



**RIVER TEES PORT
HEALTH AUTHORITY**

SERVICE PLAN

2026 – 2027

Approved June 2026

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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 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 (RTPHA) 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 Environmental Health Team Manager (Commercial). The Environmental Health (Commercial) Team is part of the Health Protection and Health Care Quality Service in the Growth, Enterprise and Environment 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 2025/26, which includes the inspection of ships, enforcement of food, feed and environmental protection laws, and the prevention and control of infectious diseases.

Effective partnerships with stakeholders, including UK Health Security Agency (UKHSA) – 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.

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:

- 0.5 x FTE Environmental Health Team Manager
- 1 x FTE Trading Standards Officer
- 0.8 x FTE Environmental Health Officer (currently a vacant post)

- 2 x FTE Official Veterinary Surgeon (agency)
- 1 x FTE Port Health Technical Officer
- 3 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

Food Examiners are agreed and approved through a Service Level Agreement with the UKHSA - Food Water and Environmental Laboratory.

4.4. Scope of the Feed and Food Service

The Port Health team are responsible for the following services:

- Carrying out official controls on 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 premises.
- 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 Philis database.
- 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 the UKHSA 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 of 1st April 2026, 5 food premises located within the port on its database that are subject to programmed food hygiene interventions. Three of the businesses are rated '5' – Very Good, the other two are excluded. They are placed in risk bands for frequency of inspection based on risk to the consumer, 2 are in Band D (inspection every 2 years), and three are in Band E (inspection every 3 years). For Food Standards, 4 are low risk, and one medium risk.

The details of all food businesses and all imports of food and feed are maintained on the Civica 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 Feed 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.

The team has access to 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.

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 and trading.

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, and 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 recognised 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 the UKHSA and the Food Standards Agency (FSA) and the North East Food Liaison Group, which includes organised sampling initiatives, and targeted sampling, depending on regional 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 UKHSA Laboratory at York will process all food samples procured for microbiological purposes and provide a low 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 UKHSA 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 FSA alerts system on FSA Link and will receive notifications directly to 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.

- North East 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.
- North East Health Protection Group Meetings with UKHSA for Health Protection issues such as infectious diseases, food poisoning outbreaks and emerging issues.
- Attending regional meetings to discuss the Food Hygiene Rating Scheme.
- Attending/teleconferencing into Port Health Liaison Meetings;
- 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 in 2026/27, however the Port Health website will provide information to importers and agents on the progress of the SPS agreement where possible.

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 2026/27 (approved by RTPHA Board at their meeting in Dec 2025).

Areas of Spend	25/26 Budget
Staffing	
Salaries - Basic Pay	199,400
Salaries - National Insurance	25,650
Salaries - Overtime	8,850
Salaries - Superannuation	23,400
Other Allowances	2,750
Car Allowances	500
	260,550
Other Costs	
External Training	500
General Equipment	1,100
Clothing & Uniforms	500
Printing & Stationery	100
MFD Recharge (Printing)	50
Services – Veterinary Contract Fees	271,900
Analysts Fees	19,700
External Audit Fees	3,600
SLA Agreement	132,550
Mobile Phones	800
Computer Software	25,900
Subscriptions	1,350
Insurance	1,250
	459,300
Expected Income	
Products of Animal Origin	(812,700)
Catch Certification	(68,950)
Sanitation Certificates	(29,200)
High Risk Products Imports	(2,600)
Organic Certificates	(800)
RTPHA Permits (annual fee)	(700)
Plastic Declaration	(0)
Water Sampling	(12,350)
	(927,300)

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.

6.2. Staffing Allocation

The following staff are planned to form the Port Health team throughout 2026/27, however this may change throughout the year depending on throughput of imports and exports of Products of Animal Origin.

Role	FTE
Environmental Health Team Manager	0.5
Environmental Health Officer (currently vacant)	0.8
Trading Standards Officer	1
Official Veterinary Surgeon (agency staff)	2
Port Health Technical Officer	1
Business Support Officer	3

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 Environmental Health Team Manager (Commercial). 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 2025/26.

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 Environmental Health Team Manager (Commercial) 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 2025-2026

Ship arrivals

A total of 2,663 ships visited the Tees during last year and this is broken down per authority as in the table below. There has been a decrease of 236 ships from the previous year.

Authority	2025			2026						Grand Total			
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec		Jan	Feb	Mar
Stockton	91	101	68	97	103	87	83	101	97	100	97	96	1121
Redcar & Cleveland	113	120	121	117	113	102	103	107	105	110	119	117	1347
Middlesbrough	17	9	5	9	13	11	10	8	10	9	8	7	116
Hartlepool	7	5	8	7	8	11	7	12	6	2	2	4	79
Grand Total	228	235	202	230	237	211	203	228	218	221	226	224	2663

Ship inspections

A total of 77 ship sanitation inspections were carried out during 2025/2026. 76 were exemption certificates, one was a routine inspection, and no control certificates were issued in 2025/2026.

