Annual Environmental Health Review

REHIS and its Scottish Partners - 2014

Produced and published by The Royal Environmental Health Institute of Scotland
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The Royal Environmental Health Institute of Scotland is a registered Scottish charity, Number SC009406.
The Chief Executive

This is the seventh consecutive year that the Institute has published the Annual Review in which it highlights and celebrates Scotland’s environmental health partnerships. The importance of these partnerships to the improvement and protection of the health and wellbeing of Scotland’s people cannot be over-stated. The Institute continues to work in partnership with the Scottish Parliament, the Scottish Government, the Food Standards Agency Scotland/Food Standards Scotland, Health Protection Scotland, the Health and Safety Executive, the Society of Chief Officers of Environmental Health in Scotland, ASH Scotland, the Healthcare Environment Inspectorate and the Scottish Environment Protection Agency. On the international front, the Institute continues to work closely with the International Federation of Environmental Health and is committed to working in partnership with the Malawi Environmental Health Association, with the Environmental Health Association of Ireland and with the Association of Public Health Inspectors, Cyprus.

The Institute is incorporated by Royal Charter, is a registered Scottish charity, is a member-based society, is the organisation that governs the Environmental Health Profession in Scotland, is a UK Competent Authority for the Environmental Health Profession in terms of UK and European Union legislation, is an awarding body for a wide range of environmental health qualifications and is a national training organisation with Approved Training Centres across Scotland, the rest of the UK and further afield.

As a registered Scottish charity the Institute, through its Charity Trustees (all members of the Institute’s Council are Charity Trustees – Appendix 1), must act for the benefit of the public and must comply with the Charities and Trustee Investment (Scotland) Act 2005 and with guidance issued by the Office of the Scottish Charity Regulator.

I take this opportunity to express my gratitude to the individuals from all the partner organisations who contributed to the 2014 Annual Review. The names of these individuals and of the organisations they represent are listed on page 43.

I take this opportunity to acknowledge the important contribution to the improvement and protection of the health and wellbeing of Scotland’s people by the Institute’s members, partner organisations and all environmental health professionals and, in closing, I place on record my thanks to the Institute’s staff for their excellent work throughout 2014.

Tom Bell
The President

This term, my second as President, has been as equally enjoyable and rewarding as my first. During the year we had to cope with a substantial change in the REHIS staffing establishment with several key personnel leaving the Institute. Nothing remains the same forever and change should always be expected and indeed, anticipated. Nevertheless, contingency planning notwithstanding, the departure of approximately 50% of the office staff for various reasons during the year was not without its difficulties for an organisation of our size. I am delighted to be able to report that forward planning and job shadowing resulted in smooth changeovers, with staff assisting admirably by ensuring all critical areas were properly covered, meaning business as usual for the Institute.

Our partnership with the Food Standards Agency Scotland continues to promote safe healthy eating and healthy lifestyles through the delivery of REHIS Elementary Food Hygiene and Elementary Food and Health courses in Scottish secondary schools. I am confident that this successful partnership will continue with the inception of Food Standards Scotland.

Although diet-related health in Scotland is slowly improving, many people are still failing to meet dietary recommendations. A lack of cooking and practical food skills is often cited as a major barrier to healthy eating. Current food and health policy in Scotland advocates the need for increased promotion of cooking and practical food skills. During the year we launched a new REHIS accredited course, the Elementary Cooking Skills Course, designed to provide participants with just such abilities.

Our longstanding relationship with ASH Scotland continues to flourish. However, we also independently and actively promote our own stance on the use of tobacco-based products. In response to the increased availability and advertisement of electronic cigarettes, coupled with a lack of scientific evidence relating to the safe use of such products, we called for a complete ban on the use of electronic cigarettes in all enclosed public places and the prohibition of sale of such products to anyone under the age of 18.

Two of our longstanding partners, Health Protection Scotland and the Health and Safety Executive Local Authority Unit, have been undergoing structural changes with several personnel changes and we look forward to working with them to maintain and improve upon our existing good working relationships.

The Institute works with many like minded organisations and we continue
to work in positive partnership with the Society of Chief Environmental Health Officers in Scotland, the Environmental Health Association Ireland and the International Federation of Environmental Health.

Each year we present our Annual Awards Ceremony to recognise and celebrate success of members and partners. This year the recipient of our Meritorious Endeavours in Environmental Health Award was Bill Gray, National Officer, Community Food and Health Scotland who was a member of the REHIS Working Group set up to develop the Elementary Food and Health Course which has now been available since 2006. We also conferred Honorary Membership on Jayne Sprenger of Highfield.co.uk Limited who has worked with us in a very successful partnership arrangement for 30 years. The President’s Award went to the Windmill Cafe, Motherwell which provides training for young people with learning difficulties. They developed a joint award with us aiming to support young people as they progress through a flexible three year programme which includes both food hygiene and, health and safety training.

As part of our community training activities we have over 700 Approved Training Centres offering training and qualifications in over 21 subject areas. The first of these courses was offered over 30 years ago. The suite of available courses now covers food hygiene, HACCP, health and safety at work, food and health, infection control – at introductory, elementary, intermediate and advanced (diploma) level. At our Annual Conference the 750,000th Community Training Certificate was presented to John Crawford, an employee of Caledonian Produce of Bo’ness by Michael Matheson MSP the then Minister for Public Health. Our internal partners, in the Northern and Southern Centres, continue to provide extensive training opportunities for fellow members of the Institute’s Council through a very full calendar of training events.

Finally I wish to record my personal thanks to all the Institute staff and in particular Tom Bell, Chief Executive for his assistance and support throughout the year.

Colin Wallace
Ministerial Address at Conference

Introduction

Thank you chairman, and a very good morning everyone. It’s a great pleasure for me to be here and to take part in this year’s REHIS Annual Conference.

Although Thursdays are always busy with parliamentary business I wanted to make sure I had time, if only for half an hour, to show the Government’s support for REHIS and for Environmental Health in Scotland.

And I’m particularly pleased to have been invited to present the 750,000th community training certificate awarded by REHIS. I think this is a testament to the scope and quality of the service provided by REHIS over the years that we are now at this mark.

This year, if any, highlights the importance of the work undertaken by REHIS in ensuring that food preparation and delivery are of the highest standard in Scotland.

In 2014 Scotland is on the world stage. We’re hosting a series of key international events with the world’s media in attendance.

Foremost among these are the Commonwealth Games and the Ryder Cup: world class events I’m sure you’ll agree, where the Scottish hospitality and catering sectors will showcase their wares in front of a worldwide audience.

Food

It is fantastic that Scotland has some of the best produce in the world. Chefs around the world have nothing but praise for our seafood, beef and lamb and of course our fruit and vegetables.

However, even the most innovative chef will fall at the first hurdle if they do not possess an understanding of kitchen hygiene factors and the nutritional properties of their ingredients.
And this is what REHIS delivers with such effectiveness:

- consistent, high-quality training on all aspects of catering hygiene
- informative workshops about food nutrition which help our catering industry promote healthier eating options to clients
- and, of course, the opportunity to deliver targeted training to communities that face the greatest challenges.

They say knowledge is power and this is particularly apt when you are looking at food in a fairer, healthier Scotland.

REHIS has been the single most influential agency in raising the knowledge, skills and confidence of Scotland’s most disadvantaged communities.

By listening and responding to those working at community level, including NHS Health Scotland’s Community Food and Health team, REHIS has ensured that its courses in food hygiene, food and health and practical cooking skills have reached where other agencies often struggle to make a difference.

Recently designed courses specifically constructed around learning disabilities and homelessness deserve particular recognition.

A good example of this is the new Elementary Cooking Skills Course which aims to provide participants with basic cooking skills that increase confidence, skills and knowledge. REHIS tutors have not only informed but inspired community food initiatives across the country for many years through courses like these.

