Job Description

Job Title: Environmental Health Officer/ Food Safety Officer	**Service Area:** Licensing & Regulation
Directorate: Environment & Sustainable Transport	**Job EV Number:** 6788
	Post Number: 36329/10025136
Grade: PO3/PO4 – PO4	**Date last reviewed:** September 2025

EQUALITY AND DIVERSITY

We are committed to and champion equality and diversity in all aspects of employment with the London Borough of Newham. All employees are expected to understand and promote our Equality and Diversity Policy in the course of their work.

Overall Purpose of Job

1. To contribute to one or more of the major service objectives of the Licensing & Regulation - Commercial Environmental Health Service Plan.

2. To deliver food safety outputs for the Licensing & Regulation Team as directed and assist in the provision of an effective, efficient improving and responsive food safety service, which ensures its enforcement action is fair, transparent and consistent.

3. The Food Safety Service aims to protect consumers within Newham by working with local people, businesses and other agencies to

    a. improve the food quality and ensure that all food and drink which is produced, stored, distributed, handled or consumed within the Borough is safe to eat;

    b. reduce accidents and ill health at work by ensuring the health, safety and welfare of employees and the public in food premises,

    through a range of activities and intervention strategies, including enforcement, education and advice.

Job Context

1. The postholder reports to the appropriate Principal Officer of the Team

2. The postholder may be required to work evenings, weekends and occasional public holidays in order to meet service requirements. They will also be expected to work remotely in the field or at any suitable office location.

Key Tasks and Accountabilities

Key tasks and accountabilities are intended to be a guide to the range and level of work expected of the postholder. This is not an exhaustive list of all tasks that may fall to the postholder and employees will be expected to carry out such other reasonable duties which may be required from time to time.

1. To report to the Principal Officer or on all appropriate matters concerning the activities, duties, responsibilities of work area within the Team.

2. To assist or carry out, as instructed in food safety related operations and/or projects to ensure that various technical functions and associated work are performed effectively to service objectives.

3. To follow procedures, protocols and guidance as instructed, for the Team on technical issues and service delivery matters toward service and work improvements.

4. To report to the Principal Officer or Operations Manager on all appropriate matters concerning the activities, duties, responsibilities of work area within the Team.

5. To process technical and other data held electronically as instructed and assist with the development of the business process and activity reports concerned with outputs and performance indicators.

6. To understand the appropriate IT systems for business improvement and promote data quality and integrity at all times.

7. To assist in the inspection of food premises and associated land including the preparation of schedules of work, defects, plans and the use of risk assessment techniques and equipment.

8. To assist in investigations, surveys, inspections, reporting on and resolution of cases arising from food premises including food hygiene, food standards, health and safety, infectious disease, drainage, pests and refuse and carry out legal enforcement action and other food safety related activities and services as required.

9. To assist in the inspection of premises, preparation of draft schedules of work, comments and reports in the capacity of responsible authority for the commissioning regimes such as licensing and planning.

10. To assist in the delivery of food hygiene training to clients to a nationally recognised standard.

11. To assist in the gathering of evidence under statutory guidelines for the purposes of civil and criminal proceedings in courts and tribunals including prosecutions.

12. To be flexible, able to cover more than one service area at any time and take on new duties and responsibilities.

13. To have an understanding of customer care and the needs of clients to ensure the delivery of high quality customer service.

14. To assist in the maintenance of databases and records as instructed.

15. To keep abreast of legislative and technical developments in concerning food safety activities.

16. To undertake appropriate training and /or study for personal or professional development and contribute to knowledge sharing initiatives and programmes.

17. To carry out any other duties commensurate with the grade and within the remit of the post.

18. To investigate service requests in relation to food safety matters, with supervision. To give/send documents and explanatory leaflets/information, collect samples or equipment, and revisit food premises to check compliance. To give advice and information to client/customers to ensure effective and consistent service delivery having regard to customer care and the Council's equality objectives following the requirements of the management team.

19. To educate, advise and assist clients/customers in relation to food safety matters.

20. To contribute to the production of guidance protocols and advice notes on technical and legal aspect of food law, administration and practise.

