

Food Safety Service Plan 2021-2022

Summary

Food Standards Scotland require each local Food Authority to produce a periodic plan showing how it will meet the duty of the Authority to regulate and enforce food law in its area. The coronavirus pandemic caused the cessation of almost all routine on-site food inspection work from March 2020 onwards. Environmental Health staff were redeployed into COVID 19 related work.

This plan – which covers the 6 months from October 2021 to end of March 2022 is intended to restart the food business inspection programme. It has been prepared using the risk rating data held for food premises at the time inspections ceased and following guidance from Food Standards Scotland.

With the existing staffing levels it is calculated that the inspection programme could be back on track in the first half of 2023. However, this is subject to the risks associated with coronavirus infection and the demands on the service relating to COVID-19 control work continuing to fall.

Introduction

The coronavirus pandemic caused all planned food safety inspection work to cease on 20 March 2020 when the Council moved into Category 1 responder mode. Environmental Health Officers were classed as key workers and ceased normal duties to concentrate work on public health control measures. Environmental Health;

- Assisted with the establishment of a mortuary facility
- Carried out regular patrols during the “lockdown” phase of the pandemic ensuring businesses were closed as required.
- Advised on matters relating to infection control in Council office accommodation and COVID risk assessments
- Carried out regular patrols post lockdown to ensure businesses were operating in accordance with the Coronavirus Restriction Regulations
- Visited and advised about COVID controls in the hub schools
- Assisted with the establishment of food bank locations and the setting up of community kitchens during the lockdown phase
- Provided guidance to the business community as the various iterations of the coronavirus regulations were brought into force on matters such as workplace controls, infection control measures and mass gathering events as they became more possible.

- Assisted the NHS with the development of contact tracing questionnaires prior to the establishment of Test and Protect
- Carried out contact tracing and on-site investigations where coronavirus cases or outbreaks appeared in the workplaces and other settings in Midlothian in partnership with the Health Protection Team at NHS Lothian (HPT)
- Participated in incident management team meetings relating to outbreaks in various workplaces and latterly in daily, weekly and monthly COVID surveillance meetings with the HPT
- Provided expert opinion to the Police in support of their over investigation of an illegal gathering of over 300 people in the summer of 2020
- Assisted with the establishment and running of the Council's centre for the delivery of non-symptomatic testing of the population and subsequent testing kit distribution

Throughout the pandemic restrictions imposed in March 2020 Food Service EHOs have still been active in the community dealing with service request work. Service request demands only diminished during the period of "lockdown". From March 2020 until the beginning of October 2021 the Food Service recorded 1100 service requests out of which almost 540 were COVID 19 related interventions. In a normal year the Food Service would normally deal with 400-500 service requests.

At the time of preparation of this Plan most of the requirements of the Coronavirus Restrictions Regulations which are regulated by local authorities had been removed. However, as the pandemic is on-going Food Service EHOs are still actively engaged in matters of COVID surveillance and outbreak control in workplaces.

The inspection of food businesses during a pandemic presents particular risks to both Inspectors and Food Business Operators. Risk assessment of the activity is continual. Present measures include shorter on-site inspections by prior arrangement, requirements that the premises are ventilated and sparsely occupied by staff during the inspection, enhanced questioning of food business staff about their health status prior to the inspection and higher level PPE for Inspectors. Inspectors are conducting regular lateral flow tests.

Recovery of the food law inspection programme

This Food Safety Service Plan has been prepared following guidance in the Food Standards Scotland Document "Local Authority Recovery Project Recovery Process Guidance" issued in December 2020. The plan covers the period from 1 October 2021 to 31st March 2022. There is uncertainty as to whether the plan can be accomplished as it is dependent on coronavirus levels in the population, vaccination status of inspecting staff and food business operators and an assumption that infection levels will continue to decline.

1. Service Aims and Objectives

- 1.1 The Food Safety Service carries out the statutory duties required of Midlothian Council as a Food Authority.
- 1.2 The major aim of the Food Safety Service is to protect public health by ensuring that food produced or consumed in Midlothian, is safe to eat and is described properly to the consumer. The Food Safety Service contributes to a number of Midlothian Plan outcomes (Table 1).
- 1.3 For this planned restart it is suggested that a performance indicator of the cumulative percentage of planned food premises inspections achieved in each month is used.