As well as food and cooking skills I note that the conference is covering a wide variety of topics and I would just like to take a minute or two to address those particularly close to my heart.

Tobacco

Yesterday afternoon John Watson, Director of Policy and Engagement with ASH Scotland, spoke about the desire to move ‘Towards a Generation Free from Tobacco’. Scotland is a world leader on tobacco control. We have taken bold action such as paving the way for smoke-free legislation across the UK and implementing some of the most robust tobacco display regulations in the world.

We are committed to building on this. Our most recent Tobacco Control Strategy, ‘Creating a Tobacco Free Generation’, declares our vision to reduce smoking rates in Scotland to less than 5% by 2034.

We are the third country in the world to have such a target. We should all be proud of this ambition to create a Scotland for our children largely devoid of tobacco use.

As part of this drive we recently launched a hard-hitting campaign to raise awareness of the risk of second-hand smoke to children in cars and homes.

Of course it is also important that we take a precautionary approach to new products that could promote smoking behaviours.

E-cigarettes may potentially help people smoke fewer cigarettes or even stop altogether and, while they aren’t proven to be safe, current evidence suggests they are almost certain to be less harmful than tobacco.

On the other hand, these devices could also re-normalise smoking. They are addictive because they contain nicotine, and promotional activity may
increase their appeal to young people.

The tobacco industry is heavily investing in e-cigarette companies. I am suspicious of this. There is too much history to believe claims that such diversification is motivated by a newfound philanthropy or a true belief in harm reduction.

I think it is right to stand against promotions, advertising and sponsorship deals that feed nicotine addiction, especially in contexts attractive to young people. This is the principle that will guide our approach.

We will introduce a minimum age of sale for these products and will continue to consider what more we can do to protect public health. I am delighted, for example, that the Commonwealth Games will open in Glasgow and will be smoke free. That restriction will include the use of e-cigarettes.

Horsemeth

You will shortly be hearing from Professor Charles Milne, Director of the Food Standards Agency in Scotland, who will be discussing the horsemeth incident of last year. Many of you in this room will have had direct input into managing the impact of this wide-scale food fraud.

When this issue first came to light, action was immediately taken to carry out a series of targeted food standards inspections. This was followed by a programme of sampling, at a UK and EU level. To date, no Scottish manufactured meat products have been found to contain horsemeth.

In February 2013, I commissioned an Expert Advisory Group, led by former Chief Veterinary Officer, Professor Jim Scudamore, to identify the lessons which could be learned from the horsemeth incident and to look for ways in which improvements could be made to food and feed standards in Scotland, ahead of the establishment of a new food body for Scotland.

The Cabinet Secretary for Rural Affairs and the Environment, Richard Lochhead, also commissioned Ray Jones’ Expert Advisory Group to consider traceability and labelling in the red meat sector.

These expert advisory groups reported in June 2013 with recommendations for Scottish Government, the Food Standards Agency in Scotland, local authorities, and industry. The FSA and Scottish Government agreed action plans in response to those recommendations that were published on the Scottish Government website in November 2013. Progress to date with these plans includes:

- inclusion of new enabling powers in the Food (Scotland) Bill, which was published March 2014;

- the revision of the Food Law Code of Practice;
• agreement through the Scottish Food Enforcement Liaison Committee to a co-ordinated local authority food sampling plan for 2014-15 and commitment of all local authorities in Scotland to use the UK Food Surveillance system; and finally

• extension of the isotope profiling of Scottish beef has also commenced, with a view to improving the ability to identify Scotch branded beef through meat sampling in future.

Professor Milne has kept me informed of progress on a regular basis and he will provide more detail in his presentation that follows.

New food body

As I’m sure many of you are aware, the Scottish Government in conjunction with the Food Standards Agency in Scotland is in the process of creating a new food body for Scotland.

This has given us the opportunity to look at the way Scotland delivers official controls on food and feed, ensuring we continue to improve our reputation for providing safe food, both at home and internationally.

There is no doubt that local authorities in Scotland work hard to deliver on food and feed safety and standards. We acknowledge that effort and will always seek to build on existing good relationships between local authorities and the Food Standards Agency in Scotland.

As the full-time public health professionals working within Scottish local authorities, Environmental Health Officers are on the frontline of improving and protecting the health and wellbeing of the Scottish public.

The sterling work undertaken by local authority Environmental Health Officers and Food Safety Officers in supporting businesses to ensure regulatory compliance with, for example, health and safety, food safety and public health legislation cannot be underestimated.

Environmental Health Officers and technical support staff make a vital contribution to environmental monitoring and they also contribute to the development of local level corporate strategies and of educating the public and informing government.

In consultation with local authorities, we are developing a service delivery structure which protects public health and the knowledge and expertise of Environmental Health Officers.

Over the next few months we will be considering the merits of any change to the current arrangements for delivery of official food and feed controls. We will continue to involve and work with local authorities and REHIS in particular as this develops.

School meals

I also note on today’s agenda that Julia McCreadie, Head of Facilities Management at Cordia, will be delivering a session on the topic of ‘Modern Day School Meals’.

National and local government is committed to improving the wellbeing of our children and young people by giving them the best possible start in life.

One of the key priorities for me is to improve the food choices that children make and also of the food choices made by their parents on their behalf.

Scottish Government is spending over £3 million between 2010-15 to support food education in schools to ensure pupils understand more about the food they eat and how it impacts on their health and the environment. This includes the teacher-driven
'Food for Thought' fund.

Additionally from 2010-13, the Scottish Government-funded Food Education Programme in Scotland has supported 1,240 school projects and delivered more than 135,000 individual opportunities for pupils to learn from food education projects.

Last month my Education and Environmental ministerial colleagues launched the Better Eating, Better Learning (BEBL) guidance. This sets the agenda for the coming decade to drive further improvements to both school food provision and education in our schools.

By setting school food in a new, strategic context, Better Eating, Better Learning supports schools and local authorities to realise opportunities to use school food to invest in children from an early stage.

Scotland’s young people will be happier, healthier and ready to learn, and able to play a positive role in their schools and communities.

The guidance advocates a strategic approach to training and support which will include training around food safety. Relevant qualifications will be available through a range of providers including REHIS.

**Beyond the School Gate**

However, although we have made excellent progress with school meals, many children and young people still choose to leave school at lunchtime to buy food from nearby outlets. Research shows that much of the food on offer from these outlets contrasts sharply with that available in schools.

Foods high in fat, salt and sugar are popular and readily available and are often supplemented with other items such as fizzy juice, crisps and confectionery - none of which is available in schools.

For some, this is what they choose to eat three, four or even five times a week. It is therefore essential that we look at what we can do to reverse this trend and encourage children and young people to choose healthier options, both within and outside of school. This is essential for their long-term health and wellbeing.

I believe there is considerable scope for action and that is why I have instructed my officials within the Diet Policy Team to work in partnership with local authority colleagues and other key stakeholders to produce a comprehensive set of recommendations that will be rolled out in a document called Beyond the School Gate.

This will provide guidance for local authorities, schools, retailers, caterers and other partners, setting out how we can work together to positively influence the food environment ‘Beyond the School Gate’ and support children and young people to make healthier choices.

Opportunities for action have been identified across a range of areas including: marketing, licensing and environmental health; stay on site initiatives; and training and support for local food businesses. The guidance will be launched in the near future.

Habits formed in childhood can last a lifetime. Through this new Beyond the School Gate guidance and Better Eating, Better Learning, we can help shape a healthier generation that will make a positive contribution to our country.

**Presentation**

Now, I mentioned earlier that I have a milestone award to present today on behalf of REHIS. The
award celebrates the presentation of the 750,000th community training certificate issued by REHIS in the 30 years they have been promoting education, training and qualifications in Environmental Health through their community training programme.

