



Health and Safety

Q1. The Environmental Health team carry out inspections of workplace's to make sure that they are safe places to work in. We also carry out risk assessments to others including the public. How important is the following to you?

	Very important	Important	Slightly important	Not important
Inspection of premises regularly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plan and monitor how inspections are carried out	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Report on our performance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Publish our reports on the council website	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Q2. How important to you is it that we are available to quickly begin an investigation of any accident or incident with a workplace environment?

Very important
 Important
 Slightly important
 Not important

Food Safety

Q3. When we inspect food premises to ensure that food is safe to eat. How important is the following to you?

	Very important	Important	Slightly important	Not important
Inspect premises regularly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plan and monitor work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Report on performance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Q4. How important to you is the display of the certificate following the last hygiene inspection, by businesses selling food?

Very important
 Important
 Slightly important
 Not important

Environmental Health Service Standards

Q5. The Environmental Health Service has set a series of key principles for it's operational staff. Do you think they are appropriate?

	Yes	No	Don't know
To provide those working in relevant businesses and premises, reasonable help and advice on managing health and safety in the workplace	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
To investigate any accident, or dangerous event within 2 working days of being informed about it	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Inspect relevant business premises at intervals appropriate to the level of health and safety risk	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Investigate complaints about the nature and quality of food within 2 working days of receiving them	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Carry out a programme of food sampling to monitor the nature and quality of food in the district	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Inspect relevant food business premises at intervals appropriate to the level of risk to the public	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Thank you for completing this questionnaire.