



**RIVER TEES PORT
HEALTH AUTHORITY**

SERVICE PLAN

2021 – 2022

Approved June 2021

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1. INTRODUCTION

The River Tees Port Health Authority (RTPHA) Service Plan covers the elements of food hygiene and safety, and imported food and feed for which the authority has statutory enforcement responsibility. The Service Plan also covers objectives relating to non-enforcement activity including the mosquito surveillance programme and jetty water sampling programme.

The Service Plan is an expression of this authority's' commitment to the development of the Port Health Service, and is a requirement of the Food Standards Agency as the body that monitors and audits local authorities' activities on food enforcement.

The Food Standards Agency's' (FSA's) Framework Agreement issued in April 2010 sets out the planning and delivery requirements for feed and food official controls, based on the statutory Codes of Practice. It ensures that national priorities and standards are addressed and delivered locally.

The RTPHA Service Plan has been drawn up in accordance with the guidance in the Framework Agreement and follows the Service Plan template. This is to enable the FSA to assess the Authority's delivery of its service and to allow local authorities to compare service plans written in the common format for any fundamental performance reviews under the local government Best Value agenda. This Service Plan also takes into account the Food Law Code of Practice and Practice Guidance.

The FSA requires the Service Plan to be submitted to members for approval to ensure local transparency and accountability. This is done annually through Board Member Briefing.

The Authority operates the food hygiene rating scheme where food premises receive a score of between 0 and 5.

RTPHA sits within the Environmental Health (Commercial) Team at Redcar and Cleveland Council and is managed by the Principal Environmental Health Officer (Commercial). The Environmental Health (Commercial) Team is part of the Health Protection and Health Care Quality Service in the Adult & Communities Directorate.

Port Health Officers are trained to high levels of competency consistent with the competency framework in the Food Law code of practice, including ongoing staff training and support systems in place.

This plan details the delivery of the performance of the port health service during 2020/21, which includes the inspection of ships, enforcement of food, feed and environmental protection laws, and the prevention and control of infectious diseases.

The plan goes on to explain how we intend to deliver the service through 2021/22, including the expected changes to the service following the UK's exit from the EU.

Effective partnerships with stakeholders, including Public Health England (PHE) – Consultant in Health Protection / Port Medical Officer and Food Examiner, the appointed Public Analyst and Agricultural Analyst and the Food Standards Agency (the Agency), are important in the achievement of the aims and objectives of the plan.

2. SERVICE AIMS AND OBJECTIVES

Aims

- To ensure that food and feed entering the UK through Tees Port has been legally imported and complies with relevant food and feed laws.
- To ensure that the port maintains its status as a Border Control Post (BCP).
- That conditions on ships entering Tees Port comply with the International Health Regulations 2005.
- Risks to health from communicable diseases are effectively managed and controlled.
- Ensure that food hygiene and standards legislation is enforced in food premises at the port.
- To ensure that environmental protection legislation is enforced within the port.

Objectives

- To carry out manifest and documentary checks relating to third country food, feed and other relevant products.
- To ensure that all imported products are subject to the required legislative requirements.
- To ensure importers and shipping agents are kept informed of import restrictions, changes in legislation, emergency control measures and new guidance.
- To carry out a risk-based approach to the inspection of ships and respond to all requests for ship sanitation certificates.
- To investigate the incidence of food poisoning and food-borne disease at the port and on ships entering the port.
- To monitor the wholesomeness and sufficiency of water supplies at the port and on-board ships entering the port.
- To carry out appropriate food hygiene and standards interventions at the food premises at the port.
- To operate the national Food Hygiene Rating Scheme for food premises at the port to improve and maintain good hygiene standards.
- To ensure the prescribed processes at the port comply with environmental protection legislation and permits are issued accordingly.

4. BACKGROUND

4.1. Profile of the Port Health Authority

River Tees Port Health Authority (RTPHA) (the Authority) represents the four riparian authorities of Redcar and Cleveland Borough Council, Stockton-on-Tees Borough Council, Middlesbrough Council and Hartlepool Borough Council. The Authority is managed by Redcar and Cleveland Borough Council and is based at offices in Guisborough.

The River Tees Port Sanitary Authority was first constituted by an Order of the Local Government Board in 1886. The present Authority was established by The River Tees Port Health Authority Order 1982, which defines the port health district over which the joint board has jurisdiction. The Order was further amended in 2016 to reflect changes in legislation.