It therefore gives me great pleasure to award this certificate today to Mr John Crawford of Caledonian Produce. John is receiving the certificate for his success in the Elementary Food Hygiene Course. This is an industry-recognised qualification for primary food handlers and is equivalent to SCQF Level 4. John, if you could make your way to the stage please.

You have a packed agenda today with a wide variety of topics which I am sure you are keen to engage with.

In closing I would just like to thank Colin Wallace for inviting me along to the conference and wish REHIS every success for the future.

Michael Matheson MSP
Minister for Public Health
Professional Development

The Institute accredits a number of undergraduate and postgraduate level degree courses from several universities across the UK. The University of Strathclyde continues to offer the MSc Environmental Health degree programme, and attracts both international and home-based students. The MSc Environmental Health programme at the University of Derby and the BSc (Hons) Environmental Health programme at the University of West of Scotland continue to flourish with increasing numbers of new admissions each year. The Institute regularly meets with members of the academic team and students of the accredited programmes and the Institute is pleased with the extremely positive feedback received.

It is with great sadness, that the BSc (Hons) Environmental Health degree programme will no longer be offered at the University of Strathclyde. The final cohort of students from this programme will graduate from the University of Strathclyde in June 2015.

During the year, two Professional Examination diets were held in Edinburgh and nine candidates were successful in gaining the REHIS Diploma in Environmental Health, the qualification necessary to practice as an Environmental Health Officer in Scotland and which is recognised throughout the rest of the UK, in Europe and across the world. March 2014 was also the first time a Graduate Trainee Environmental Health Officer who was following the Institute’s new Scheme of Professional Practice qualified as an Environmental Health Officer. Launched in 2013, the new scheme is outcome focused and has the flexibility to be undertaken by both Student/Graduate Trainee Environmental Health Officers employed by local authority environmental health services, and those who are unattached to any employer but able to gain appropriate experiences within industry.

Two candidates were successful in gaining the Higher Certificate in Food Premises Inspection and one candidate was awarded the Higher Certificate in Food Standards Inspection. Both awards are administered by the Scottish Food Safety Officers’ Registration Board (SFSORB), a committee of the Institute.
The Institute continues to promote the Environmental Health Profession through engaging with many stakeholders and responding to statutory consultations and requests for information. For example, the Institute’s response to the Scottish Government’s consultation on the formation and remit of Food Standards Scotland (FSS) resulted in an invitation for the President of the Institute to present evidence to the Health and Sports Committee at the Scottish Parliament. Other consultations which the Institute provided a written response to include: The Smith Commission, the Food Law Code of Practice (Scotland) review, the Regulation of Public Health Specialists and the review of antisocial behaviour noise regime in Scotland. In addition, the Institute has provided expert guidance to a number of stakeholders including ASH Scotland, the Scottish Government, and NHS Scotland.

A full suite of post-qualification professional development opportunities were delivered by the Institute in 2014. The Institute organised and ran the usual range of professional update courses at competitive delegate rates and, in addition, the Southern and Northern Centre Management Committees organised a number of events which were free to members and often oversubscribed. These events provide opportunities for professionals to keep their knowledge and skills up to date with the latest developments in the field of environmental health and share good working practices. Furthermore, for these members who are Environmental Health Officers, these continuing professional development events are key to achieving and maintaining Chartered status.

The Institute continues to fully support the Occupational Safety and Health Consultants’ Register (OSHCR) with the Director of Professional Development a member of the Board of OSHCR Limited. The register is voluntary and open to individuals who provide commercial advice on general health and safety management issues. A number of members of the Institute have joined the Register having satisfied the requirements of holding Chartered status and declaring that they will:

- demonstrate adequate continuing professional development
- abide by the Institute’s Code of Conduct
- provide sensible and proportionate advice, and
- have professional indemnity insurance or equivalent.

The Institute stipulates that members wishing to join the Register must undertake a minimum of five hours continuing professional development relating solely to occupational health and safety annually.

Colin Wallace, Lorraine MacGillvray and Brian Auld with recipients of the Institute’s Diploma in Environmental Health.
Qualifications for Communities

The Institute is Scotland’s awarding body for a wide range of courses and qualifications including food hygiene, food and health, HACCP, occupational health and safety, and infection control—all of which are aimed at the general public as well as industry. The courses leading to these qualifications are presented by a network of over 750 REHIS Approved Training Centres throughout Scotland, from Shetland to Dumfries and in Germany, Africa and the Middle East. Qualifications are also available as International Certificates which can be delivered by Approved Centres abroad. A strict quality assurance system is in place in order to maintain a consistent standard of training across the network of our Approved Training Centres. The Institute also organises specific subject update seminars for the training community and a wide range of resources is provided for our Registered Presenters providing training at Approved Training Centres.

If a standard REHIS qualification is not considered to be appropriate, the Institute works with a partner to develop a sector or organisation specific qualification, which can then be accredited and certified by the Institute. These joint awards are qualifications which have been designed to meet the specific outcomes needed by the partner organisation. The partner organisation determines the outcomes required and the level, and REHIS provides the certification for the course and the appropriate award. The Institute applies the same level of quality assurance to joint awards as it does to its own courses.

REHIS Introductory, Elementary, Intermediate and Advanced qualifications are equivalent to level 1-4 Awards in England, Wales and Northern Ireland.
Elementary Food Hygiene examination papers and some of the training resources are available in foreign languages.

REHIS recognised the need for food hygiene training for school students some years ago and the Food Hygiene in Schools Initiative was launched to meet that need. Schools can be approved to deliver the Elementary Food Hygiene Course and the Introduction to Food Hygiene Course to students aged 13-18 inclusive, attending school full-time. The initiative started in 1993 and since then REHIS has issued over 83,000 certificates to school children. Since 2007 the initiative has been funded by the Food Standards Agency Scotland. Both qualifications are valued by teachers and pupils alike; apart from receiving information about how to handle food safely, the pupils are gaining nationally-recognised qualifications which are valued by employers throughout the food industry. The courses also fit into the framework for the Scottish Government’s Curriculum for Excellence. The Food Standards Agency Scotland provided funding during 2014, and 205 secondary schools took part in the Initiative with 12,296 pupils registering for the Elementary Food Hygiene Course and 5,526 registering for the Introductory Food Hygiene Course.

An increasing number of Scottish schools are now offering the REHIS Elementary Food and Health Course as part of their home economics provision. Areas covered by the course deal with issues of food and nutrition and about the benefits of eating well. As well as providing pupils with a qualification which will be of use to them and future employers in the food sector, the course also covers the principles and practice of the Curriculum for Excellence with regard to food and health.

2014 saw the launch of some additional REHIS qualifications. After an extremely successful pilot, the REHIS Elementary Cooking Skills Course was launched early in 2014. REHIS, in partnership with NHS Forth Valley Nutrition and Dietetics Department and with support from Community Food and Health (Scotland) and Edinburgh Cyrenians, developed a course called Elementary Cooking Skills. The course provides participants with basic cooking skills with the aim of increasing their confidence, skills and knowledge. It is aimed at anyone with an interest in food and cooking with little or no cooking experience. More specifically the course can be delivered to a wide range of participants such as transition and life skills groups, community groups, voluntary workers, parent groups, young people, healthcare staff, carers and support staff. It can also be run to complement the existing REHIS food and health courses - Elementary Food and Health and Elementary Food and Health for Carers of Adults with a Learning Disability. Over 600 candidates have already gained the REHIS Elementary Cooking Skills certificate.

