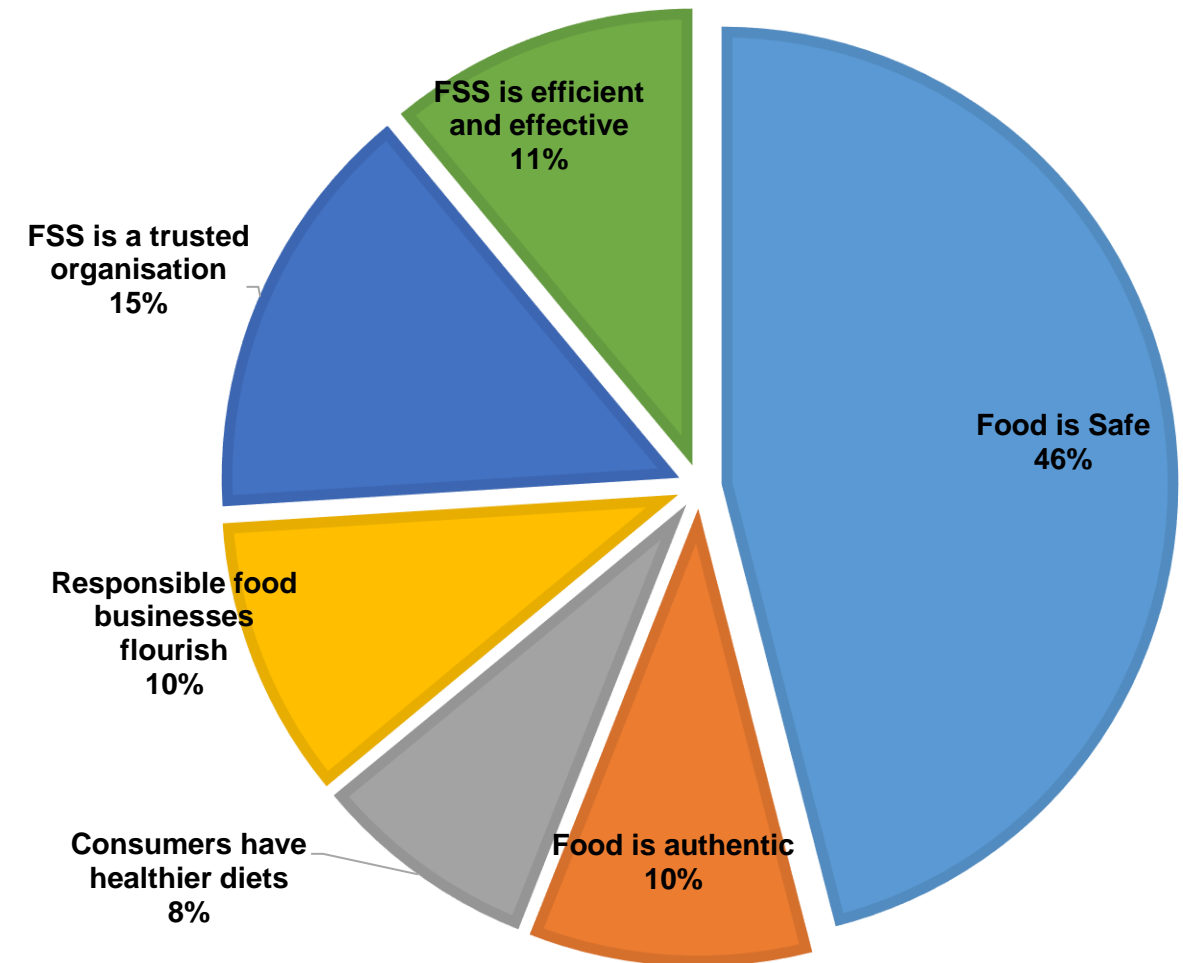


Chart 2

PERCENTAGE OF ANNUAL FSS BUDGET 2019-20



Explanatory Notes

1. The data provided from Health Protection Scotland (HPS) is of annual positive laboratory reports of Campylobacter in Scotland. The annual number of outbreaks of Infectious Intestinal Disease (IID) in Scotland is also collected by HPS through the surveillance of all general outbreaks of infectious intestinal disease in Scotland. This data is used to inform public health policy and supports FSS in monitoring trends in the incidence of IID and targeting interventions.
2. A food incident is where concerns about actual or suspected threats to the safety or quality of food require intervention to protect consumers. FSS leads on the Government response to food incidents in Scotland and provides food businesses with advice on how to report, respond to, and prevent an incident, as well as carrying out monitoring and planning work.
3. Samples are defined as unsatisfactory if they breach legislative standards or guideline values. Unsatisfactory results relate to samples which have failed for a wide range of criteria including those which could present a potential food safety risk, as well as those which are indicative of a failure in the food production process

This report provides figures for 01/04/2020 and 31/03/2021. Comparing these figures to the previous reports won't provide an accurate trend as sampling changes throughout the year with higher sampling rates during certain months for one year but not necessarily during the same period in the following year. Sampling rates are dependent on LA staff availability, and they will target sampling according to different priorities each year depending on the priorities which means the failure rate will vary year on year.

4. The Food in Scotland Consumer Tracking Survey monitors Scotland's attitudes, behaviours' and knowledge in relation to food. The survey is undertaken bi-annually by an independent research agency, Jump Research, and comprises a set of consistent questions at each wave on the FSS brand with two alternating modules: (1) food safety and authenticity and (2) diet and nutrition, and a topical question module. 1000 adults aged 16+ in Scotland were interviewed. Each wave uses an online self-completion approach to interview a representative sample of adults in Scotland ensuring comparability over time.

Between 8 and 15 December 2015 for wave one.
Between 28 June and 6 July 2016 for wave two.
Between 8 and 21 December 2016 for wave three.
Between 19 June and 4 July 2017 for wave four.
Between 7 and 20 December 2017 for wave five.
Between 18 June and 5 July 2018 for wave six.
Between 7 and 20 December 2018 for wave seven.
Between 9 and 19 July 2019 for wave eight.
Between 24 January and 2 February 2020 for wave nine
Between 3 and 17 July 2020 for wave 10
Between 8 and 22 December 2020 for wave 11

Please note that a different agency - Kantar TNS - undertook Waves 1-6.

5. The Food Hygiene Information scheme applies to all food outlets that supply food to consumers. Each food outlet is asked to display a certificate (and/or sticker). FSS gathers reported information on usage of the scheme via our consumer tracking survey (see note 4), but also gathers information on actual webpage views and searches, and this is provided for comparison. The Human Resource Statistics are reported as on 30th September 20. The composition of FSS staff by gender is to provide greater context as to how our workforce is represented. Food Standards Scotland is committed to equality of opportunity for all, and we want everyone who works here to be treated fairly and consistently. We value diversity in our workforce; it brings a range of talents and different perspectives to our work, and rightly should reflect the diversity of our customers.