The Port Health area consists of those parts of the Port of Tees and Hartlepool together with such land and water as is specified in the Order, including:

- a) the part of the Port of Tees and Hartlepool which lies upstream of a line drawn from the most northerly point of the North Gare Breakwater (reference point NZ5442 2843) and the South Gare Buzzer House (reference point NZ5580 2840), including those waters of the River Tees as far as the tide flows up stream to the Tees Barrage (reference point NZ4624 1903);
- b) any wharf, dock, jetty or similar structure on the riverside of, or projecting into, that part of the Port of Tees and Hartlepool and the River Tees; and
- c) any structures and buildings on areas within the gates of any wharf, dock, jetty or similar structure within the districts of the relevant riparian authorities.

4.2. Organisational Structure

The relevant riparian authorities must appoint members to the joint board at meetings to be held in May of each year. The members of the joint board must be appointed annually by the relevant riparian authorities from the members of their respective councils as follows:

- a) five members from Redcar and Cleveland Borough Council,
- b) five members from Stockton-on-Tees Borough Council,
- c) five members from Middlesbrough Council, and
- d) two members from Hartlepool Borough Council.

As the managing authority, the structure of Redcar and Cleveland Borough Council showing where the service sits are detailed in Appendix 1.

The Port Health service carries out the following functions:

- Imported Food and Feed Controls,
- Food Hygiene and Food Standards enforcement,
- Food and food premises complaints,
- Ship Sanitation Inspections,
- Environmental permitting, and
- Water Sampling.

The team comprises of the following:

- 0.4 FTE Principal Environmental Health Officer
- 1 x FTE Trading Standards Officer
- 1 x FTE Environmental Health Officer

- 1 x FTE Enforcement Officer
- 4 x FTE Business Support Officers

4.3. Public Analysts and Food Examiners

The following Analysts have been appointed by the Authority.

Public and Agricultural Analysts

Public Analyst Scientific Services
i54 Business Park
Valiant Way
Wolverhampton. WV9 5GB

- Nigel Payne - Public Analyst

Food Examiners are agreed and approved through a Service Level Agreement with Public Health England.

4.4. Scope of the Feed and Food Service

The Port Health team are responsible for the following services:

- Monitoring imports of food and feed that come through the Port of Tees.
- Carrying out a programme of food hygiene and standards interventions in accordance with the Food Law Code of Practice and Practice Guidance.
- Investigating and resolving complaints about food and food hygiene premises and practices.
- Taking informal and formal action, where appropriate including the service of notices, seizure of food, voluntary and emergency closures, and any other action deemed necessary to secure compliance with legislation.
- Identification and assessment of premises requiring approval in respect of specific processes and food products.
- Maintaining database accuracy by ensuring all food premises trading within the authority are registered, and all information is recorded appropriately on the Civica App and Philis databases.
- Receiving FSA Food Alerts, disseminating to all relevant officers and actions taken and recorded where necessary.
- Provide advice and assistance to importers, exporters, and agents on imported food related issues.
- Investigate incidents of food borne disease and take action where necessary, including liaison with Public Health England (PHE) and other stakeholders to determine the source and prevent further infection.
- Provide and operate the Food Hygiene Rating Scheme in accordance with the Brand Standard, to process and respond to appeals and re-rating requests, and upload data in a timely manner to ensure data is up to date and accurate.

- Carry out appropriate food sampling in accordance with the annual sampling plan, which will include inspection and investigation based sampling as well as cross-regional studies and;
- Carry out a programme of feed interventions in accordance with the Feed Law Code of Practice.

4.5. Demands on the Feed and Food Service

The authority has, as at 1st April 2021, 9 food premises on its database that are subject to programmed food hygiene interventions. seven are catering establishment with two being rated '5', three being rated '4', one rated '3', two new food business and one exempt business as it is a transporter. Of these 9, 4 are Band C, 1 is Band D, 2 are Band E and 2 are unrated.

Since the UK left the EU, **all imported EU foodstuff are now classed as third country imports**, there are expected to be an average of 30,000 consignments of food and feed imported into the Tees annually. The implementation of official controls does not come into effect fully until 1st October 2021, however the service is continuing to monitor imports and plan to ensure a smooth transition into running an approved Border Control Post for POAO.