21. To be responsible for the satisfactory progression and completion of projects and tasks, and to assist in the activities and overall workload of the Unit.

22. To contribute to matters of food law and administration as it relates to the Council's duties and responsibilities.

23. To actively contribute to work patterns and participation within team structures to ensure continuous business improvement, motivate colleagues and improve team working.

24. To ensure that adequate records and databases are maintained including statutory registers to enable the efficient operation of the work of the Team and assist with the timely production of information and performance indicators.

25. To maintain relationships with internal and external partners and stakeholders particularly food business operators, consumers groups and the Food Standards Agency to ensure the delivery of key outputs and performance indicators.

26. To report to the Principal Officer on all appropriate matters concerning the activities, duties, responsibilities of work area within the Team.

27. To participate in food safety and health and safety related operations and/or projects to ensure that various technical functions and associated work are performed effectively to service objectives.

28. To investigate, survey, inspect, report on and resolve cases arising from food premises including food hygiene, health and safety, infectious disease, drainage, pests and refuse and carry out legal enforcement action and other food safety related activities and services.

29. To investigate occurrences/suspected cases of notifiable diseases or other illnesses as necessary and liaise with Outbreak Control Teams as necessary. To carry out enforcement action as appropriate.

30. To investigate the causes and consequences of accidents and dangerous occurrences formally notified to the Council arising from Food Premises and to take appropriate action using the full range of enforcement powers available under the Health and Safety at Work etc Act and its associated Regulations and codes of practice and attend Coroners Court where required.

31. To investigate service requests arising from food premises in relation to drainage, pests, technical or legal food and health and safety matters, serve documents, collect samples or equipment and revisit food premises to check compliance. Take appropriate action having regard to service and corporate objectives and performance standards.

32. To inspect premises, prepare of schedules of work, comments and reports in the capacity of responsible authority for the commissioning regimes such as licensing and planning.

33. To keep abreast of legislative and technical developments in concerning food and health and safety activities.

34. To undertake appropriate training and /or study for personal or professional development and contribute to knowledge sharing initiatives and programmes.

35. To deliver food hygiene training to clients to a nationally recognised standard.

36. To work with the Team on technical issues and service delivery matters toward service and work improvements.

37. To develop and contribute to knowledge sharing initiatives including training programmes, mentoring, coaching and provide day to day technical support for colleagues.

38. To determine most appropriate course of action in all allocated food hygiene and health and safety cases in the light of current policies and procedures. In relation to formal action, prepare draft and service notices, documents and statements etc in line with legal requirements.

39. To educate, advise and assist clients such as schools, businesses and other groups in relation to food safety matters including food hygiene, health and safety and public health issues.

40. To process technical and other data held electronically and assist with the development of the business process and activity reports concerned with outputs and performance indicators.

41. To understand the appropriate IT systems for business improvement and promote data quality and integrity at all times.

42. To inspect food premises and associated land including the preparation of schedules of work, defects, plans and the use of risk assessment techniques and equipment, and carry out enforcement action as appropriate, including prosecution, and provide Home Authority advice to businesses.

43. To investigate service requests arising from food premises in relation to drainage, pests, technical or legal food and health and safety matters, and infectious diseases, serve documents, collect samples or equipment and revisit food premises to check compliance. Take appropriate action having regard to service and corporate objectives and performance standards.

44. To inspect premises, prepare of schedules of work, comments and reports in the capacity of responsible authority for the commissioning regimes such as licensing and planning.

45. To gather evidence within statutory guidelines such as the Police & Criminal Evidence Act and Criminal Police and Investigation Act. Also preparing legal cases and making recommendations for action for the purposes of civil and criminal proceedings in courts and tribunals including prosecutions.

46. To act as professional witness in matters of food law and administration as it relates to the Council's duties, and support colleagues involved in similar activities.

47. To actively promote effective communication both inside and outside the Team through meetings, briefings and other media, communicating in a way that meets the needs of a diverse audience and in a way that influences effectively.

48. To prepare and present accurate written and/or verbal reports, briefings and presentations to senior managers.

49. To be flexible, able to cover more than one service area at any time and take on new duties and responsibilities as they arise.