Later in the year, the REHIS Elementary Legionella Course was launched. This course is aimed at managers and supervisors responsible for ensuring that their premises are meeting the requirements of relevant health and safety legislation with regard to control of legionella bacterium. The REHIS Emergency First Aid at Work course was also launched as an additional course within the REHIS Health and Safety suite of qualifications.
REHIS organised two events for its Registered Presenters (Trainers) in 2014. The first seminar was held on 5 March 2014 at The Apex Hotel in Edinburgh. This seminar had 40 Food and Health Presenters attend. The morning started with Jackie McCabe, Director of Training, giving a brief overview of the REHIS qualifications then Jane Bunting, REHIS Training Adviser together with Susan Kennedy of NHS Forth Valley launched the Cooking Skills course. After the break, Kim Newstead, Community Food and Health presented on the current issues within Community Food and Health Scotland and finally Susan Pryde, Head of Nutrition, Science and Policy at the Foods Standards Agency, presented on The Obesity Problem and Public Health Improvement. The afternoon concluded with interactive workshops to update the presenters on the REHIS Elementary Food and Health course, the Elementary Food and Health for Carers of Adults with a Learning Disability course and Cooking Skills course.

The annual REHIS Registered Presenters’ Seminar took place on 8 October at The Beardmore Conference Centre, Clydebank and, as ever, this proved to be a very popular event with over 100 trainers attending. The seminar provided an update on developments in the areas of food safety, infection control and health and safety. The event was chaired in the morning by Professor Kofi Aidoo, REHIS Junior Vice-President and the afternoon chair was Christine Fraser, REHIS Council Member. The early part of the morning included presentations from Jackie McCabe, REHIS Director of Training, and Eilidh Meechan, EHO from City of Glasgow Council. Jackie gave an update on REHIS Community Training matters and Eilidh gave an overview of the training requirements of food businesses from an EHO perspective. This was followed by Hazel Gowland, Allergy Action, who delivered a presentation on the Food Information Regulations and Allergens.

After the lunch break Lorna Murray, from the Food Standards Agency Scotland gave an update on current issues being dealt with at the agency. This was followed by a presentation and demonstration on ATP testing by her FSAS colleague, Dr Lynne Howatt. To conclude the seminar, Karen Auld of Karen Auld Associates gave an insightful presentation on state of mind learning and Anne Dickson, Adult Learning Tutor for South Lanarkshire Council, presented strategies on how to train adults with learning difficulties and disabilities.

The presentations at both events were very well received by the delegates and the Institute is very grateful to all the presenters and the delegates for their participation in the event. Participation in this event gives the Institute’s course presenters an opportunity to update their knowledge and understanding and to be able to pass this on to course participants.

During the year a new joint award was developed by the Institute and Jim Flynn of HACCP Now, on food fraud. Following the Elliott Report on The Integrity and Assurance of Food Supply Networks, this course was identified to educate and train in the area of food fraud management. The course is aimed at food business owners, managers, supervisors and chefs.
in all sectors including manufacture, the food service industry, hospitals, schools and care homes.

REHIS is grateful once again to Highfield.co.uk Limited for sponsoring the annual training awards for the course participants achieving the highest marks in a range of REHIS examinations. The awards were presented by the President of the Institute, Colin Wallace and Jayne Sprenger, Highfield’s Company Services Director at the Annual Awards Ceremony, held in Edinburgh in November.

The Institute now has 22 standard qualifications, plus 3 by e-learning, and 16 joint awards available for delivery by Approved Training Centres. During 2014 over 48,000 certificates were issued for these qualifications.
Health and Safety Coordinating Group

The Health and Safety Scottish Coordinating Group (HASCOG) sets out to coordinate and strategically manage the direction and policy for local authority enforcement of occupational health and safety in Scotland.

The HASCOG group is well represented by local authority regional representatives from the four liaison groups as well as the HSE Local Authority Unit and the Partnership Team, the Society of Chief Officers and Health Protection Scotland. Guest speakers are also invited to the group meetings if and when necessary.

HASCOG meets on a quarterly basis every year in the REHIS offices, Edinburgh on normally the third Thursday of every January, April, July and October. The 97th meeting is scheduled for 16 April 2015 at the REHIS office. It is something of a milestone that we look forward to the 100th meeting of HASCOG spanning over a 25 year period which will be held in January 2016.

HASCOG actively promotes consistency of enforcement activities and continues to be recognised as the forum to feed into the Health and Safety Executive/local authority liaison system i.e. HELA etc. and the National LGR Practitioner Forum. In turn the group provides HELA, and the HSE effective access to the close local liaison group network that we benefit from in Scotland between the 32 local authorities.

The group continues to support and assist with the implementation of the health and safety reforms introduced by the current Government including the National Local Authority Enforcement Code, as part of the Reclaiming health and safety for all: An independent review of health and safety legislation’ commissioned by the Minister for Employment.

Another string of work which has been taken forward by the group, in partnership with the Crown Office Procurator Fiscal Service (COPFS) and HSE is the creation of an Incident Investigation Support Network team. This matter was on the agenda for the January 2015 meeting of HASCOG for discussion. The Network team will provide the necessary support and assistance to local authorities during the investigation of fatalities and major incidents with gathering evidence. The Network will also provide support in the preparation and submission of reports to the Health and Safety Division of COPFS. The Network is made up of 9 Officers from the respective regional liaison groups.

REHIS and HASCOG continue to support the ongoing training needs of Regulatory Officers throughout Scotland and beyond with the annual Health and Safety Update Course as well as Northern and Southern Centres providing essential training opportunities at a low cost.

Scottish Skin Piercing and Tattooing Working Group

The Scottish Skin Piercing and Tattooing Working Group continues to convene since its inception in 2006 with the introduction of the Skin Piercing and Tattooing Licensing order. Much of the work of the group is undertaken via emails and it only meets when necessary.
The membership of the group includes representatives of the four health and safety liaison groups as well as Health Protection Scotland and the Scottish Government, Public Health Team.

The group continues to review and update the successfully produced National Licence Conditions as well as the Local Authority Implementation Guide, currently (version 1.7, May 14) thus aiding consistency of approach throughout the 32 unitary authorities. It also provides the support and guidance to local authorities and actively promotes consistency of enforcement activities.

Last year saw the roll-out of five regional training days during the months of January to April 2014 in association with D&D Partnership (a Joint REHIS Award) on ‘Infection Control and Studio Hygiene’ and this was funded by the Scottish Government. This was well received by existing Licensed Operators and Environmental Health Officers alike.

Following on from this training, the Scottish Working Group has a proposal to make the above training mandatory for new licensed operators. The lack of such training has been seen as a gap in the overall licensing system since its introduction so this is seen as a positive development.

It is proposed to make this part of the current National Licence Conditions. The proposal has been supported by the Society of Chief Officers of Environmental Health in Scotland.

Food Standards Agency Scotland

The Food Standards Agency in Scotland (FSA) continues to work with REHIS to support the work of the Profession with the aim of improving public health across Scotland.

FSA funding for practical training

The sum of £20,000 was once again provided through REHIS and the Society of Chief Officers of Environmental Health in Scotland to support local authorities in the provision of placements for Student/Graduate Trainee Environmental Health Officers.

REHIS Food Hygiene Training for Secondary School Students

During 2014, 194 schools received funding to deliver REHIS Food Hygiene Training to approximately 17,000 secondary school students. The Elementary Food Hygiene Training was delivered to over 12,296 students and the Introduction to Food Hygiene Training delivered to over 5,226 students.

Since 2007 the Food Standards Agency in Scotland in partnership with REHIS has supported the delivery of the REHIS Elementary Food Hygiene Course in secondary schools across Scotland and the REHIS Introduction to Food Hygiene Course since 2011. Since our funding began, close to 99,000 students have benefited from the programme, 83,977 have completed the Elementary Food Hygiene Course and 15,021 have completed the Introduction to Food Hygiene Course. Over 200 schools in all areas of Scotland are registered with the Institute and are delivering the REHIS qualifications. Schools are registered in every region, including Shetland, Orkney, Western Isles, Highland, Grampian, the Central regions and Borders. Year on year the demand for training by schools is exceeding expectations with all feedback highly positive. Training 99,000 school students over a 7 year period is evidence of the impact that an effective working partnership can provide.
New Schools Resource Pack

The Food Standards Agency in Scotland has developed a new schools pack of resources intended to help deliver the Health and Wellbeing areas of the Curriculum for Excellence.