The details of all food businesses and all imports of food and feed will be maintained on the Civica and Philis (Port Health Interactive Live Information System) database.

The authority will also respond to any credible information passed to it suggesting any rogue food activities within the Port Area, for example referrals from the Food Fraud Unit. <https://www.food.gov.uk/safety-hygiene/food-crime>

4.6. Regulation Policy

The Port Health Service endorses and adopts the principles laid down in the Enforcement Concordat which recognises that enforcement must be fair, consistent and equitable. The service also has regard to the 'Code for Crown Prosecutors' guidelines. These documents will form the basis of decision-making processes in deciding the most appropriate enforcement action.

The Authority's Enforcement Policy outlines the various enforcement options ranging from advice/education to formal action including the service of notices and prosecution for non-compliance with legislation.

5. SERVICE DELIVERY

5.1. Interventions at Food and Feeding establishments

It is the intention of the Port Health team to inspect all premises due for feed or food intervention within 28 days of their inspection due date and monitor all container and bulk food and feed traffic through the Tees during the financial year. Officers determine the frequency of inspection at each premises according to the feed or food code of practice and check all imported food and feed against relevant legislation to determine whether official controls are required.

During food hygiene inspections, any premises that are not broadly compliant, i.e., those achieving Food Hygiene Rating of 0, 1 or 2 will automatically have a revisit to ensure they have carried out the necessary improvements to satisfy the officer that standards have improved since the initial visit. On occasion, more than one officer may attend a revisit.

The team has one full time Environmental Health Officer and one full time Trading Standards Officer who are both authorised to carry out inspections across a range of businesses and imports.

There were no Feed inspections outstanding on 31 March 2021, however there were two Food Hygiene inspections outstanding as of March 2021.

Due to Covid, reduced inspection provision was put in place by the FSA (Food Standards Agency) up to and including 30th June 2021, where only medium and high-risk food businesses were inspected; all of our food business were low risk. The two new unrated food businesses had a remote inspection as advised by the FSA.

5.2. Feed and Food Complaints

The authority will respond to food and feed complaints on the same working day of receipt of the complaint, where practicable. Should initial enquiries warrant a visit to the food or feed premises at the port, officers will visit the same day, or when the business is next open.

No food and feed complaints were received during 2020/21.

5.3. Home Authority Principle and Primary Authority Scheme

The Home Authority principle offers advice and guidance to these businesses at source to maintain their high standards of food hygiene and standards compliance. The Authority does not have any home authority agreements in place, should a business be interested in this type of agreement, they would be encouraged to apply for the Primary Authority Scheme.

The Primary Authority Scheme allows businesses to form a statutory partnership with a single local authority, which would provide robust and reliable advice for other councils to take into account when carrying out inspections or dealing with non-compliance. The Authority does not have any primary authority agreements in place however it would actively explore such arrangements where suitable businesses are identified.

5.4. Advice to Businesses

The Authority encourages businesses to seek advice whenever they have any questions or queries about their particular business as we believe it resolves any issues at an earlier stage before a situation becomes serious. The service would like to be perceived by food businesses as supportive and helpful. Advice will be in the form of verbal advice over the telephone, advisory visits and email/postal communications, where necessary.

5.5. Feed and Food Sampling

The service participates in food sampling programmes co-ordinated by Public Health England (PHE) and the Tees Valley Food Liaison Group, which includes organised sampling initiatives, and targeted sampling, depending on local priorities.

The Authority will carry out further sampling during routine inspections at randomly selected premises, and reactive sampling where required, or when non-compliance has been identified.

The PHE Laboratory at York will process all food samples procured for microbiological purposes and provide a no cost courier service for this. All standards samples, and imported food and feed samples requiring non-microbiological analysis will be submitted to Public Analyst Scientific Services, however this service does incur a charge for analysis and where specified in legislation, will be recovered from the importer.

5.6. Control and Investigation of Outbreaks and Food Related Infectious Disease

The service will respond promptly and as a priority to all notifications of infectious disease, particularly if they are suspected to be food borne. Officers will respond according to initial assessment based on information available at the time. Officers will liaise with PHE with regards to submission of stool samples, and liaise with other members of the riparian authority, where required. Should a vessel be implicated in an outbreak, quarantine measures may be required to prevent the spread of disease.