50. To undertake appropriate training and /or study for personal or professional development and contribute to knowledge sharing initiatives and programmes.
51. To represent the Team at meetings, working parties and interagency gatherings at local, sub regional and regional level.

52. To maintain relationships with internal and external partners and stakeholders particularly food business operators, consumers groups, Health Protection Agency, Health and Safety Executive and the Food Standards Agency to ensure the delivery of key outputs and performance indicators.

53. To have an understanding of customer care and the service needs of clients, to ensure the delivery of a high quality customer service that is effective and consistent having regard to the Council's equality objectives and following the requirements of the Public Protection management team.

54. To ensure that adequate records and databases are maintained including statutory registers to enable the efficient operation of the work of the Team and assist with the timely production of information for case reviews, appraisals and performance indicators.

55. To contribute to the development, maintenance and promotion of guidance protocols and advice notes on technical and legal aspect of food law administration processes and practise, including infectious disease processes.

56. To promote work patterns within team structures to ensure continuous business improvement, motivate colleagues and improve team working.

57. To assist in the delivery of food hygiene training to clients to a nationally recognised standard.

58. To contribute to the training of staff as appropriate

59. To lead or play a leading role on a project basis and providing support to others.

60. To devise and lead on projects, initiatives and programmes of education, advice and enforcement.

61. To report to the Principal Officer or Operations on all appropriate matters concerning the activities, duties, responsibilities of staff within the Team and/or project.

62. To take appropriate action to maintain budgetary control for works and the supply of goods and services in respect of food and health and safety. Assist in the maintenance, management and control of associated budgets. Ensure that

all fiscal activity accords with the Council's Standing Orders, financial regulations and statutory requirements.

63. To actively work with the Team on technical issues and service delivery matters and implement Team decisions for service and work improvements.

64. To show awareness of different learning styles and needs. Develop and contribute to knowledge sharing initiatives including training programmes, mentoring, coaching and provide day to day technical support for colleagues.

65. To process technical and other data held electronically and assist with the development of the business process and activity reports concerned with outputs and performance indicators.

66. To understand the appropriate IT systems for business improvement and promote data quality and integrity at all times.

67. To carry out complex inspections food premises and associated land including the preparation of schedules of work, defects, plans and the use of risk assessment techniques and equipment, and carry out appropriate enforcement action, including prosecution, and provide Home Authority advice to businesses

68. To undertake and fully investigate complex cases in accordance with the Police & Criminal Evidence Act and Criminal Police and Investigation Act, and making recommendations for action for the purposes of civil and criminal proceedings in courts and tribunals including prosecutions.

69. To act as professional witness in matters of food law and administration as it relates to the Council's duties, and support colleagues involved in similar activities.

70. To actively promote effective communication both inside and outside the Team through meetings, briefings and other media, communicating in a way that meets the needs of a diverse audience and in a way that influences effectively

71. To prepare and present accurate written and/or verbal reports, briefings and presentations to senior managers, Councillors and MP's.

72. To be flexible, able to cover more than one service area at any time and take on new duties and responsibilities.

73. To participate in the recruitment and selection of staff, including temporary staff and consultants.

74. To contribute with staff training, development and performance. To continually review professional standards and own development in order to enhance service delivery.

75. To represent the Team at meetings, working parties, professional groups, at forums, interagency gatherings at local, sub regional and regional level.

76. To maintain relationships with internal and external partners and stakeholders particularly food business operators, consumers groups, Health Protection Agency, Health and Safety Executive and the Food Standards Agency to ensure the delivery of key outputs and performance indicators.

77. To have an understanding of customer care and the service needs of clients, ensure the delivery of high quality customer service.

78. To ensure that adequate records and databases are maintained including statutory registers to enable the efficient operation of the work of the Team and assist with the timely production of information for case reviews, appraisals and performance indicators.

79. To prepare jointly or individually protocols, procedures, guidance and other documentation relating to food safety processes including infectious disease processes. Ensure effective and consistent service delivery having regard to customer care and the Council's equality objectives following the requirements of the Public Protection management team.

80. To contribute to, and lead in the development, maintenance and promotion of operational policies, guidance protocols and advice notes on technical and legal aspect of food law administration and practise carried out by the Food Safety Unit.

