Making inspection results public for a better food safety, also in Belgium
Agenda

1. Facts and figures
   1. Evolution food-borne outbreaks
   2. Where do we get them?
   3. Evolution number of hygiene controls FAVV
   4. Evolution sanctions
   5. Hygiene results
   6. Evolution hygiene results
   7. Conclusions
Agenda

2. Transparency as a solution
   1. Why?
   2. How? – exemples from other countries
   3. A proposition for Belgium
      1. The goal
      2. Demands from the consumer side
      3. Safeguards for the businesses
      4. To support the inspectors
Facts and figures

Evolution food-borne outbreaks 2007 - 2011

Number of people victim of a food-borne outbreak is increasing the last 2 years (+70% between 2007 and 2011). This is only the top of the iceberg.

1: all figures come from the FAVV year reports 2007-2011

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Facts and figures
Where do we get them?

- 51% from restaurants and 70% from the catering businesses as a whole. With an increase in time.
- 20% from the households
- Where are the Shops?

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Facts and figures

Number of FAVV controls en inspections 2007 -2011

Increase in time: missions +40% and inspections +70%
Facts and figures: sanctions

Administrative fines: +100%

Warnings:
- Catering: +60%
- Shops: +200%

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Facts and figures

Hygiene results 2011

How closer we get to the consumer how worse the results are

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Facts and figures

Evolution hygiene results:
% unfavorable 2007-2011

There is no positive trend between 2008 and 2011: nearly half of the shops and more than half of the catering businesses obtain an unfavorable result.

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Facs and figures

Conclusions:

- More people are victim of a food-borne outbreak.
- More and more those outbreaks are linked to shops and catering business, to reach 80% in 2011.
- FAVV inspections and sanctions increased (spectacularly) in time.
- Hygiene results in shops and catering don’t get better: about 50% unfavorable results (and only 11% favorable results for shops and 4% for catering).

Although the effort done, the FAVV isn’t fully fulfilling his mission: “Our task is to preserve the safety of the food chain and the quality of food in order to protect the health of humans, animals and plants “

! More action is needed !
Transparency as a solution

The action we propose is to develop a system that makes the inspection results public in a way easy to understand by the consumer.
Transparency as a solution

Why?

- Transparency is fundamental in a democratic society: We have the right ‘to know’!
- Transparency is one of the key-values of the FAVV
- It gives consumers the possibility to make a well-informed choice
- It’s a strong incentive for traders to do better. It rewards the good ones and punishes the bad ones
Transparency as a solution

How?

Making the inspection reports public as they look currently isn’t the best solution:

- Are not made with that intention
- Too long
- Too complicated

FAVV should develop an appropriate system
Transparency as a solution examples from other countries

The Netherlands (Inspectieresultaten)

- No scores for individual shops but only for chains as a whole
- Only published on website, not at the entrance of the shops
- Mandatory
- Color code: green and orange
- There are plans to make all inspection results public

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Transparency as a solution
UK (food.gov.uk/ratings)

In England, Northern Ireland, Wales and Scotland inspection results of shops, restaurants, bars, ... are made public:

- Voluntary
- On website and at shop entrance
- Score from 0 to 5.
Transparency as a solution
Denmark (findsmiley.dk)

- Inspection results are summarized in 1 smiley
- Applies to all shops, restaurants and other businesses selling foods and beverages to the public

- Mandatory
- On website and at shop entrance
- 4 types of smiley + ‘elite smiley’
Transparency as a solution

Results

- **UK:**

<table>
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<tr>
<th>Scores</th>
<th>2011</th>
<th>2012</th>
<th>% change</th>
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<tbody>
<tr>
<td>0 to 2</td>
<td>23%</td>
<td>17%</td>
<td>-26%</td>
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<tr>
<td>3 to 5</td>
<td>77%</td>
<td>83%</td>
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- **Denmark:**

<table>
<thead>
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<th></th>
<th>2002</th>
<th>2010</th>
<th>% change</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>70%</td>
<td>87%</td>
<td>+24%</td>
</tr>
</tbody>
</table>
Transparency as a solution
A proposition for Belgium

Goals:

☐ Better hygiene in catering and shops for a better food safety
☐ Giving good working businesses what they deserve: a positive attention

To avoid:

☐ Controls become less severe
☐ ‘Unlucky’ businesses are punished
Transparency as a solution
A proposition for Belgium

Demands from the consumer side:

- Global inspection result in one easy to understand symbol
- Short resume in ‘human’ language of most important results
- Visible for consumer before entering the shop, restaurant, ...
- Also on website FAVV or specefic website
Transparency as a solution
A proposition for Belgium

Safeguards for the businesses:

- ‘Translating’ the inspection results to a symbol in an ‘intelligent’ way
- New business + first control = learning experience
- Taking into account the ‘inspection history’
- So all businesses can get 3 chances before results become public
Transparency as a solution
A proposition for Belgium

To support the inspectors:

- It’s part of their job
- Good training
- Good ‘objective’ tools
- The safeguards for the businesses should help
- No immediate communication of final result
Test-Aankoop is ready to discuss this proposition with all the other stakeholders.

Thank you for your attention.