5.7. Feed/Food Safety Incidents

All Officers have signed up for the new FSA alerts system on Smarter Comms and will receive these into their email accounts. Alerts for information are read by each officer, alerts for action are logged and any action required, are taken by officers. The FSA has the contact details of the Port Health Authority lead officer should any urgent action need to be taken in the authority's area.

5.8. Liaison with Other Organisations

Arrangements are in place to ensure that the Port Health service keeps up to date with legislation, guidance and good practice relevant to its duties. This includes;

- Tees Valley Food Liaison Group meetings on matters such as food hygiene and standards inspections, food hygiene and standards sampling, enforcement action, and any other operational matters;
- Tees Valley Health Protection Group Meetings with PHE for Health Protection issues such as infectious diseases, food poisoning outbreaks and emerging issues;
- Attending regional meetings to discuss the Food Hygiene Rating Scheme;
- Chairing the APHA Northern Ports Liaison Meetings;
- Attending regional Fishery Liaison Group Meetings;
- Attending/teleconferencing in to Port Health Liaison Meeting;
- Attending the NETSA (North East Trading Standards Association) Meetings with regards to Animal Health and Welfare and Food Standards and;
- Review of planning applications with regards to port premises.

5.9. Feed and Food Safety and Standards promotional work, and other non-official controls interventions

The service does not plan to carry out any promotional work.

6. RESOURCES

6.1. Financial Allocation

The Authority is funded by the Riparian Authorities as set out in the Order. The table below shows the budget for 2021/22.

Areas of Spend	Budget (£)
Salaries - Basic Pay	220,450
Salaries - National Insurance	20,450
Salaries - Overtime	2,500
Salaries - Superannuation	22,500
Other Allowances	2,600
Car Allowances	4,800
External Training	3,000
General Equipment	10,000
Clothing & Uniforms	1,200
Printing & Stationery	100
MFD Recharge (Printing)	50
Services – Veterinary Contract Fees	400,000
Analysts Fees	5,200
External Audit Fees	400
Publicity	0
Court Evidence Costs	0
SLA Agreement	153,200
Postage	0
Mobile Phones	1,400
Computer Software	34,500
Subsistence	0
Subscriptions	1,700
Insurance	3,000
Contribution to bad debt provision	57,250
Transfer to / (from) Reserves	9,500
Projected Income from Fees	
Products of Animal Origin	(902,000)
Catch Certification	(21,000)
Sanitation Certificates	(21,000)
High Risk Products Imports	(300)
Organic Certificates	(2,000)
RTPHA Permits (annual fee)	(2,300)
Plastic Declaration	(200)
Water Sampling	(5,000)
	(953,800)

The budget allocated to the Authority covers all areas of statutory and non-statutory work. Relative to the intentions expressed within this service plan the budget is adequate for these purposes.

Due to the UK leaving the EU, and the type of service provided by the authority, there will be no requirement for any funding by Riparian Authorities during 2021/22. Any shortfall not covered by projected income will be covered by DEFRA (Department for Environment, Food and Rural Affairs) from transition funding from 2020/21, and any future funding for 2021/22.

6.2. Staffing Allocation

The following staff form the Port Health team.

Role	FTE
Principal Environmental Health Officer	0.4
Environmental Health Officer	1
Trading Standards Officer	1
Enforcement Officer	1
Business Support	4

An Official Veterinary Inspector has been procured through an external agency for 2021/22. During 2021/22, we will monitor and review if any additional specialist resource is required.

All Officers are authorised to enforce Port Health legislation consistent with their qualifications and competency/experience in accordance with the relevant Code of Practice and competency framework. Selected officers from the riparian authorities have been trained in Port Health activities should they need to be called upon.

6.3. Staff Development Plan

All staff have an annual appraisal to assess performance, set targets and to identify any training needs. Officers are required to complete the relevant parts of the Competency Framework as required by the Code of Practice and Quality Management System.

7. QUALITY ASSESSMENT

7.1. Quality assessment and internal monitoring

Continuous monitoring of the service is carried out to ensure inspection targets are met and random checks and accompanied visits are also carried out with individual officers. The performance of the Port Health Service is reported each quarter to the RTPHA Board meeting.

The standard of service provision is monitored on a regular basis by the PEHO. The type of activities monitored is based on the risk and potential impact of non-compliance with service procedures and standards. Monitoring will also be carried out on the activity and workload of each officer to ensure correct and consistent delivery of individual duties.