81. To develop expertise in a food safety process and update staff on the area of expertise. Also draft reports for the Service Manager recommending procedural and policy changes where necessary, monitoring implementation.

82. To promote work patterns within team structures to ensure continuous business improvement, motivate colleagues and improve team working.

83. To devise and lead on projects, initiatives and programmes of education, advice and enforcement.

84. To be a lead officer for the authority in a particular specialism.

85. To originate, develop to completion, reports on projects, work done on new concepts or procedures.

86. To be a lead officer for the authority in a particular specialism and relevant projects.

87. To carry out case reviews in line with procedures for all supervised staff.

88. To commission procurement activity for minor works in default, supervise contractors and other third party providers including authorising payments,

quality control and audits in relations to the delivery of statutory activities and other public protection related services, including food safety, occupational health, public safety and nuisance.

89. To supervise trainees and environmental Health Officers/Food Safety Officers/Public Protection Officers (Food Safety).

90. To assist with staff training, development and performance. To continually review professional standards and own development in order to enhance service delivery.

91. To deputise for the Principal Officer in his/her absence or for particular projects or areas of work.

92. To work with others to manage cross discipline projects which will facilitate both Service and Corporate initiatives.

NB: Some of the activities above may involve work in confined spaces, on ladders or other environments where health and safety may be compromised.

Person Specification

Job Title: Environmental Health Officer/ Food Safety Officer	**Service Area:** Licensing & Regulation
Directorate: Environment & Sustainable Transport	**JE number:** 6788
	Post Number: 36329/10025136
Grade: PO3 - PO4	**Date last updated:** September 2025

IMPORTANT INFORMATION FOR APPLICANTS

The criteria listed in this Person Specification are all essential to the job. Where the Method of Assessment is stated to be the Application Form, your application needs to demonstrate clearly and concisely how you meet each of the criteria, even if other methods of assessment are also shown. If you do not address these criteria fully, or if we do not consider that you meet them, you will not be shortlisted. Please give specific examples wherever possible.

CRITERIA	METHOD OF ASSESSMENT
EQUALITY AND DIVERSITY We are committed to and champion equality and diversity in all aspects of employment with the London Borough of Newham. All employees are expected to understand and promote our Equality and Diversity Policy in the course of their work. **PROTECTING OUR STAFF AND SERVICES** Adherence to Health and Safety requirements and proper risk management is required from all employees in so far as is relevant to their role. All employees are expected to understand and promote good Health and Safety practices and manage risks appropriately.	
KNOWLEDGE • Understanding of an area of food safety processes within a local government context including enforcement and regulatory functions, food law and the application of all relevant legal and practical principles.	Application form/Interview/Test

• Knowledge of the main functions of a local authority including food safety processes and functions.	Application form/Interview
• Knowledge of an area of food safety processes within a local government context including enforcement and regulatory functions, food law and the application of all relevant legal and practical principles.	Application form/Interview/Test
• Knowledge of the main functions of a local authority including food safety processes and functions.	Application form/Interview
• An understanding of the Council's Vision and Corporate aims for the Service	
• Sound knowledge of food and Health and Safety processes as they relate to food premises within a local government context including enforcement and regulatory functions, and the application of all relevant legal and practical principles.	Application form/Interview Application form/Interview/Test
• Sound knowledge of the main functions of a local authority EH processes and functions and the wider determinants of health promotion, food safety, and public health within the context of environmental health.	
• Knowledge of developments and innovations in the field of food safety and of the sociological, demographic and geographical demands and constraints of inner city Boroughs.	Application form/Interview
• Knowledge of licensing and prior consent law such as licensing and planning law as it relates to public safety and occupational Health and safety.	Application form/Interview
• Sound understanding of food hygiene training to a nationally recognised standard.	Application form/Interview
• An understanding of the Council's Vision and corporate aims for the service and the political structure and operation.	Application form/Interview
• Sound knowledge of food safety, health and safety, infectious diseases and public health and nuisance processes within a local government context including enforcement and regulatory functions, food law and the application of all relevant legal and practical principles.	Application form Application form/Interview/Test