2. Profile of Local Authority

Midlothian Council is located to the south of Scotland's capital city Edinburgh and serves a growing population currently of about 91340. Midlothian is now pro rata, the fastest expanding area of Scotland for population growth and housing development with consequent pressures on Council services. The Council is one of the smallest in Scotland covering a geographical area of 354 square miles (35,527 hectares). It shares its borders with East Lothian, City of Edinburgh and Scottish Borders. Public services, including local government, education and the health service, comprise 31% of Midlothian's employment. The food and retail industry sectors account for about 28% of the workforce – more than 99% of these being small or medium sized enterprises. The main centres of population are currently around Dalkeith, Bonnyrigg and Penicuik with much of the area rural in nature with small towns and villages.

2.1 Scope of the Food Safety Service

The Food Safety Service is delivered by the Food and Safety team of the Environmental Health Service – which is part of Protective Services in the Place Directorate
The Food Safety Service is based at Fairfield House 8 Lothian Road, Dalkeith, EH22 3ZN - Tel. 0131 271 3559. Email: foodandsafety@midlothian.gov.uk

The Service generally operates during Midlothian Council office hours - 9-5pm Monday to Thursday and 9-3.45pm Friday. However, a certain amount of inspection and reactive work is done "out of hours" in order to access businesses that open in the early mornings, evenings or at weekends or to respond to public health concerns.

Outwith core hours contact for emergency purposes is on an ad-hoc "whom-failing" basis via the Midlothian Contact Centre - Telephone number 0131 663 7211.

The organisational structure, lines of responsibility and establishment of the Environmental Health sections are shown in Figure 2 below.

The range of activities involved in regulating food businesses in Midlothian include;

- The regular inspection of food premises for food safety (hygiene and food composition and labelling)
- The approval and licensing of certain premises.
- The sampling of food to check on hygiene, composition and labelling.
- Investigation of complaints from the public about food, food labelling and food premises.
- Investigation of food related cases of infectious diseases.
- The detection and investigation of food related fraud and food crime.
- Enforcement of the legislation in relation to the above activities.
- Providing advice and assistance to new or existing food business operators and to the public.
- Scrutiny of planning and building warrant applications relating to matters of food safety

The Food and Safety team is also responsible for;

- Enforcement of Health and Safety legislation in many workplaces in the Midlothian area, including the investigation of workplace accidents and incidents in those premises;
- Enforcement of the Public Health (Scotland) Act and in partnership with Lothian NHS, the investigation and control of certain infectious diseases and other public health concerns.
- Various licensing and regulation of residential caravan sites, some activities covered by Civic Government licencing and zoos.
- Food Safety Service EHOs contribute to the Council's Safety Advisory Group.

Inspectors are authorised by the Council to enter premises, inspect and take samples, serve legal notices and make reports to the Procurator Fiscal.

2.2 Staffing Allocation

Historically, the fulfilment of the annual food safety plan – i.e. to more than 90% completion, has required a minimum of 3.5 full time staff (FTE) working on food enforcement out of a team complement of six (based on data from 2008 to 2018). In 2018, Council financial saving requirements made of Environmental Health resulted in a 33% reduction in the number of inspectors in the Food Service. The risks that could arise from this reduction were brought to Members attention in the reports presented in June 2018 and June 2019.

At the end of the last quarter of 2019 when inspection activity effectively ceased, the food and safety team had a complement of four inspectors. At that point in time the service was on target to achieve only 60% of the service plan for that year, being involved at the time with a number of prosecution report related inquiries, a burden of training on the new food risk assessment regime and the introduction of a new licencing

scheme for residential caravan sites. However, by prioritising the work in the 19-20 service plan the team had achieved 82% of high risk inspections.

It should be noted that the directing of available resources to food inspection work has meant that health and safety inspection work – arguably as important for wellbeing, has been increasingly sacrificed. Lower risk food premises inspections have been replaced by an alternative intervention strategy. No non-statutory food related activities, are carried out.