8. REVIEW

8.1. Review against the Service Plan

The commitments to the service plan, and associated performance indicators are monitored monthly by the team and discussed during team meetings. The performance is also reviewed during quarterly meetings with the Riparian Heads of Service and reported to the RTPHA Board.

The attached appendices report the performance of the service during 2020/21.

8.2. Identification of any Variation from the Service

The monthly reviews against the service plan will identify any significant variations against the service plan. The PEHO and the Head of Service will then identify any remedial action if required.

8.3. Areas of Improvement

The service has always carried out its routine food hygiene and standards inspections, has never refused a request for a renewal of a ship sanitation certificate, and all permitted processes have been audited annually, as required.

Performance review 2020-2021

Ship arrivals

A total of 3,282 ships visited the Tees during last year and this is broken down per authority as in the table below. There has been a reduction of 196 ships from the previous year.

Authority	2020									2021			Grand Total
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
Hartlepool	0	0	0	1	1	1	6	9	7	11	5	5	46
Middlesbrough	16	9	16	8	13	4	10	13	12	4	22	19	146
Redcar & Cleveland	137	119	112	113	147	138	148	136	104	133	121	129	1537
Stockton	141	137	117	136	129	128	126	145	107	139	122	126	1553
Grand Total	294	265	245	258	290	271	290	303	230	287	270	279	3282

Ship inspections

A total of 103 ship sanitation inspections were carried out during 2020/2021. There were 92 exemption certificates issued, no control certificates were issued, and 11 routine inspections were undertaken.

A breakdown of inspection type and authority is listed in the table below.

	2020									2021			Grand Total
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
Hartlepool													
Exemption	0	0	0	0	0	0	1	0	0	0	1	0	2
Routine	0	0	0	0	0	0	1	0	0	0	0	0	1
Middlesbrough													
Exemption	1	0	2	0	0	1	0	0	0	1	0	0	5
Routine	0	0	0	0	0	0	0	0	0	0	1	1	2
Redcar & Cleveland													
Exemption	4	2	2	2	1	5	2	3	5	2	3	3	34
Routine	0	0	0	0	1	0	0	1	0	0	0	1	3
Stockton													
Exemption	4	6	7	3	7	4	4	5	2	5	4	0	51
Routine	0	0	0	0	0	0	0	0	0	3	0	2	5
Grand Total	9	8	11	5	9	10	8	9	7	11	9	7	103

Imported Food

A total of 724 consignments of imported food arrived into Teesport during 2020/21. Wine and tea are our biggest commodity with seasonal trends in alcohol with an increase in the run up to Christmas and a drop during summer.

From January 2021, when we officially left the EU, we stopped documenting all third country imported food and feed to concentrate on EU imports and working with importers to get them ready for additional checks that were originally planned to come into force on 1st April 2021 (this was then put back to October 2021).

All of the imported food comes in via containers into the Redcar and Cleveland district.

Imported Feed

A total of 25 consignments of animal feed were brought into Teesport during 2020/21, an increase of 8 from 2019/20.

Consignments of feed are brought in in containers and bulk ships, with quantities ranging from 15 tonnes in a container to 50,000 tonnes in a bulk vessel. Documentary and physical checks were carried out on all bulk imported feed consignments. The number of feed consignments has increased on previous years.

Imported plastic kitchenware

A total of 4 consignments of plastic kitchenware from China and Hong Kong arrived into Teesport during 2020/21.

	2020									2021			
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Tot
Satisfactory	0	2	1	0	0	0	0	0	0	0	1	0	4
Unsatisfactory	0	0	0	0	0	0	0	0	0	0	0	0	0

All plastic kitchenware is subject to documentary checks and 10 percent of the consignments are subject to formal sampling. No formal samples were taken and all consignments were found to be satisfactory. Samples, where appropriate, are examined for levels of Formaldehyde in Melamine products and Polyaromatic amines in Polyamide products.

Organic certification

A total of 33 consignments of organic produce were brought into Teesport during 2020/21; 19 were wine, 10 were coffee, 3 protein powder, and one of wheat. All consignments complied with Organic requirements.

Products of animal origin

Products of animal origin from outside the EU are prohibited to enter Tees Port. There have been no instances of imports of animal origin into Tees Port during the previous 12 months.