• Sound knowledge of the main functions of a local authority food safety processes and functions and the wider determinants of health promotion, food hygiene, food standards and public health within the context of environmental health.	Application form/Interview
• Sound knowledge of licensing and prior consent law such as licensing and planning law as it relates to public safety and occupational Health and safety.	Application form/Interview/Test
• An understanding of food hygiene training to a nationally recognised standard.	Application form/Interview
• An understanding of the Council's Vision and corporate aims for the service political structure and operation.	Application form/interview
• Extensive knowledge of food safety, health and safety, infectious diseases and public health and nuisance processes within a local government context including enforcement and regulatory functions, food law and the application of all relevant legal and practical principles.	Application form/Interview/Test
• Comprehensive knowledge of the main functions of a local authority food safety processes and functions and the wider determinants of health promotion, food hygiene, food standards and public health within the context of environmental health.	Application form/Interview
• Extensive knowledge of developments and innovations in the field of food safety and of the sociological, demographic and geographical demands and constraints of inner city Boroughs.	
• Sound knowledge of licensing and prior consent law such as licensing and planning law as it relates to public safety and occupational Health and safety.	Application form/Interview/Test
• An understanding of food hygiene training to a nationally recognised standard.	Application form/Interview Application form/interview
• Sound understanding of the Council's Vision and corporate aims for the service political structure and operation.	Application form/interview
• Post qualification experience of working at a high technical level	

QUALIFICATIONS • To hold an appropriate Public Health /Food science academic qualification –an MSc, BSc (Hons) or equivalent degree/vocational qualification in a related legal or technical field. • Evidence of continuing professional development. • To hold an appropriate Environmental Health Registration Board approved academic qualification – an MSc, BSc (Hons) or Diploma in Environmental Health or equivalent degree/vocational qualification in a related legal or technical field. • Evidence of continuing professional development.	Application form/Interview Application form/Interview Application form/Interview Application form/Interview
EXPERIENCE: • Experience of the use and application of legislation as it relates to food law. • Experience of providing advice and assistance on food safety cases. • Experience of core aspects of public protection work including legal and technical application of food safety and health and safety work. • Experience of the use and application of legislation the Food Safety Act 1990, EC Food Hygiene Regulations, Health and Safety at Work Etc Act 1974 and other principal acts and statutory guidance as it relates to food and Health and Safety law. • Experience of providing advice and assistance on food and health and safety cases. • Sound experience of core aspects of public protection work including legal and technical application of food safety, health and safety work and licensing control, including case law and current operational guidance.	Application form/Interview Application form/Interview Application form/Interview Application form/Interview Application form/Interview Application form/Interview

• Sound experience of the use and application of legislation the Food Safety Act 1990, EC Food Hygiene Regulations, Health and Safety at Work Etc Act 1974 and other principal acts, regulations, codes of practice and statutory guidance as it relates to food and Health and Safety.	Application form/Interview
• Sound experience of providing advice on complex food safety cases and health and safety cases arising in food premises.	Application form/Interview
• Experience of working with and applying a range of public protection remedies to a range of public protection issues.	Application form/Interview
• Experience of taking formal enforcement action such as the service of notice or instigation of prosecution for offences.	Application form/Interview
• Experience of originating, leading and implementing projects to conclusion and reporting the results.	Application form/Interview
• Experience of providing technical advice and support to subordinate staffing working or training in EH.	Application form/Interview
• Extensive experience of core aspects of Environmental Health work including legal and technical application of food safety, health and safety work and licensing control, including case law and current operational guidance.	Application form/Interview
• Extensive experience of the use and application of legislation the Food Safety Act 1990, EC Food Hygiene Regulations, Health and Safety at Work Etc Act 1974 and other principal acts, regulations, codes of practice and statutory guidance as it relates to food and Health and Safety law to such a level that will enable the authority to authorise the post holder for the full range of powers and for the service of notices, prohibition processes and seizure of plant, equipment, materials and food as detailed in food safety and health and safety law.	Application form/Interview
• Extensive experience of providing advice on complex food safety cases and health and safety cases arising in food premises.	Application form/Interview