The Environmental Health profession suffers from a succession crisis and recruitment of staff is an issue for all of the local authorities in Scotland. Although the Food Service entered the start of the pandemic with 4 EHOs an inspector went on maternity leave in December 2020. A part-time contractor was employed to provide maternity cover between February 2021 and August 2021. The Principal EHO, who is lead officer for food matters, began part-time working in May 2021.

A student EHO joined Environmental Health in October 2021.

An experienced EHO was recruited in September 2021 bringing the food and safety team complement to 4.5 staff.

It is estimated that 2400hrs of work will be required to achieve the requirements of this 6 month food safety plan. This is 74% of the FTE available (3247hrs).

In addition to conducting planned work the food and safety team must maintain capability to deal with matters which are not food safety related but require a priority response. The pandemic has been an extreme example. Existing staffing levels mean there is no “spare” capacity for such contingencies and time has to be taken from food inspection work to deal with serious health and safety accidents, public health or environmental incidents, preparing prosecution reports, implementing changes to legal requirements and updating operational procedures.

The introduction, in September 2021, of the Protective Services function which encompasses Environmental Health, will result in a review of the Food and Safety team and the staffing levels needed to meet the needs of the Food Service element of it.

2.3 Indicative Financial Allocation for Food and Safety Team*

Direct Staffing costs	106436
Inspection Services equipment and maintenance costs	2225
Provision for scientific services	18874
Total	127535

* *pro-rata for 6 months portion of annual budget of £304,103 attributed to 70% of total FTE used by food service*

2.4 Staff Development

Food Standards Scotland (FSS) Code of Practice requires all food enforcement officers to obtain at least 10 hours of update training in food related matters during the year to

maintain their competency. This has been difficult given the redeployment of staff to COVID related matters. However, use has been made of on-line courses and resources and compliance with this matter has been largely achieved. Food Safety Service staff are subject to the Council's appraisal process – Making Performance Matter. This sets and monitors individual performance targets and identifies training and development needs.

2.5 Service User Profile

As of 1 October 2021, there were 991 registered and operating food premises in Midlothian. There is a net year on year rise in food businesses (Figure 1) Table 2 provides a breakdown by business type.

