

## INSPECTION RATING SCHEME

|                                  |
|----------------------------------|
| Premises name<br>& address:..... |
|----------------------------------|

### PART 1: POTENTIAL HAZARD SCORE

|   |    |  |    |
|---|----|--|----|
| <b>a) Type of Food and Method of Handling</b> |    | <b>b) Method of Processing</b>   |    |
| Retail handling low risk foods                | 5  | Thermal processing.  |    |
| Handling high risk foods* (inc. <20 meals)    | 10 | Vacuum and sous-vide packing.  | 20 |
| Preparation of high risk foods* (>20 meals)   | 30 | Cook/chill food manufacture & small-scale production of cooked meat products.  |    |
| Production of high risk foods*                | 40 |  |    |
| <b>c) Consumers at Risk</b>                   |    | <b>d) Vulnerable Groups (catering)</b>   |    |
| Very few (<20)                                | 0  | Substantial  | 10 |
| Few (local)                                   | 5  | National distribution  | 15 |
|   |    | Hospitals, day-care centres, nurseries, nursing homes (> 20 persons either; over 65 yrs, under 5s yrs, sick or immuno-compromised) | 22 |

### PART 2: COMPLIANCE SCORE

|   |          |          |                             |          |          |
|---|----------|----------|-----------------------------|----------|----------|
| <b>Column A: Food hygiene &amp; safety</b> inc food handling practices, procedures, temperature control.        |          |          |                             |          |          |
| <b>Column B: Structural</b> inc cleanliness, layout, condition of structure, lighting, ventilation, facilities. |          |          |                             |          |          |
|   | <b>A</b> | <b>B</b> |                             | <b>A</b> | <b>B</b> |
| High standard of compliance   | 0        | 0        | Some major non-compliance   | 15       | 15       |
| High std. / some minor non-compliance   | 5        | 5        | General failure             | 20       | 20       |
| Some non-compliance / improving   | 10       | 10       | Almost total non-compliance | 25       | 25       |

### PART 3: CONFIDENCE IN MANAGEMENT / CONTROL SYSTEMS SCORE

|   |   |   |    |
|---|---|---|----|
| <b>Excellent</b> (Documented HACCP – full compliance)   | 0 | <b>Satisfactory</b> (Documented system)   | 10 |
| <b>Good</b> (Documented system, demonstrates effective control of hazards – general compliance) | 5 | <b>Poor</b> (Poor appreciation of hazards/controls. No food safety management system) | 20 |
| <b>Very poor</b> (Little or no appreciation of hazards. No food safety management system)       |   |   | 30 |

### PART 4: SIGNIFICANCE OF RISK...

|  |    |
|--|----|
| Of contamination with Clostridium botulinum, E.coli O157 other VTEC, Salmonella, B cereus.<br>(N.B. if there is 'Good' to 'Reasonable' confidence rating at <b>PART 3</b> there should not be a significant risk here) | 20 |
|--|----|

### INSPECTION RATING TOTAL SCORE

| CATEGORY | SCORE RANGE | MINIMUM INSPECTION FREQUENCY             | The score in <b>PART 1</b> above is determined by the nature of your business and would not be expected to change from one inspection to the next.<br>Scores for <b>PARTS 2, 3</b> and <b>4</b> above relate to the degree to which your business complies with the law and the confidence expressed by the officer in your food safety management system.<br><b>A lower overall score will result in less frequent inspection.</b> Advice as to how your risk rating score may be improved upon can be obtained at any time through the inspecting officer. |
|----------|-------------|--|--|
| A        | above 91    | EVERY 6 MONTHS                           |  |
| B        | 72 – 91     | EVERY 12 MONTHS                          |  |
| C        | 42 – 71     | EVERY 18 MONTHS                          |  |
| D        | 31 – 41     | EVERY 2 YEARS                            |  |
| E        | below 31    | Alternative enforcement strategy applies |  |

|                           |                                  |                   |
|---------------------------|----------------------------------|-------------------|
| Score last inspection:    | <b>Score this inspection:</b>    | Optimum Score:    |
| Category last inspection: | <b>Category this inspection:</b> | Optimum Category: |

Proprietors should be aware that the inspection rating scheme sets the *minimum* frequency of the next routine inspection. Where works have been required officers normally call back to check compliance after a reasonable time. They may also visit on other occasions should the need arise. **Proprietors should also be aware that under Freedom of Information legislation these records and other inspection related information are available for public access.**

\*High risk foods are those which support the growth of harmful micro-organisms and/or are intended for consumption without further cooking or processing such as would destroy pathogenic micro-organisms or their toxins.

## Guidance for the inspection rating scheme

### **PART 2 Compliance score**

Column A – Food hygiene and safety. This reflects matters including food-handling practices, hygiene procedures including SFBB or HACCP as well as temperature control.

Column B – Structural. This assesses cleanliness, layout, repair of structure, lighting, ventilation and facilities.

To achieve a score of 0 – 5 the food business operator must demonstrate conformity with national guidance or industry codes of good practice. Officers are encouraged to use the full range of scores.

- 25** – Almost total non-compliance with statutory obligations
- 20** – General failure to satisfy statutory obligations, standards generally low.
- 15** – Some major non-compliance with statutory obligations, more effort is required to prevent a fall in standards.
- 10** – Some non-compliance with statutory obligations and industry codes of practice. These establishments are in the top 50% and standards are being maintained or improved.
- 5** – High standard of compliance with statute and codes of practice, minor contraventions of EU regulations or relevant codes of practice.
- 0** – High standard of compliance, conforms to accepted good practices in the trade.

### **PART 3 Confidence in management/Control systems**

The actual performance of management is considered in PART 2 on the basis of the documents/conditions observed. This section is not meant to reconsider this fact but to elicit a judgment on the likelihood of satisfactory compliance being maintained in the future. Factors that the inspector will assess include; the track record of the company, the attitude of present management towards hygiene and safety, the level of technical knowledge available to the company, satisfactory documented procedures based on the principles of HACCP.

- 30** – **Very poor**, Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No HACCP based management system.
- 20** – **Poor**, Varying record of compliance. Poor appreciation of hazards and controls. No HACCP based management system.
- 10** – **Satisfactory**, Satisfactory record of compliance. Access to and good use of technical advice from in-house or external trade associations. Will have a satisfactory documented HACCP based management system.
- 5** – **Good**, Reasonable record of compliance. Technical advice readily available in house or from trade associations. Satisfactory documented systems and ability to demonstrate effective control over hazards. Food inspection reveals good implementation/awareness of food safety management system.
- 0** – **Excellent**, Good record of compliance. Access to technical advice within the organisation. Documented HACCP based food safety system which may be subject to external audit. Inspection reveals full implementation of management system with only minor non-conformances.