• Sound experience of working with and applying a range of public protection remedies to a range of public protection issues.	Application form/Interview
• Comprehensive experience of taking formal enforcement action such as the service of notice or instigation of prosecution for offences.	Application form/Interview
• Experience of originating, leading and implementing projects to conclusion and reporting the results.	Application form/Interview
• Experience of providing technical advice and support to subordinate staffing working or training in EH.	Application form/Interview
SKILLS AND ABILITIES: • Ability to assist colleagues in resolving cases.	Interview
• Ability to communicate effectively at all levels, person to person, by telephone and in writing in a clear and concise manner.	Application form/Interview
• Ability to manage workload and casework to timescales and agreed outcomes.	Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	Interview
• Ability to work flexibly within a team.	Application form/Interview
• Ability to use equipment and IT applications.	Application form/Interview
• Ability to work in and contribute to the organisation of the team.	Application form/Interview
• To compile and interpret statistics, and to originate correspondence.	Application form/Interview
• Ability to assist colleagues in resolving cases.	
• Ability to communicate effectively at all levels, person to person, by telephone and in writing in a clear and concise manner.	Interview
• Ability to manage workload and casework to timescales and agreed outcomes.	Application form/Interview

• Ability to investigate service requests, identify risks, defects, issues and apply correct legal and technical remedies.	Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	Application form/Interview
• Ability to work flexibly within a team.	Interview
• Ability to support team development.	
• Ability to take appropriate course of action to improve the service and make decisions within area of competency.	Application form/Interview Interview
• Ability to utilise equipment and IT applications for the data entry and retrieval.	Interview
• Ability to work in and support the organisation of the team.	Application form/Interview
• High degree of literacy and numeracy skills.	Application form/Interview
• Ability to support and assist colleagues in resolving cases.	Application form/Interview
• Ability to communicate effectively at all levels in a clear and concise manner.	Application form/Interview
• Ability to make effective interventions and sound technical judgements on food safety processes and health and safety cases arising in food premises.	Interview Application form/Interview
• Ability to use databases and interpret electronic information accurately.	Application form/Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	Application form/Interview
• Ability to work flexibly within a team.	Interview
• Ability to support team development.	Interview
• Ability to take appropriate action to improve the service and make decisions.	Interview

• Ability to use equipment and IT applications.	Application form/Interview
• Specialised knowledge and experience sufficient to undertake a lead role or project.	Application form/Interview
• Ability to implement change.	Application form/Interview
• Preparation of detailed reports, briefings and presentations for managers.	Application form/Interview
• Ability to work unsupervised to plan and prioritise work and to work flexibly in response to changing demands.	Application form/Interview
• Ability to manage workload and casework and work to objectives and determine work methods to achieve those objectives within timescales, agreed outcomes and budgets.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to be self-motivated, identify own training and development needs, and willingness to attend appropriate training and staff development activities with other team members. Also willingness to assist in the training of trainees	Application form/Interview
• Ability to support and assist in the organisation of the team.	Application form/Interview
• High degree of literacy and numeracy skills with appropriate application to the business.	Application form/Interview
• Preparation of reports, briefings and presentations for senior managers, Councillors and MP's.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to communicate effectively at all levels in a clear and concise manner.	Application form/Interview
• Ability to take the lead and make effective interventions and sound technical judgements on food safety and health and occupational health and safety through use of the full range of powers.	Application form/Interview
• Ability and willingness to operate equipment & IT	

systems in use to a high level of competency and interpret electronic information accurately.	Application form/Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	Application form/Interview
• Ability to work with minimum supervision and flexibly within a team.	Application form/Interview
• Ability to work effectively across the Public Protection Service.	Application form/Interview
• Ability to support team development and share knowledge and skills.	Application form/Interview
• Ability to take appropriate action to improve the service.	Application form/Interview
• Ability to manage workload and casework and work to objectives, and determine work methods to achieve those objectives within timescales, agreed outcomes and budgets.	Application form/Interview
• Ability to monitor the use of financial resources and other material resources.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to be self-motivated, identify own training and development needs, and willingness to attend appropriate training and staff development activities with other team members. Also willingness to assist in the training of trainees.	Application form/Interview
• Ability to support and assist in the organisation of the team.	
• High degree of literacy and numeracy skills with appropriate application to the business.	Application form/Interview
• Preparation of reports, briefings and presentations for senior managers, Councillors and MP's.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to communicate effectively at all levels in a	