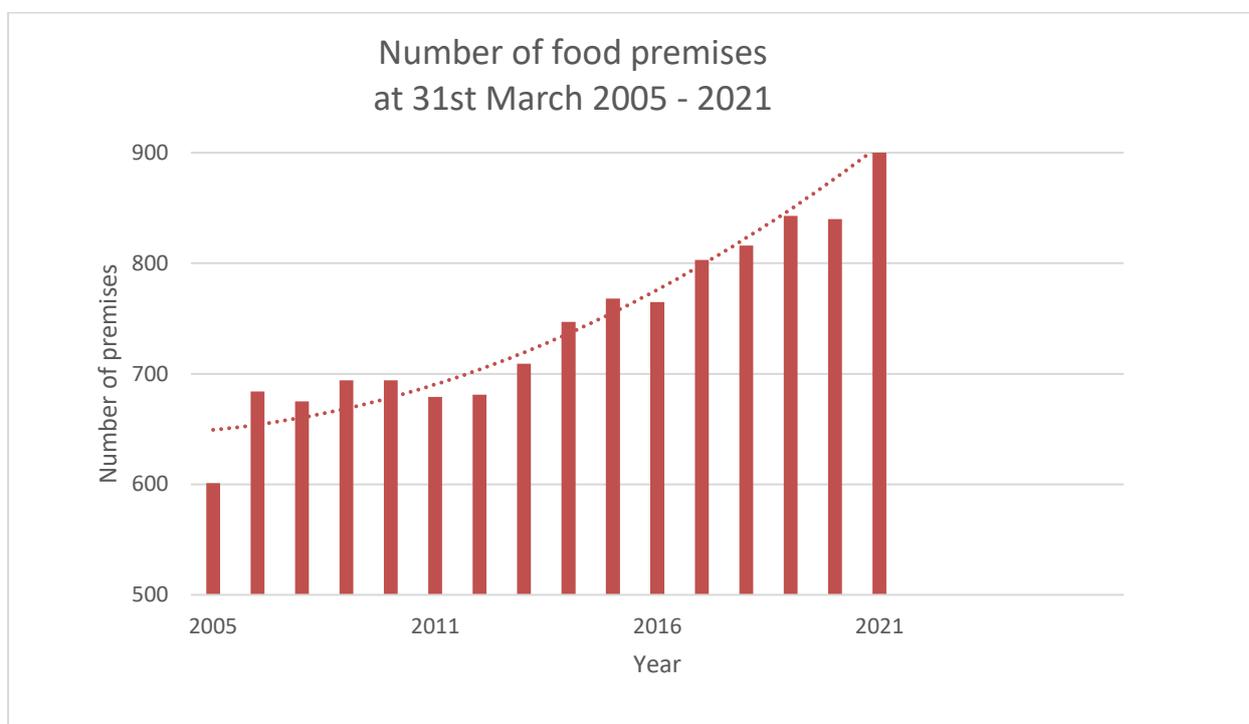


Figure 1 Number of food businesses operating

The majority of the food premises in the area are small to medium enterprises employing less than ten people. Most of these businesses rely on regular contact from the food safety team for advice and guidance on food safety and legal requirements. There are nine premises located in the area approved for the manufacture and supply of high risk food to other food businesses and potentially national and international markets. A small number of businesses export to non-EU countries.

2.5 Service demands

2.5.1 Changes to enforcement practice

Following exit from the EU at the end of 2019 existing EU law relating to food enforcement, which comprised the majority of food safety legislation was relabelled as “retained EU legislation” and continues as is with minor variation in Scottish legislation

so that there is continuity. This retained Food Law and the obligations it places in the local authority remain matters devolved to the Scottish Parliament.

Unlike other food authorities Midlothian has not been impacted by the export related consequences of the UK becoming a “third country” in relation to the EU. For local authority areas which host businesses dealing in fish and fish products for export the demand for the signing of export health certificates by environmental health officers has been considerable.

However, it is possible that the inspection of imported food could become a requirement where the increased requirement for regulatory food safety checks are deferred to inland authorities rather than dealt with at the point of entry e.g. a sea or airport.

Changes were introduced from April 2019 in the way in which food businesses are risk assessed during inspections. This is a significantly different system to the one previously used (although the end result is still that the each food business will be “risk rated” and the rating and type of business will determine the frequency at which it is next inspected). Businesses are now assessed on a wider range of aspects of food law covering hygiene, composition, labelling requirements and the risk of fraud.

These changes have required updates to the Business Management system used by the Food Service (UNIform - IDOX) to cope with this and there will be a transitional period (further delayed by the pandemic) as food businesses are moved from one assessment regime to another. As the new system does away with the principal of broad compliance this will not feature as a performance measure for this plan.

The new risk assessment scheme is expected to result in increased frequency of inspections for the higher risk businesses.

In addition the way in which Approved premises (e.g. dairy, meat and fish products businesses) are regulated has changed with more frequent and in depth auditing of their operations being required. Significant training (amounting to 5 days per inspector) was associated with this change.

In October 2021 changes were introduced to the labelling requirements of food pre-packed for direct sale – that is packed on the premises for sale to walk in customers. This followed a number of deaths across the country involving allergic reactions to food constituents and high profile coverage in the UK media. This is a significant change for businesses such as takeaways and sandwich shops and will require major amounts of regulatory advice from the Food Safety team.

As on-going structural changes are implemented across the Council the Food Service is now part of the newly created Protective Services function in the Place Directorate. At the time this plan was prepared changes affecting Environmental Health had not been completed.

2.8 Policy on Enforcement

The Authority has a documented Food Enforcement Policy which is currently under review. This sets out how the Food Service will deal with non-compliance with food law and how we intervene to bring businesses back into compliance.

3 Service Objectives

3.1 Inspection and other intervention work

This plan covers the period from 1 October 2021 until 31 March 2022.