Manifest enquiries

The team made enquiries into 351 consignments that entered Tees Port from March 2020 to Dec 2020. From January, close scrutiny of EU containers, particularly those that were ambiguously manifested took precedent.

In Q1 2021 we queried the contents of 1378 containers for their ambiguous nature.

Infectious disease control

During March 2020, the World Health Organisation declared a global Pandemic of Coronavirus (Covid-19). Covid-19 had little impact on the Port Health service as we have a

duty to carry out ship sanitation inspections and monitoring of imported food and feed. Additional controls were implemented to safeguard staff and crew, as well as port employees.

All proactive work, such as jetty water sampling, and routine visits to ships were suspended and only work as required by Legislation and official guidance and codes of practice was carried out. Officers also worked from home during this time.

We had 5 reports of suspected Covid-19 on board vessels during 2020/2021, none of which identified any +ve cases.

Potable water analysis

Potable water samples are taken both by the request of the ship/agent, or by the officer attending the ship.

Row Labels	2020									2021			Tot
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
SATISFACTORY	0	0	7	9	9	11	15	11	12	16	9	19	118
UNSATISFACTORY	0	0	0	1	0	0	5	7	0	7	0	1	21
Grand Total	0	0	7	10	9	11	20	18	12	23	9	20	139

If any water samples are found to be unsatisfactory we inform the ship or shipping agent without delay and provide advice on cleansing and disinfection of the water tanks and supply to all outlets. The ship is advised to resample after works are carried out.

In the first two months no samples were undertaken due to lockdown restrictions. Only necessary visits were undertaken.

Jetty water analysis

A total of 32 out of 48 jetty points were sampled during 2019/20. The jetty locations are split between the authorities as detailed below. All jetty companies were visited, however, not all jetty points were in use or available at the time of sampling.

Authority	No of berths
Stockton	10
Middlesbrough	8
Redcar and Cleveland	10
Hartlepool	0
Grand Total	28

If any jetty samples are found to be unsatisfactory, we will provide advice on cleansing and disinfection of pipework, including regular flushing. Additional sampling is carried out until a satisfactory result is obtained. The particular jetty supply cannot supply to ships as potable water until a satisfactory result is obtained.

Food hygiene and standards inspections

Of the 7 food premises under the authority's jurisdiction, 2 were due a Food Hygiene inspection during 2020/2021, but on the advice and guidance of the Food Standards Agency, only specific higher risk premises needed to have an inspection due to Covid restrictions. None of the Port Health Food businesses fall within this category and these outstanding inspections will be carried out following the lifting of Covid restrictions.

We had one new food business that had a remote inspection; no follow up visit was deemed necessary, and this inspection will be carried out once Covid restrictions are lifted.

All registered food businesses are broadly compliant with two rated '5', two rated '4', one rated '3', one unrated, and one exempt from the Food Hygiene Rating Scheme.

Environmental Protection

All three prescribed processes had their annual inspection during 2020/2021. Ad hoc visits were carried out throughout the year to ensure compliance with permit conditions. No complaints were received relating to any of the permitted processes.

SERVICE DELIVERY 2021-2022

Ship arrivals

Around 4000 ships are expected to pass entrance into Teesport during 2021/2022 including small support vessels, sand dredgers, small cargo ships, LPG tankers, oil tankers, container ship and other specialised vessels.

All ships arriving into the Tees will be reported to the board on a quarterly basis.

Ship inspections

Routine ship inspections will be carried out on a risk-based process depending on previous history or intelligence led information. All ships requesting a ship sanitation control/exemption certificate will be visited and an inspection carried out. Requests either come from the shipping agent or from the Captain of the vessel.

Imported Food

The UK officially left the EU on 1st January 2021 and additional controls on EU goods were implemented in a staged approach. From 1st January all fishery products processed in the EU had to submit a processing statement and associated catch certificates for documentary checks prior to entry. Due to the nature of how our importers manifest food from the EU, and historically not having to pre-notify us, we spent the majority of Q1 providing advice and information.

Following the implementation of a bespoke software system, Philis (Port Health Interactive Live Information System), all imported food and feed requiring official controls are identified and detained where necessary. This enabled the fishery products to be identified easier and documents to be requested.

The implementation of official controls on Products of Animal Origin, due to start on 1st April, was put back by Defra to now start on 1st October 2021. PD Ports is building additional infrastructure to support the additional workload which is on target to be completed in September 2021.