The pack includes:

- a set of 125 food cards which contain snippets of information on food and health, the consumer, cooking and hygiene
- 2 food safety scene posters with accompanying stickers
- 2 Teachers’ Guides which contain suggested activities, matching them to the Curriculum for Excellence’s experiences and outcomes. The guide also provides healthy eating, labelling, allergens and food safety information based on the Food Standards Agency’s key messages.

We have received numerous requests for the pack from REHIS Registered Presenters and hope that these will be of value to their work.

FSA funded training for Local Authorities

The FSA continued to support local authorities by the provision of funded training, and by working with REHIS to co-ordinate training effort and support.

In particular the FSA provided training specific to local authorities engaged in delivery of the Commonwealth Games in Glasgow. This included provision of practical workshops on use of food hygiene interventions, followed by workshops on the practical use of ATP monitoring devices. A total of 102 local authority officials participated in these. A further four courses, across all local authority areas on use of enforcement sanctions were also delivered.

In June of 2014 we welcomed Student/Graduate Trainee Environmental Health Officers to the FSA for a workshop aimed at providing an introduction to the work of FSA and how we work together with local authorities to delivery our official control requirements. REHIS worked with the FSA to arrange this event which has now become an annual occurrence.

The FSA also continues to support REHIS in attending and presenting at key events in the REHIS calendar including the REHIS Food Update and the REHIS Trainers’ Food Update events.

Food Standards Scotland

In January of 2015 the statutory basis for Food Standards Scotland was established in the Food (Scotland) Act 2015, and so from 1 April 2015 all functions currently carried out by the Food Standards Agency in Scotland transferred to a newly created Scottish body, Food Standards Scotland (FSS).

Geoff Ogle took up the position as Acting Director for Scotland on 2 June 2014. Before doing so, Geoff was Portfolio Director responsible for improving FSA’s approach to programme management.

Geoff joined the FSA in December 2008 and worked in field operations until Jan 2013, being responsible for all compliance and enforcement of all FSA approved premises. He moved from that role to become the senior investigating officer for the horsemeat incident. Geoff became the interim FSA Director for Wales from May 2013 until February 2014 where he gained valuable experience working in a devolved government setting.

On 1 December 2014, Geoff was appointed the first Chief Executive of Food Standards Scotland.
A public consultation on creating a new food body was carried out between February and May 2013 which asked for suggestions to widen the current functions. The responses were independently analysed and the Scottish Government set out its conclusions in the following documents:

- The Scottish Government’s Response to ‘A Healthier Scotland: Consultation on Creating a New Food Body’
- Public consultation on creating a new food body, and
- the Scudamore Review.

A second public consultation on proposed enabling primary food and feed legislation provisions was carried out by the FSA.

Following the horsemeat food fraud scandal in early 2013, ministers asked Professor Scudamore to convene another Expert Advisory Group to make recommendations on lessons learned. Many of these recommendations will be taken forward by Food Standards Scotland.

Tom Bell and Colin Wallace met with the new Chief Executive, Geoff Ogle, and are positive about his future relationship with REHIS.

Other Representation

REHIS continued to participate in other groups, including in relation to Scottish Government’s Better Regulation Agenda and the Review of their Cross Contamination Guidance, as well as being a member of the Audit Advisory Group.

A detailed response was also submitted in relation to Scottish Government’s Becoming a Good Food Nation consultation.

Ross Finnie was appointed as the interim shadow Chair of Food Standards Scotland on 17 November 2014, and will become Chair on 1 April 2015. Ross has spent over 30 years in public life, and brings a wealth of experience to Food Standards Scotland. Ross is currently a member of the Greater Glasgow and Clyde Health Board, engaged in public health issues such as foodborne disease, diet and obesity.

For eight years, Ross was the Scottish Cabinet Minister responsible for the Environment and Rural Development which included responsibility for food and meat traceability. He was also an opposition spokesperson on health for four years, promoting, among other things, food standards and food safety.

Food Standards Scotland looks forward to continuing a productive working relationship with REHIS and the wider environmental health profession to support delivery of food and feed safety and standard activities across Scotland.

Food Issues

The new food body, to be known as Food Standards Scotland, came into being in April 2015 and will be responsible for food safety, food standards, nutrition, food labelling, and meat inspection policy and operational delivery. REHIS has participated fully in the process leading up to April 2015 including representation on the Project Boards, Working Groups and giving evidence to Parliamentary Committees.

The decision to create a new body followed changes made at UK level which split up responsibility for food standards and the subsequent recommendations of the Scudamore review (Future arrangements to secure food standards and safety in Scotland) in 2012 which was commissioned by the Scottish Government.
REHIS has also submitted a response to the consultation on the new Code of Practice and continues to oppose any weakening of requirement in relation to qualifications and experience of the Lead Food Officers.

Scottish Food Enforcement Liaison Committee

The Scottish Food Enforcement Liaison Committee (SFELC) is a multi-agency body, which includes representatives from the enforcement sector, the business/industry sector, Scottish Government and consumers. REHIS is committed to supporting SFELC and providing appropriate representation on the committee.

During the year, Charles Milne left FSA in Scotland and was replaced by Geoff Ogle, who attended a SFELC meeting and reiterated his commitment to maintaining a good working relationship.

During 2014 SFELC received presentations from:

- Professor Russel Griggs, Chair of the Scottish Government Regulatory Review Group, on working to deliver better regulation and a move towards an enabling, outcomes based approach within the context of the 5 key principals of better regulation; proportionality, consistency, transparency, accountability and targeting.
- Sandra Reid, Scottish Government, updated on the Scottish Regulators’ Strategic Code of Practice
- Philip Randles, FSA, on the FSA Intelligence Hub.
- Clare Ireland, FSA in Scotland, on Training and Consistency, and
- William Hamilton, Glasgow City Council, on the final strategy in place to ensure the safe delivery of the 2014 Commonwealth Games.

A Stocktake Workshop was also held in June 2014 to consider:

- SFELC’s output in recent years;
- the implications of the Regulatory Reform Act in relation to food safety; and
- the transition from the Food Standards Agency in Scotland (FSAS) to Food Standards Scotland (FSS) and reflect on the Scudamore Expert Advisory Group’s (EAG) recommendation on the role of SFELC.

The event was well attended with a healthy participation by all delegates. The outcomes will be used to inform the SFELC work plan over the coming year.

The Resources Working Group continued to meet and work on a wide variety of topics, including:

- the identification of funding streams in relation to workforce planning and training strategies
- the Code of Practice review
- the review of Annex 5, and
- the review of the Framework Agreement and its fitness for Scotland following the formation of Food Standards Scotland.

Food Update Course

The REHIS Food Update Course was held on 2 October 2014, at the Holiday Inn Edinburgh, and was attended by 60 people.

During the morning, those attending heard presentations from Dr Steven Brown, University of Aberdeen, Peter Faassen De Heer, Scottish Government, Samantha McKeown, FSA, and Paul Birkin, Glasgow City Council. In addition, Peter, Samantha and Paul facilitated
progress with acting on their requirements to provide safe and clean environments for patients, staff and visitors.

We published 5 inspection reports where we made no requirements. This is the first time since we started inspections in 2009 that an inspection has resulted in no requirements.

We surveyed hospital staff to evaluate how well we performed our inspections:

- 95% of staff surveyed told us that independent inspection has value and leads to improvement, and
- 86% of staff told us that actions for improvement had been taken following publication of the inspection report.