The interruption to the programmed inspection programme has meant that the risk assessment system which programmed the timings of next inspections has become uncoupled. At the time inspections were suspended the Food Service had good quality up to date risk ratings for most of the businesses in Midlothian.

Using this information businesses have been reallocated a new inspection date. The intention is to have all known higher risk businesses and Approved premises re-inspected by end of March 2022.

Experience from previous inspection plans indicates that, with the current complement of staff, the Food Service could accomplish 270 inspections by March 2022. A further inspection programme will be produced for the year beginning 1 April 2022 covering the rest of the businesses which are out of date. With the inspecting staff available it may be possible to bring the inspection programme back into synchrony sometime in the first or second quarter of 2023.

Until inspections are properly underway it will not be possible to assess the extent to which businesses have remained compliant with food law. It is possible that increased time consuming enforcement activity may be required.

Objective 1: Complete programmed Food law inspections

Planned Food Safety Inspections	
Premises Risk Rating	Number of planned inspections
High risk (Annex 5 rated A and B premises. FLRS rated Group E and D premises)	89
Medium risk (Annex 5 rated C premises. FLRS rated Group C premises)	86
Low risk (Annex 5 rated D premises. FLRS rated Group A and B premises)	47
New unrated premises	52
Total	274

Objective 2: Approved premises intervention

Approved manufacturing premises have had some sporadic contact during the pandemic. It is intended that each will receive a review visit and a focused audit by the end of March 2022. This equates to 13 on-site interventions.

3.2 Objective 3: Complete sampling from manufacturing premises in Midlothian

The sampling of food is integral part of the work of the Service. Sampling programmes can cover local outlets and manufacturers and also nationally organised campaigns. Food “sampling” involves assessing both ingredients and final products. Food sample microbiology can give an indication of the conditions under which it is produced and the levels of hygiene controls during processing and handling both in the environment of the premises and the practices of the people producing it. Food sample analysis can determine; what a food is made of, whether the ingredients meet legal requirements e.g. % meat or fruit, are contaminated or adulterated and if labelled or described accurately. Further labelling requirements in relation to allergens and ingredients have now been extended to foods prepacked on a premises for direct sale to customers.

Food samples are submitted to Edinburgh Scientific Services who employ the Authority’s appointed Food Examiner, Public Analyst and Agricultural Analyst.

These are businesses that make and package food that is supplied to other businesses and have a distribution of their products beyond the Midlothian area.

Sampling from manufacturing and Approved premises		
Food Sampled	Samples for Microbiological Examination	Samples for Chemical Analysis
Processed Milk	6	6
Cream	2	2
Meat Products	6	6
Pizzas and Ready Made Meals	5	5
Savoury dumplings/pasta	5	5
Haggis/Savoury Puddings	3	3
Fish	0	2
Total	27	30

As well as the Services local sampling it participates in sampling surveys organised by Food Standards Scotland, Lothian and Borders Food Liaison Group and the Scottish Food Enforcement Liaison Committee (SFELC).

These sampling programmes and priorities are drawn up by Food Standards Scotland or the Scottish Food Enforcement Liaison Committee. These national sampling programmes aim to identify trends in the food supply where intelligence data suggests more information is required or a problem may already exist. Sampling is carried out by local food safety teams across Scotland and the results collated centrally. This work may be resourced by FSS and is coordinated by SFELC in collaboration with the Public

Analyst. An indicative list of the FSS sampling projects for this plan is given at Objective 4 below.

