

Commercial Team : reflecting on 2024/25

The Food, Health and Safety functions at SKDC support residents to live happy, safe and thriving lives. They support the economy, protect the environment and ensure public health and safety across South Kesteven



The Environmental Health Commercial Team supports new businesses in the early planning stages, getting them off to the best possible start



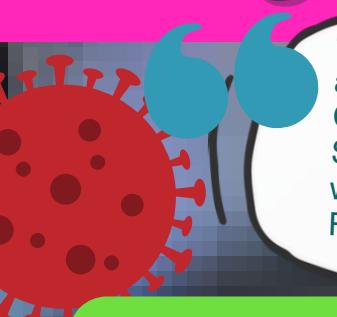
Supporting safety planning at large scale public events

Checking gas safety in food outlets, resulting in some businesses being closed and made safe



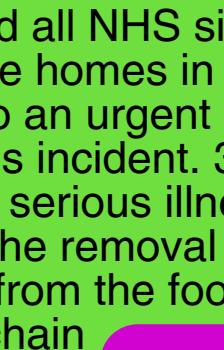
A few examples from the last year include:

99 official infectious disease notifications, almost double that of the previous year

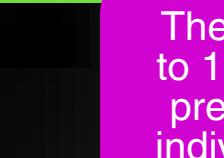


“Everything I would expect from a great team, approachable, informative, knowledgeable and Consistent. Our experience with the officer from SKDC has been professional and helpful all the way” - Alan Buck, Proprietor, The Craftier Cafe, Fulbeck

Investigated all NHS sites and care homes in response to an urgent UK Listeriosis incident. 3 deaths and serious illness triggered the removal of products from the food chain



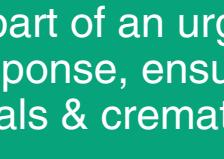
The team responded to a large international outbreak of gastroenteritis linked to a youth activity centre in the district



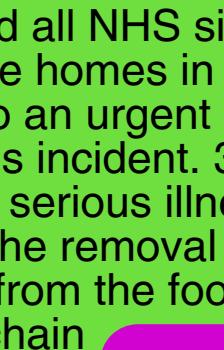
Undertaking visits to funeral homes as part of an urgent national response, ensuring lawful funerals & cremations



The investigation of a serious scalding accident at a children's nursery involving a young child, leading to court action



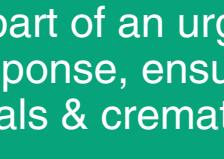
75 private water supplies are monitored by SKDC



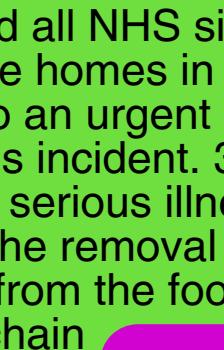
The district is home to 163 skin piercing premises and 380 individual operators (an increase of 15%)



15 enforcement notices served



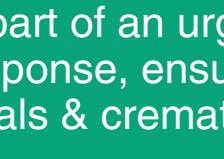
Health and Safety is enforced in around 2310 premises



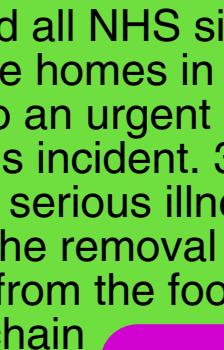
“We are proud to collaborate with SKDC in our shared commitment to maintaining a safe, clean, and welcoming resort environment. This partnership reflects our dedication not only to the well-being of our team and guests but also to the wider community, whose support and engagement are integral to the resort's continued success” - Michael Stenson, General Manager, Belton Woods Hotel & Resort



540 food hygiene inspections taken place



“As a new hospitality business we've found the support from SKDC's Public Protection team invaluable. They were clear, approachable and genuinely wanted to help us get things right from the start. The guidance they gave us helped us with our confidence in meeting good safety standards” - Becky, Owner, The Fighting Cocks, Corby Glen



81% of food businesses achieved the top 5' hygiene rating



Food Hygiene Rating 5 (Very Good)