The findings into the deaths of patients at the Vale of Leven Hospital were published by Lord MacLean in November 2014, and included 75 recommendations for NHS Boards and the Scottish Government. One of the recommendations for the Scottish Government is to ensure that the HEI have the powers to close a ward to new patient admissions if the Chief Inspector feels there is a real risk to the safety of patients. We will work with the Scottish Government and NHS Boards to implement this recommendation to protect patient safety during 2015.

a short workshop around the issue of inequalities.

In the afternoon, presentations were given by Garry Mournian, FSA, Valerie J C Fotheringham, Evans Vanodine International PLC, William Hamilton, Glasgow City Council, and Paul Bradley, West Lothian Council.

Feedback received from delegates was extremely positive, indicating that valuable information had been received during the day.

Healthcare Environment Inspectorate

2014 was a busy year for the Healthcare Environment Inspectorate. We undertook 51 inspections to 34 hospitals in 14 NHS Boards and two special Health Boards.

Of the 51 inspections we carried out, 41 were unannounced. An unannounced inspection means that the NHS Board does not get any warning of our inspection.

We have increased our focus on follow-up inspections this year. Of the 51 inspections we carried out, 23 were follow-up inspections.

Follow-up inspections allow us to check progress with concerns we previously found and to follow up on requirements we have made.

Of the 143 requirements we made this year, 120 (84%) were a high priority, ranging from immediate action required to within one month of the inspection report being published.

We will continue to focus on making sure all hospitals
Health and Safety Executive

Following a recommendation in the triennial review of HSE in 2013, a review of the implementation of National Local Authority Enforcement Code (the Code) was undertaken. The Code was launched in 2013 and sets out how local authorities should adopt a risk-based approach towards health and safety inspection, reserving proactive inspection for the high risk activities in local authority enforced sectors identified by HSE, or where there is local intelligence indicating poor performance.

The review concluded that nationally local authorities have been implementing the Code and meeting the Government’s expectations of health and safety regulatory resources being applied in a more targeted and risk based manner. The Code itself required no significant changes to improve implementation, but a need to improve and clarify the supporting guidance contained within LAC 67/2 (rev4) ‘Targeting local authority interventions’ was identified. The guidance is currently being updated and should be issued in spring 2015.

Throughout 2014, HSE continued busting health and safety myths with the Myth Busters Challenge Panel providing a mechanism to independently challenge advice or decisions, made in the name of health and safety that are believed to be disproportionate or inaccurate. The panel has now considered more than 340 cases covering a range of sectors. The majority of cases related to retail, catering, leisure and hospitality, and more often than not they were actually attempts to cover up what was simply poor customer service. More on the mythbusters can be found on the HSE website http://www.hse.gov.uk/myth/myth-busting/index.htm.

Asbestos kills around 20 tradespeople every week, making it the biggest cause of work-related deaths. HSE wants to reduce this toll by encouraging behaviour change and has launched the major new Be Aware Asbestos campaign. The campaign is aimed at tradespeople who routinely disturb the fabric of buildings as they go about their day-to-day work, potentially exposing them to the dangers of asbestos. This includes electricians, plasterers, plumbers and joiners amongst others.

The campaign will see the launch of practical ‘how to’ guides, a new web app, and the promotion and distribution of 200,000 asbestos safety kits in B&Q TradePoint stores, alongside national press advertising and a programme of partnership marketing.

Following on from the planning in 2013 for the Commonwealth Games, the run-up to the Games saw several meetings of the HSE convened and chaired ‘Commonwealth Games Health and Safety Regulators’ steering group’. HSE worked with the 5 local authorities who were the lead enforcing authorities for the Games venues, to ensure a proportionate approach was taken to interventions (especially during Games time). Other regulators, including ORR, FSA, the Fire and Rescue Service and Scottish Government Civil Contingency officials, also attended and the outcome was a successful Games supported by a joined up strategic approach by the regulators involved.

HSE continues to enjoy good working relationships with Scottish local authorities and regularly attends both the regional local authority health and safety liaison groups and the Health and Safety Co-ordinating Group (HASCOG) which allows us the opportunity to engage with local authorities on both a practitioner level as well as a strategic policy level. Recently, Elaine Harbour
moved on as the head of the Local Authority Unit. She was succeeded by Kate Haire in December. Kate has already met representatives of Scottish local authorities and is keen to maintain the productive regulator to regulator relationship that helps deliver effective health and safety services in Scotland.

**ASH Scotland**

It was a memorable year for all working on tobacco and health as the number of adult smokers in Scotland dropped below a million and we saw welcome progress on a number of public health initiatives to protect children from the harms of tobacco.

REHIS and other members of the Scottish Coalition on Tobacco (SCOT) joined us in campaigning for the introduction of plain standardised tobacco packaging – a vital measure to deter young people from taking up smoking. The work throughout the year culminated in a strongly-worded open letter from SCOT members encouraging the UK Government to finally commit to bringing forward legislation – something they did only days later.

The Commonwealth Games in Glasgow were a great success for the image of Scotland, boosted by the fact that the venues were smoke-free to protect children and families attending the showpiece event. The ban, which was well observed, followed a campaign by ASH Scotland supported by REHIS and other SCOT members.

We backed the Scottish Government’s successful Take it Right Outside campaign, which used ads encouraging tobacco users to protect children from second-hand smoke (SHS) in the home and car by ensuring they went “right outside” to light up. The campaign was accompanied by a world-leading commitment to cut the number of young people in Scotland exposed to SHS in the home to 6% by 2020. ASH Scotland has also been working with environmental health to monitor and address tobacco smoke drift between neighbours.

The proposed ban on smoking in cars with under-18s on board - another initiative to reduce young people’s exposure to SHS – moved forward through the introduction of a Member’s Bill at the Scottish Parliament.

SCOT and the Scottish Government’s tobacco policy team had useful discussions on possible tobacco and e-cigarettes legislation for 2015 and the proposal for a ban in vehicles with children was among a number of possible measures included in a Scottish Government consultation on tobacco control and electronic cigarettes. Others include tackling smoking in outdoor children’s areas.

ASH Scotland held an expert summit to inform debate on e-cigarettes and possible concerns over exposure to their contents and the vapour they produce. We continued to monitor developments around the devices, including tighter rules on their advertising announced by the Committees of Advertising Practice and a number of complaints about their promotion upheld by the Advertising Standards Authority.

We were delighted that official statistics released in 2014 showed teenage smoking rates continued to drop. A survey found 2% of 13 year olds were regular smokers in
2013 (down from 3% in 2010), while 9% of 15 year olds were regular smokers in 2013 (down from 13% in 2010) - the lowest rates since current surveys began in 1982.

To ensure that downward trend continues, ASH Scotland is working hard to stop “Big Tobacco” hooking young people into addiction. On that theme, we are holding our second international conference in Edinburgh in June 2015. The event, *Towards a generation free from tobacco: turning the vision into reality*, will build on the success of our 2013 international conference, which REHIS members attended. The focus will be on moving towards Scotland’s goal of achieving a tobacco-free generation by 2034 – a vital measure to protect our children from the terrible harm caused by smoking.

**International Federation of Environmental Health**

REHIS is a founding member of the International Federation of Environmental Health. The IFEH has enjoyed the support and guiding influence of REHIS since its inception in 1985.