Objective 4: Contribute to National sampling surveys if resources allow for it

Food Type	Testing parameters	Rationale for sampling
Reconstituted frozen raw coated chicken products	Salmonella, Listeria monocytogenes (detection)	Recent outbreak linked to such products, horizon scanning activities indicated issues with imported poultry meat and products
Sandwich fillings	Salmonella, Listeria monocytogenes (detection), STEC, Campylobacter, ACC	To inform a potential larger survey
Oat-based 'milks'	Fusarium mycotoxins – DON, ZON, T2 & HT2, cadmium and lead,	To inform a larger survey (e.g. to assist calculations on sample size/prevalence estimates)
Almond-based 'milks'	Aflatoxins B1, B2, G1, & G2, cadmium and lead	To inform a larger survey (e.g. to assist calculations on sample size/prevalence estimates)
Drinking coconut milk	3-MCPD and glycidal esters	To inform a larger survey (e.g. to assist calculations on sample size/prevalence estimates)
Pre-packed beef mince	Fat & Connective tissue	To assess progress towards meeting guidelines in the SFELC paper on standards in beef mince and steak mince
Nut-free meals	Presence of nuts (focusing on peanuts and almonds)	To monitor whether businesses understand requirements of consumers with allergies and whether allergens are actively managed to prevent cross-contamination.
Breaded chicken products	Salmonella, Listeria monocytogenes (detection)	Recent outbreak linked to frozen raw breaded chicken products has elucidated the lack of knowledge regarding the safety of these kind of products.
Fresh cow and sheep/lamb liver	Campylobacter, Salmonella	Data gathering

Vegan and dairy-free products	Milk proteins (total)	Based on evidence from the allergy incidences and the hospital episode statistic data we know that milk is a recurring theme and concern
Dairy-free meals	Milk proteins (total)	Based on evidence from the allergy incidences and the hospital episode statistic data we know that milk is a recurring theme and concern
Frozen vegetables and fruit (imported)	Salmonella, Listeria monocytogenes detection and enumeration, STEC, ACC	Outbreaks and horizon scanning activities indicated potential issues with frozen vegetables
Oats and oat-based products	Fusarium mycotoxins – DON, ZON, T2 & HT2, fumonisins, cadmium and lead	To inform discussions on the introduction of regulatory limits for mycotoxins (T2/HT2) It was not possible to survey the oat harvest in 2020, so this could provide an alternative method of data collection to assess the risks in these types of product.
Gluten-free cereal, cereal bars and cakes	Gluten	Based on evidence, products mislabelled as ‘gluten-free’ the second highest cause for allergen incidences.

3.3 Objective 5: Commence investigation of 100% of food safety related requests for service within target working days

A proportion of the Service’s work relates to dealing with requests for service about matters relating to food safety. The team receives approximately 450 requests each year of which about 50% are food related.

Food related requests relate to such things as;

- Complaints about food that people have bought or consumed
- Complaints about food premises which appear to be being run unhygienically
- Requests for advice about starting food businesses, legal requirements, food hygiene training, labelling or the layout and fittings of proposed premises
- Licensing of mobile street traders
- Scrutinising planning applications and building warrants received by the Council relating to food premises and offering advice to applicants regarding premises layout, fittings etc.

- Investigating cases and outbreaks of infectious disease in partnership with NHS Lothian associated with the consumption of food or water (“food poisoning”)
- Responding to intelligence concerning food or alcohol fraud from Food Standards Scotland and other local authorities.

All service requests, where we have a statutory function, must receive a response to determine the extent to which further action is needed. Therefore, this work must take priority over planned inspection work.

Some requests may result in significant amounts of work being required to resolve them. For example, a complaint about an unhygienic premises which leads to enforcement action and a subsequent report to the Procurator Fiscal; a new food manufacturer requiring significant research into the processes involved; a fatal or serious workplace accident; a major infection control or public health incident. Previously we have responded to 95% of service requests within our target times (which range from 1 day to 14 days) but given the reduction in staffing it is unlikely that this response rate will be maintained.

3.4 Liaison with other Organisations

The Food Service meets at two monthly intervals with representatives of other local authority food enforcement teams at the Lothian and Borders Food Liaison Group. The group is also attended by representatives from Food Standards Scotland and the Public Analyst. Local liaison groups support the work of the national Scottish Food Enforcement Liaison Committee (SFELC). The Scottish Food Enforcement Liaison Committee supports the work of FSS by providing information and expert advice in relation to food law enforcement. SFELC contributes to the development and implementation of FSS strategies and policies. It also provides a forum for the discussion of relevant topics, sharing best practice guidance, initiating surveys or projects <http://www.foodstandards.gov.scot/business-and-industry/safety-and-regulation/scottish-food-enforcement-liaison-committee>

Regular liaison meetings also take place with NHS Lothian’s Health Protection Team and Scottish Water on matters of public health including infection control. (A similar liaison group arrangement exists with attendance by the Health and Safety Executive)

The service may be required to act in partnership with Food Standards Scotland during food law incidents where food, which is regionally or nationally distributed, has to be removed from sale by food businesses in Midlothian.