Port Health officers will ensure they are fully up to date with any new and emerging risks by reviewing and responding to Food Standards Agency alerts and notifications.

Bulk imported Feed

The authority has an agreement with PD Teesport bulk imports to advise us of any bulk consignments of feed from third countries that enter into Tees Dock. Depending on the type of feed and country of origin, documentary, identity and physical checks will be carried out as per legislative requirements. Ad hoc phone calls and bulk checks are carried out on other potential offloading berths for feed from third countries.

Philis is also identifying any containers/trailers of feed from the EU.

Imported plastic kitchenware

Although plastic kitchenware imports have declined over the years since the introduction of the 2011 legislation, the authority will carry out all documentary, identity and physical checks as per legislative requirements.

Organic certification

Any products requiring organic certification must provide the original organic certificate for authentication and verification. This only applies to countries outside of the UK and EU until January 2022, when all organic food and feed outside of the UK will require pre-notification and Certificate of Inspection checks.

Products of animal origin

Products of animal origin from outside the UK and the EU are not allowed to enter into Teesport at present and any notifications either through manifest checks or other agencies will be dealt with as an illegal import and appropriate action taken to ensure it does not enter the food or feed chain.

As part of the expansion of the service, PD Ports has applied to become a Border Control Post for Products of Animal Origin. The service is putting plans, procedures and additional staffing in place to accommodate the new service arrangements.

Manifest enquiries

Following the implementation of Philis, any ambiguously manifested items are automatically placed on hold, and require submission of commercial documents prior to release.

General enquiries

We will respond to all enquiries in a timely manner that provides minimal impact on the importer.

Infectious disease control

Under the International Health Regulations the Master of a ship has a duty to notify the Port Health Authority of any infectious disease on board. We will investigate any reports of infectious disease and work with the Port Medical Officer in Public Health England to prevent the spread of any infectious disease.

Covid-19 continues to be prevalent throughout the world. Controls put in place at the start of the pandemic remain in place, and any additional controls will be implemented as required.

Potable water analysis

Potable water sampling will be undertaken at the request of ships' masters or shipping agents. Ship waters are analysed for microbiological safety, chemical content and presence of legionella. Requests are charged to the vessel, however should an officer highlight any concerns about a ships water supply, routing samples can be taken and these are free of charge through Public Health England allocations.

Jetty water analysis

There are 48 jetty and dockside water supply points around the port area that are sampled on at least a yearly basis. These points are sampled free of charge for microbiological quality and are paid for through Public Health England allocations.

Food safety inspections

There are 7 food premises within the boundaries of River Tees Port Health Authority. One of these is programmed to be inspected for food hygiene during 2021/2022.

If a complaint is received about food consumed on the premises, or the condition of the premises itself, an investigation will be carried out.

Food sampling at port premises may be carried out depending on intelligence, local and regional requirements and surveys.

Food Standards Inspections

One food standards inspection is programmed for 2021/2022.

Food standard sampling may also be carried out depending on intelligence, local and regional requirements and surveys.

Environmental Protection

There are currently three prescribed processes within our jurisdiction, all of which will be subject to their annual programmed inspection. Any complaints or queries regarding the processes will be investigated by officers.

The prescribed processes generate an income of around £2,217 per annum, these fees are set by Defra.

HORIZON SCANNING

The New Port Health Service

Following the UK's exit from the EU, the service provided by River Tees Port Health Authority has changed dramatically, expanding from two Port Health Officers carrying out a small amount of official control work to a predicted team of twelve carrying out around 36,000 documentary checks on POAO, and 2,300 checks on fishery imports, on top of the day to work of Ship Inspections, Environmental Permitting, and Food Hygiene and Standards inspections.

Daily identity and physical checks will be required on containers/trailers by an Official Veterinary Inspector, and Official Fish Inspector, at the new Port Health Facility. All of these new controls, and the service will have an annual predicted income in excess of £1.8M going forward.

The service is liaising with relevant stakeholders, including Defra and APHA, to ensure we remain up to date with the upcoming changes.

COVID-19

The ongoing pandemic of Covid-19 will be monitored throughout the year and officers will keep up to date with any information and guidance as well as changes to legislation that may have an impact on the service.

Appendix 1 - Organisational Structure