The founding concept of the IFEH is that the Environmental Health issues which affect communities are not limited by geography or state lines and are more often than not shared by the countries in neighbouring spaces and aligned community structures and developments. Members in each of the countries represented in the IFEH benefit from sharing of knowledge and expertise in Environmental Health matters and working together on problems and developing working solutions on environmental health issues. For this collaborative working, IFEH members give their time and expertise freely for the direct benefit of the Federation. Members engage in the dissemination of Environmental Health knowledge both scientific and technical and work on the promotion of cooperation between countries on issues of common concern. One of the ways in which the IFEH stimulates interest, discussion and dissemination of knowledge is through the provision of a World Congress every two years. Papers of scientific and technical nature are presented and debated at congress for the benefit of delegates including environmental health professionals from state agencies, national governments and international organisations. In the year between congresses, Academic Forums are held by the Academic Faculty, promoting the field of studies of environmental health control inter alia.

**IFEH Membership**

The IFEH has membership from organisations from over 40 countries and represents Environmental Health on all continents. Full members of the Federation are those national bodies that represent the interests of environmental health professionals within their nation. The IFEH has a number of associate members which are organisations with an interest in environmental health (such as regional associations, NGOs, etc). Academic Associate Members are those organisations which are involved in the educational field (for instance universities training environmental health professionals). This latter group makes up the Environmental Health Faculty Forum which is hosting the Global Environmental Health Faculty Forum in September 2015 in Coimbra Portugal.
and contributors will be looking at the effect on child health and wellbeing of environmental tobacco smoke, poor diet and nutrition, chemical contaminants (in drinking water, food, soil, perfume, play tools etc.), communicable disease, internal and external environmental pollutants, home safety and road safety.

IFEH Regional Groups and Governance

The IFEH is supported by its regional groups. These are Africa, The Americas, Europe (EFEH), Asia & Pacific and Middle East. The 5 regional groups are an integral part of the structure and mechanism for cooperation between members, dealing with regional issues and feeding the IFEH with outputs of its local deliberations that resonate globally. IFEH holds its council meeting and general meeting annually and the regional groups meet twice a year to progress matters of concern. Council meetings are worked into the schedule of either the Environmental Health Faculty Forum or the World Congress being held on alternate years. IFEH Board meetings carry out the planning and organising functions of the IFEH including development of the strategic plan and framework for delivery. This work has been instrumental in raising profile, increasing membership and facilitating increased interaction between members for the global benefit of Environmental Health.

Conclusion

The IFEH looks forward to the continued support of REHIS in 2015 and beyond as it works towards the delivery of Environmental Health solutions for regional and global Environmental Health challenges. The Federation thanks REHIS for its ongoing and unwavering support and its firm, committed close working during 2014.

For more information about the IFEH, please go to www.ifeh.org
Appendix 1

Members of the REHIS
Council 2013/2014

President: Colin Wallace
Senior Vice-President: Martin Keeley
Junior Vice-President: Professor Kofi Aidoo
Past Presidents: Bernard Forteath, Paul Bradley

Centre Chair (Northern): Patricia Sheldon
Centre Secretary (Northern): Bob Drummond
Centre Chair (Southern): David Duffy
Centre Secretary (Southern): Pat Hoey

EHO (NORTH):
Christine Morrison
Graham Robertson
Louise Cunningham

OTHERS:
Wendy Barrie
Christine Fraser
Sandy Fraser
Martin Henry
Raymond Hubbocks
Sarah MacLeod-Bonnar

EHO (SOUTH):
Brian Lawrie
Lorraine MacGillivray
John Sleith
George McCracken
Alan Morrison
Heather Dick
George Fairgrieve
Gwyneth Kerwin
Drew Hall

Appendix 2

Institute staff

Chief Executive: Tom Bell
Director of Training: Jackie McCabe
Director of Professional Development: Brian Auld
Training Advisers: Dr Jane Bunting, Raymond Hubbocks

Appendix 3

Fellows of the Institute

Drew Hall, recipient of a Fellowship of the Institute, with Colin Wallace.

Kofi Aidoo
Tom Bell
John M Beveridge
Paul Bradley
David J Cameron
Elizabeth S Corbett
John F Crawford
Robert Drummond
George M Duffus
George Fairgrieve OBE

Clare Ireland
Martin D Keeley
Brian Kelly
Angus Lowden OBE
Alasdair MacEachen
George McCracken
Keith McNamara
George P Morris
Gilbert Robertson
Graham Robertson
Appendix 4

Honorary Members of the Institute

James Fallens
Bernard J Forteath
Dr Anthony Grimason

Michael Halls
Jayne R Sprenger
John R Stirling

Appendix 5

Honorary Vice-Presidents of the Institute

George Georgallas
Kenneth Macintosh MSP
Stewart Maxwell MSP
Ann Marie Part

Young Samanyika
John Scott MSP
Dr Jim Smith

Appendix 6

Recipients of the Award for Meritorious Endeavours in Environmental Health

This award was introduced in 2006 to recognise the efforts/achievements of individuals and their contributions in the context of environmental health. Recipients:

2006 Stewart Maxwell MSP
2007 Ken Macintosh MSP
2008 Dr Harry Burns
2009 Dr Tracy Morse
2010 Professor T Hugh Pennington
2011 Professor Jim McEwen
2012 Peter Midgley
2013 Sheila Duffy
2014 William Gray

William Gray receiving his award from President, Colin Wallace.
Appendix 7

Annual Awards Ceremony 2014

Award of Fellowship of the Royal Environmental Health Institute of Scotland

Drew Hall

Award of Honorary Membership of the Royal Environmental Health Institute of Scotland

Jayne R. Sprenger

Award for Meritorious Endeavours in Environmental Health

William Gray

REHIS Diploma in Environmental Health

Dawn Brisbane
Nicola Dunbar

Laura Gunning
Jillian Monkhouse
Andrew Smith
Sheena Redmond

Graeme Lindop

SFSORB Higher Certificate in Food Premises Inspection

Macdonald Menzies
Leigh McKenna

SFSORB Higher Certificate in Food Standards Inspection

Pauline Pease

Alistair Orr Award for the Best Final Year Student at the University of Strathclyde

Jillian Monkhouse

Nicola Dunbar
Sarah Groom

Appendix 7
REHIS Award for the Best MSc Student at the University of Strathclyde
Evangelos Ntanopoulos

John Merrylees Award for the Best Final Year Project at the University of Strathclyde
Jillian Monkhouse

A M M Connell Award for the Best EHO Student at the REHIS Professional Examinations
Jillian Monkhouse

Iain McDonald Award for the Best EHO Student in the Occupational Health and Safety Programme Area at the REHIS Professional Examinations
Sheena Redmond

FSA Scotland Award for the Best Candidate in the Food Safety Programme Area at the REHIS Professional Examinations
Jillian Monkhouse

FSA Scotland Award for the Best Candidate in the Food Standards Programme Area at the REHIS Professional Examinations
Laura Gunning

Health Protection Scotland Award for the Best Environmental Health Officer Student in the Public Health Programme Area at the REHIS Professional Examinations
Sarah Groom
Charlie Penman Award
Laura Gunning
Presented in partnership with North Lanarkshire Council

The President’s Award
Windmills Cafe, Motherwell Margery McBain

Highfield Award for Advanced Food Hygiene
Sheila McEwan Winner
Daniela Fech Runner up

Highfield Award for Intermediate Food Hygiene
John Ingle Winner
Vivien Reid Runner up

Highfield Award for Intermediate Health and Safety
Heather Martin Winner
Alexander Martin Runner up

Highfield Award for Intermediate HACCP Practices Certificate
Andrzej Reclaw Winner
Appendix 8