3.5 **Objective 6: Ensure all Authorised Officers receive a minimum of 10 hours food related competency training**

The Service relies on the professional skills of its authorised officers for the delivery of the service plan. In order to maintain the quality of the work we do, we;

- Continually review our operational procedures to improve our service delivery and to take into account legislative and procedural changes.
- Evaluate the consistency of our inspections through activities such as accompanied inspections by senior inspectors, team meetings and review of inspection reports to ensure consistency in the work of the Service.
- Ensure that Officers appointed as food inspectors complete at least 10 hours food related training each year as part of the maintaining of their competency.
- Are subject to periodic independent audit by Food Standards Scotland.
- Survey businesses that have been inspected to find out what they thought of the experience.
- Report the performance of a number of our planned objectives to elected members at regular intervals.

Figure 2 Organisational Structure and Establishment

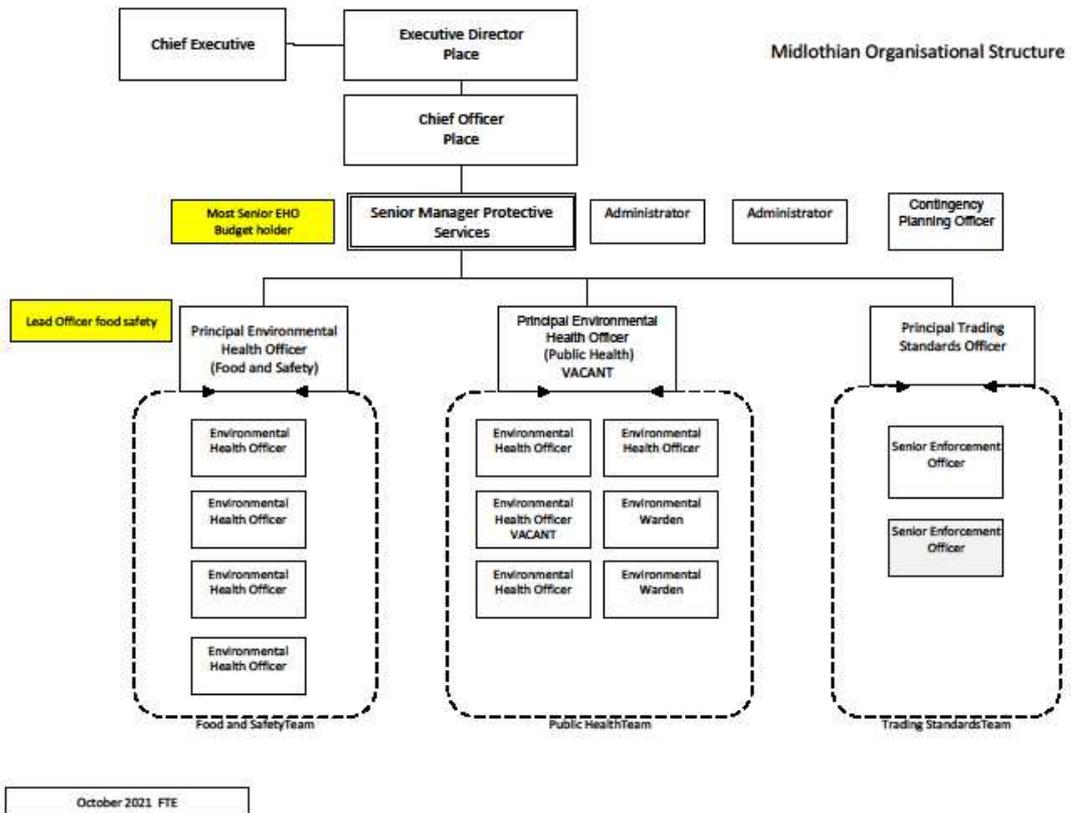


Table 1: Mapping of Food Safety Service activity to Midlothian Single Plan outcomes