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

	2025			2026						Grand Total			
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec		Jan	Feb	Mar
Hartlepool													
Exemption	0	0	1	2	1	0	0	1	1	0	1	1	8
Routine	0	0	0	0	0	0	0	0	0	0	0	0	0
Control	0	0	0	0	0	0	0	0	0	0	0	0	0
Middlesbrough													
Exemption	2	1	1	1	0	1	0	2	0	0	2	0	10
Routine	0	0	0	0	0	0	0	0	0	0	0	0	0
Control	0	0	0	0	0	0	0	0	0	0	0	0	0
Redcar & Cleveland													
Exemption	5	4	2	2	3	2	3	3	3	1	3	4	35
Routine	0	1	0	0	0	0	0	0	0	0	0	0	1
Control	0	0	0	0	0	0	0	0	0	0	0	0	0
Stockton													0
Exemption	2	2	2	2	1	0	3	2	4	2	2	1	23
Routine	0	0	0	0	0	0	0	0	0	0	0	0	0
Control	0	0	0	0	0	0	0	0	0	0	0	0	0
Grand Total	9	8	6	7	5	3	6	8	8	3	8	6	77

Imported Food and Food Contact Materials

Since 30 April 2024, imports of Products of Animal Origin (POAO) from outside of Great Britain have been subject to official controls, this includes all POAO from the European

Union. POAO is split into low, medium and high-risk imports with low and medium being the majority of imports for the Authority. These are brought in under a Common Health Entry Document (CHED-P)

All of the imported food arrives via containers or trailers into the Redcar and Cleveland district and is detailed in the table below.

	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Total
IUU Fish Imports	91	151	106	111	121	90	135	98	116	41	55	112	1227
HRFNAO	0	2	4	2	5	4	2	2	2	0	0	0	23
CHED-P	2071	2269	2221	2281	2021	1686	1708	1637	1727	1548	1484	1865	22518
Plastic Kitchenware	0	0	0	0	1	0	0	0	1	0	0	0	2
Organics	0	3	1	1	2	1	2	2	3	1	3	0	19
	2162	2425	2332	2395	2150	1781	1847	1739	1849	1590	1542	1977	23789

Imported Feed

A total of 6437 consignments of animal feed were brought into Teesport in containers during 2026/27.

Type of Feed	Number of Consignments
Pet Food	6432
Feed Mixture	5
Grand Total	6437

Consignments of feed are brought in via 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.

Philis (Port Health Interactive Live Information System) allows the team to report in more detail on feed imports this year which has dramatically increased our imports on previous years.

Infectious disease control

There were no incidents of infectious diseases notified during 2025/26.

Potable water analysis and jetty water analysis

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

Samples	Apr 25	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan 26	Feb	Mar	Total
Ship Bact - Satis	6	7	6	8	3	7	2	4	3	2	16	3	67
Ship Bacti - Unsatis	0	0	0	2	1	0	0	0	0	0	0	0	3
Ship Legi - Satis	2	6	1	5	3	2	2	2	2	2	13	2	42

Ship Legi - Unsatis	0	0	1	2	1	1	0	0	0	0	1	0	6
Jetty Supplies - Satis	0	0	0	0	1	0	9	1	0	0	0	0	11
Jetty Supply - Unsatis	0	0	0	0	0	0	0	0	0	0	0	0	0
	8	13	8	17	9	10	13	7	5	4	30	5	129

If any ship 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.

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

Food hygiene and standards inspections

Of the five food premises under the authority's jurisdiction, four had a planned inspection. All registered food businesses are currently rated '5' – Very Good.

Environmental Protection

All three prescribed processes are on a planned inspection of once every two years. All three inspections were carried out during 2025/2026, as well as ad hoc visits carried out throughout the year to ensure compliance with permit conditions. No complaints were received relating to any of the permitted processes.

SERVICE DELIVERY 2026-2027

Ship arrivals

Around 2500 ships are expected to pass entrance into Teesport during 2026/2027 including small support vessels, sand dredgers, small cargo ships, LPG tankers, oil tankers, container ship and other specialised vessels.

The number of 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 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 and Feed

The service anticipates similar numbers of imported food and feed to 2025/26, with the majority of our imports being pre-packed foods for supermarkets.

Port Health officers and Official Veterinarians will ensure they are fully up to date with any new and emerging risks by reviewing and responding to the Animal and Plant Health Agency (APHA), the Department for Food and Rural Affairs (DEFRA), and the Food Standards Agency (FSA) by way of Official Veterinary Notes, alerts and notifications.

Bulk imported Feed

The authority has an agreement with PD Teesport bulk imports to advise PHA 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. Bulk checks are carried out on potential offloading berths for feed from third countries.

The Philis IT system can also identify any containers/trailers of feed entering the UK.

Imported plastic kitchenware

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.

Products of animal origin

Official controls for Products of Animal Origin (POAO) from the EU came into force at 00:01 on 30 April 2024. The service anticipates around 6,500 medium risk and 15,500 low risk consignments will enter the Tees during 2026/27.

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 the UKHSA to prevent the spread of any infectious disease.

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 the UKHSA sampling allocations.

Jetty water analysis

There are 18 companies that supply water to ships at the jetty side, with 48 water supply points in total across the suppliers; some have one supply point, others, such as Tees Dock, have 9 supply points. We plan to visit all these companies and take a representative sample for microbiological analysis.

These points are sampled free of charge for microbiological quality and are paid for through UKHSA sampling allocations.

Food safety inspections

There are 5 food premises within the boundaries of River Tees Port Health Authority. One of these are due a food hygiene intervention during 2025/2026.

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

Of the five food business at the port, none are due a Food Standards intervention during 2026/2027.

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, one of which has mothballed their permit as they do not anticipate using it in the next 12 months.

One of the processes is due for full inspection during 2026/27

HORIZON SCANNING

During May 2025, the government agreed to start negotiations on a trade deal between the EU and the UK for sanitary and phytosanitary (SPS) checks on products of animal origin.

This trade deal is expected to bring the UK in line with EU import requirements and introduce free movement of SPS products between the UK and the EU.

The new agreement is planned to be implemented mid 2027, and the impact on the Port Health Authority will be a dramatic reduction in the imports of products of animal origin, and subsequently a dramatic reduction in the income we receive from the checks currently being carried out.

The Authority will keep up to date with stakeholders as these talks are progressing and plan any changes that need to be made to the authority as and when new information is provided.

Appendix 1 - Organisational Structure