Chartered Environmental Health Officers

Rachel Allan
Russel Anderson
Brian Auld
Sheila M Baird
Anthony P Barker
Evonne M Bauer
John N Bell
Tom Bell
Alan J Bentley
Lynne M Bissett
Kevin Boyle
Paul Bradley
Aileen A Brodie
Gordon Brown
Claire Burrows
Kathryn Cairns
Dr Valerie Cameron
Charlotte Cannon
Andrea Carson
Ann J Connolly
Carrie Cooper
David A Cooper
Graeme G Corner
Maria Corrigan
Catriona Cowan
Andrew Crawford
Lynn Cree
Alasdair Cruickshank
Louise Cunningham
Christopher Dalrymple
Ann Dalziel
Elaine R Davies
Claire Devlin
Helena Dewar
Alastair Dewart
Martin Diamond
Philip J S Dinsdale
Neil A Doherty
Andrew M Douglas
Rhona Douglas
David Duffy
Veronica Duncan
George Fairgrieve OBE
Lyn Farmer
Isabel M Fellowes
Jake Fenton
Ailsa J Findlayson
James G Flynn
David Forrest
Bernard J Forteath
Peter Fowler
Kevin Freeman
Brian Frield
Steven Glass
Lynsey Glover
Helen Gordon
Alan Gow
Lindsey E Green
Drew Hall
Fiona M Hamilton
Joseph Harkin
James Harris
Silke Hattenhauer
Carol Heaton
Patrick Hoey
Robert C Howe
Cola Hunter
David Hunter
Andy Hurst
John Hutchison
Clare Ireland
Philip John
Ailsa Johnson
Gordon Jorgensen
Linda Kain
Louise Kearns
Karen Keeley
Martin D Keeley
Paul Kerr
Michael Kibaris
Stuart J Kinghorn
John W Laird
Kenneth A Lang
Michael Lapsley
Gordon Lauder
Lillian Lauder
Sharon Lauder
Andrew Law
Brian Lawrie
Elaina J Leach
Bye-Law 8.3A allows members or Fellows who are Chartered Environmental Health Officers the privilege of using the designatory letters ‘Ch.EHO MREHIS’ or ‘Ch.EHO FREHIS’. REHIS is the only organisation able to confer ‘Chartered EHO’ status and only REHIS members can be described as Chartered Environmental Health Officers. The names of those shown in bold have maintained their Chartered status for ten consecutive years.

John M Lee
Lesley Lees
Sharon I Lindsay

John Love
Ruth S Macaskill
Gregor MacCormick
Kenneth MacDonald
Lorraine MacGillivray

Donald Mackay
Norina MacPhail
Lisa McCann

James G McLennan
Iain R McCluskey
Alan McCormick

George McCracken
James McGibbon
Emma McGuinness
Karen McIndoe
Rachel McNees
Donna McIntosh

James McIntyre
Martin McNab
Lindsey-Anne McNeil
Margaret J McWhinnie
Moira Malcolm

Dawn Manson
Michelle Marley
Anna Martin

J Lindsay Matthew
Elidh S Meechan
Margaret Moir

Crawford Morgan
Alan Morrison
Christine Morrison
Irene B Morrison
Richard Mowat
Matthew Murdoch
John E Murray
Alexander S Ness
Briony Norris
Karen A O’Dell
Derek A Oliver
Pamela Palmer
Barry Parkins
Nicola A Paton
Gordon A Pollock
W Graham Pollock
Fiona Prentice
Christopher Ratter
Lorna J Reid
Leigh B Richardson
Graham Robertson
Ian S Robertson
Mark Robertson
Mary Robertson
Ruth Robertson
Iain Rodgers
June E Ross
Brian Seditas
Alasdair Sharp
Patricia M Sheldon
Forbes Shepherd
Crawford Sibbald
Karen A Sievewright
Zoe Skinner
John W Sleith
Lynn S Slight
Emilie L Smith
Matthew Smith
Eleanor Smyth
Patrick Smyth
Craig Smyth
Alana C Steven
Andrew B Stewart
Roy Stewart
Janet M Stitt
Sharon E Stitt
Rachael Stobbs
William S I Stobie
Archie Strang
Marion T Summers
Alan R Tait
Paul L Todd
Paul Turner
Lorna Twynam-Perkins
Susan Wadsworth
Carol A Walker
Christine M Walker
Colin R Wallace
Rowenna Wallace
Mark Walsh
Diane Ward
James S White
Linda A Will
Stephen A Williamson
Alan Yates
Christina Yildirim
Andrew R Young
Appendix 9

Scottish local authority Environmental Health staffing statistics

As a result of a Freedom of Information request to all 32 Scottish local authorities by Stewart Maxwell MSP the following staffing statistics were obtained:

<table>
<thead>
<tr>
<th></th>
<th>16 September 2012</th>
<th>16 September 2013</th>
<th>16 September 2014</th>
</tr>
</thead>
<tbody>
<tr>
<td>Environmental Health Officers</td>
<td>492.5</td>
<td>482</td>
<td>471</td>
</tr>
<tr>
<td>Food Safety Officers</td>
<td>83.5</td>
<td>80</td>
<td>78</td>
</tr>
<tr>
<td>Technical Support Staff</td>
<td>469</td>
<td>429</td>
<td>433</td>
</tr>
</tbody>
</table>

Note: The number of Environmental Health Officers employed within Scotland’s local authorities has fallen from 677 in 1985 to 471 in September 2014.

The Institute records its gratitude to Stewart Maxwell MSP for requesting this information and for collating the statistics on which the above report is made.
List of Contributors: Organisations and Names

Tom Bell, Chief Executive, REHIS

Colin Wallace, President, REHIS

Brian Auld, Director of Professional Development, REHIS

Jackie McCabe, Director of Training, REHIS

Michael Matheson MSP, Minister for Public Health, Scottish Government

Graham Robertson, Council’s representative, Health and Safety Co-ordinating Group

Lorna Murray, Food Standards Agency Scotland

George Fairgrieve OBE, Council’s representative, Scottish Food Enforcement Liaison Committee

Susan Brimelow OBE, Chief Inspector, Healthcare Environment Inspectorate, Healthcare Improvement Scotland

Tracy McTaggart, Local Authority Unit, Health and Safety Executive

Sheila Duffy, Chief Executive, ASH Scotland

Martin Keeley, Council’s representative, International Federation of Environmental Health
Core Values and Vision

REHIS is established to promote the advancement of Environmental Health for the benefit of all sectors of the community. Environmental Health embraces all aspects of public health, hygiene and safety in all or any of their branches.

In particular the Institute aims to promote:

• improvements to the environment which can have a positive impact on public health or safety
• safe and healthy housing
• an environment which is safe and prevents harm to human health
• good standards of occupational health, safety and hygiene
• food which is safe, wholesome and accurately described
• sustainability, locally, nationally and internationally
• effective education and training to ensure environmental health standards are maintained and improved
• the resolution of health and environmental health inequalities
• equitable, practical and consistent regulation and enforcement
• high standards of professional training and conduct amongst Environmental Health Officers and others engaged in maintaining and promoting environmental health.
About REHIS

The Institute was incorporated as a Company Limited by Guarantee on 16th February 1983, to give effect to the amalgamation of The Royal Sanitary Association of Scotland and The Scottish Institute of Environmental Health. The Institute was Incorporated by Royal Charter on 8th March 2001, following which the Company was wound up.

The Royal Environmental Health Institute of Scotland is a registered Scottish charity, Number SC009406.

The objects for which the Institute is established, contained in Article 3 of the Charter, are for the benefit of the community to promote the advancement of Environmental Health by:

a. stimulating general interest in and disseminating knowledge concerning Environmental Health;
b. promoting education and training in matters relating to Environmental Health; and

c. maintaining, by examination or otherwise, high standards of professional practice and conduct on the part of Environmental Health Officers in Scotland.

The Royal Environmental Health Institute of Scotland is an independent and self-financing organisation. It neither seeks nor receives grant aid. The Institute’s charitable activities are funded significantly by the subscriptions received from its members.

The Institute’s affairs are managed by a Council which is elected by members. The Royal Environmental Health Institute of Scotland is a founding member of the International Federation of Environmental Health.

The Institute frequently uses the acronym: REHIS®.

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For further information on Environmental Health

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