Food Service activity	Single Plan Outcome		
	<i>Reducing the gaps in health outcomes of our population</i>	<i>Reducing the gaps in the learning outcomes of our population</i>	<i>Reducing the gaps in the economic circumstances of our population</i>
The regular inspection of food premises for food hygiene and food standards	✓		✓
The sampling of food and animal feedstuffs to check on microbiological quality and composition	✓		✓
Investigation of food related cases of infectious diseases	✓		✓
Investigation of food related fraud			✓
Investigation of complaints from the public about food, food labelling and food premises.	✓		✓
Enforcement of the legislation in relation to the above activities	✓		✓
Providing advice and assistance to new or existing food business operators and to the public.	✓	✓	✓

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Table 2: Food businesses registered in Midlothian at October 2021

Type of food business	No registered
Agricultural Supplier	1
Army Barracks / Premises	2
Bakehouse	5
Bakehouse-Manufacturing	4
Bingo Hall	1
Bookmaker with food	1
Bowling Club	4
Brewery	7
Butcher – Manufacturing	5
Café	55
Cake, bread, confectionery domestic	50
Care Home – Nursing	8
Care Home – Residential	12
Care Home - Residential Midlothian	7
Care in the Community Premises	4
Cash and Carry	1
Caterer	15
Childcare wrap around care	2
Childcare, playgroup, nursery - private	41
Childcare, playgroup, nursery -LA	38
Childminder	81
Club	4
Community Building/Church Hall	15
Confectionery manufacturer	2
Dairy - Pasteurising	1
Day Care - Elderly / Disabled	3
Distillery/distilling	3
Distribution - Food	10
Distribution food Cold Store	4
Domestic Premises based food business	38
Educational Establishment kitchen	2
Egg Packing Centre	1
Events/Venue Management	4
Factory Kitchen/Staff Canteen	2
Farm - Milk production holding	3
Farm shop	1
Fishery Products	1
Fishmonger Mobile	11
food basket/sandwich retail	4

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Food Haulier	2
Food Manufacturer	10
Food Packer	3
Food Packer or repacker	2
Foodbank or community shop	5
Fruit and veg grower	5
Game larder/dealer	4
Golf - Driving Range	1
Golf Course	3
High School kitchen	5
HMO with food	3
Hospital Kitchen	2
Hotel/Guest House	14
House in multiple occupation	9
Importer	1
Indoor activity centre	1
internet food sales	1
Internet Shopping	1
Kitchen	1
Licensed Club	32
Market Garden / Pick your own	1
Market trader	2
Materials and Articles Manufacturer/ Sup	1
Midlothian Council Cafe	4
Midlothian Council Community Centre	2
Midlothian Council Day Care- Elderly/Dis	2
Midlothian Council Leisure Centre	2
Mini market	1
Mobile Shop - Caterer	27
Mobile Shop - Food Retailer	39
Offices - Large with staff canteen	1
Off-Sales	2
Outside/peripatetic Caterer	5
Park pavilion	1
Petrol Station with food	6
Place of worship with food	19
Place of worship without food	1
Post Office with food	3
Primary school kitchen	32
Private Leisure Centre	2
Public House - Full Catering	21
Public House - Snacks	16

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Removals/Haulage	1
Restaurant	34
Retail - Baker	9
Retail - Butcher	5
Retail - Charity Shop	1
Retail - Clothing	2
Retail - Craft Shop	1
Retail - Deli	2
Retail - Food	50
Retail - Freezer Shop	3
Retail - Greengrocer	2
Retail - Miscellaneous	6
Retail - Newsagent, Confectionery/snacks	18
Retail - Pharmacy/Chemist	17
Retail - Stationery	1
Retail -Food Broker	1
Sandwich Takeaway	1
Sheltered Housing with food	2
Sports Ground	2
Supermarket	16
Takeaway Asian style	7
Takeaway Chinese style	23
Takeaway Fish and Chips only	2
Take-Away mixed comestibles	33
Theatre, Museum, Galleries	1
Vending machine	1
Warehouse - Food	2
Total	991