clear and concise manner.	Application form/Interview
• Ability to take the lead and make effective interventions and sound technical judgements on food safety and health and occupational health and safety through use of the full range of powers.	Application form/Interview
• Ability and willingness to operate equipment & IT systems in use to a high level of competency and interpret electronic information accurately.	Application form/Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	Application form/Interview
• Ability to work with minimum supervision and flexibly within a team.	Application form/Interview
• Ability to work effectively across the Public Protection Service.	Application form/Interview
• Ability to support team development and share knowledge and skills and also support the maintenance of good team conduct.	Application form/Interview
• Ability to take appropriate action to improve the service.	Application form/Interview
• Ability to manage workload and casework and work to objectives, and determine work methods to achieve those objectives within timescales, agreed outcomes and budgets.	Application form/Interview
• Ability to monitor the use of financial resources and other material resources.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to be self-motivated, identify own training and development needs, and willingness to attend appropriate training and staff development activities with other team members. Also willingness to assist in the training of trainees.	Application form/Interview
• Ability to implement change.	Application form/Interview
• Ability to properly control the use of financial	Application form/Interview

resources and control the use of resources.	
PERSONAL STYLE AND BEHAVIOUR:	
• Commitment to achieving equal opportunities in both employment and service delivery.	Interview
• Commitment to delivering an effective, improving and high quality service.	Interview
• Makes positive contribution in all aspects of work.	Application form/Interview
• Effective interpersonal skills with good communication ability.	Application form/Interview
• Commitment to achieving equal opportunities in both employment and service delivery.	Interview
• Willingness to make well-informed decisions.	Application form/Interview
• Ability to persuade clients of need for EH involvement	
• Commitment to delivering an effective, improving and high quality service.	Application form/Interview
• Makes positive contribution in all aspects of work.	Interview
• Effective interpersonal skills with good communication ability.	Application form/Interview
	Application form/Interview
• Commitment to achieving equal opportunities in both employment and service delivery.	
• Willingness to make well-informed decisions.	Application form/Interview
• Commitment to delivering an effective, improving and high quality service.	Application form/Interview
• Champions a learning culture with an understanding on different learning styles.	Interview
• Effective interpersonal skills with excellent communication ability.	Application form/Interview
• Ability to judge and assess own abilities and to seek assistance if required	Application form/Interview

• Commitment to achieving equal opportunities in both employment and service delivery.	Application form/Interview
• Willingness to make well informed decisions.	
• Commitment to delivering an effective, improving and high quality service.	Application form/Interview
• Effective interpersonal skills with excellent communication ability.	Application form/Interview
• Inspires others as a positive example through enthusiasm and interest.	Application form/Interview
• Ability to judge and assess own abilities and to seek assistance if required	Application form/Interview
• Champions a learning culture with an understanding of different styles.	Application form/Interview
• Ability to communicate effectively at all levels in a clear and concise manner.	Application form/Interview Application form/Interview
• Ability to take the lead and make effective interventions and sound technical judgements on food safety and health and occupational health and safety through use of the full range of powers.	Application form/Interview
• Ability and willingness to operate equipment & IT systems in use to a high level of competency and interpret electronic information accurately.	Application form/Interview Application form/Interview
• Ability to build effective and productive working relationships with colleagues and partners at all levels.	
• Ability to work with minimum supervision and flexibly within a team.	Application form/Interview Application form/Interview
• Ability to work effectively across the Public Protection Service.	Application form/Interview
• Ability to support team development and share knowledge and skills and support the maintenance of good team conduct.	Application form/Interview
• Ability to take appropriate action to improve the service.	Application form/Interview

• Ability to manage workload and casework and work to objectives and determine work methods to achieve those objectives within timescales, agreed outcomes and budgets.	Application form/Interview
• Ability to monitor the use of financial resources and other material resources.	Application form/Interview
• Ability to lead, support and assist colleagues in resolving complex cases.	Application form/Interview
• Ability to be self-motivated, identify own training and development needs, and willingness to attend appropriate training	Application form/Interview