

Food Safety Inspections – National Scoring Scheme

Total Risk Score	This Visit		Last Visit		Date of Visit		Officer	
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Type of Food and Method of Handling

Score	Guidance on the Scoring System
40	<ul style="list-style-type: none"> • Manufacturers of high-risk food that are not subject to approval under Regulation 853/2004. • Wholesalers and packers who re-wrap or re-pack high-risk foods. • In this context, high-risk foods may be regarded as foods that support the growth of micro-organisms, and/or are intended for consumption without further treatment that could destroy pathogenic micro-organisms or their toxins.
30	<ul style="list-style-type: none"> • Preparation, cooking or handling of open high-risk foods by caterers and retailers, except caterers that prepare less than 20 meals a day (see below).
10	<ul style="list-style-type: none"> • Handling of pre-packed high-risk foods; • Caterers that prepare high-risk foods but serve less than 20 meals a day; • Other wholesalers and distributors not included in the categories above; • Manufacture or packing of foods other than high-risk; • Establishments involved in the filleting, salting or cold smoking of fish for retail sale to final consumer.
5	<ul style="list-style-type: none"> • Retail handling of foods other than high-risk, such as fruit, vegetables, canned and other ambient shelf stable products. • Any other businesses not included in the categories above.
Comments	

Method of Processing

Score	Guidance on the Scoring System
20	<ul style="list-style-type: none"> • Thermal processing or aseptic packing of low-acid foods; • Vacuum and sous-vide packing (except raw/unprocessed meat and dried foods); • Manufacture of cook/chill food, ie cooked and prepared meals or foods which may be eaten cold or after reheating (NB: Catering premises should not be included in this category unless they are engaged in the specific operation referred to commercially as the preparation of cook-chill meals. The simple reheating of cook-chill meals is excluded from the scope of this paragraph); • Small-scale production of cooked meat products in food business establishments which are not subject to approval under Regulation 853/2004 eg by certain retailers including butchers.
0	<ul style="list-style-type: none"> • Any other case not included above.
Comments	

Consumers at Risk

Score	Guidance on the Scoring System
15	<ul style="list-style-type: none"> • Manufacturers of food that is distributed nationally or internationally.
10	<ul style="list-style-type: none"> • Businesses serving a substantial number of customers including a significant proportion from outside the local area, eg superstore, hypermarket, airport caterer, motorway service area caterer; • Manufacturers not included in the category above.
5	<ul style="list-style-type: none"> • Businesses, most of whose customers are likely to be living, staying or working in the local area, eg high street or corner shop, high street supermarket, or high street restaurant.
0	<ul style="list-style-type: none"> • Businesses supplying less than 20 consumers each day.
Comments	

Vulnerable Groups

Score	Guidance on the Scoring System
22	<ul style="list-style-type: none"> • Production and/or service of high-risk foods in premises where there are more than 20 people in a vulnerable group at risk;
0	<ul style="list-style-type: none"> • Any other case not included above.
Comments	

Level of (Current) Compliance – Food Hygiene and Safety

Score	Guidance on the Scoring System
25	<ul style="list-style-type: none"> Almost total non-compliance with statutory obligations.
20	<ul style="list-style-type: none"> General failure to satisfy statutory obligations – standards generally low.
15	<ul style="list-style-type: none"> Some major non-compliance with statutory obligations – more effort required to prevent a fall in standards
10	<ul style="list-style-type: none"> Some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.
5	<ul style="list-style-type: none"> High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations. Some minor non-compliance with statutory obligations and industry codes of recommended practice.
0	<ul style="list-style-type: none"> High standard of compliance with statutory obligations and industry codes of recommended practice; conforms to accepted good practices in the trade.
Comments	

Level of (Current) Compliance – Structural

Score	Guidance on the Scoring System
25	<ul style="list-style-type: none"> Almost total non-compliance with statutory obligations.
20	<ul style="list-style-type: none"> General failure to satisfy statutory obligations - standards generally low.
15	<ul style="list-style-type: none"> Some major non-compliance with statutory obligations – more effort required to prevent a fall in standards
10	<ul style="list-style-type: none"> Some major non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.
5	<ul style="list-style-type: none"> High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations. Some minor non-compliance with statutory obligations and industry codes of recommended practice.
0	<ul style="list-style-type: none"> High standard of compliance with statutory obligations and industry codes of recommended practice Conforms to accepted good practices in the trade.
Comments	

Confidence in Management/Control Systems

Score	Guidance on the Scoring System
30	<ul style="list-style-type: none"> Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management system.
20	<ul style="list-style-type: none"> Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.
10	<ul style="list-style-type: none"> Satisfactory record of compliance. Access to and use of technical advice either in-house, from trade associations and/or from Guides to Good Practice. Understanding of significant hazards and control measures in place. Making satisfactory progress towards a documented food safety management system/procedures commensurate with type of business
5	<ul style="list-style-type: none"> Reasonable record of compliance. Technical advice available in-house or access to and use of technical advice from trade associations and/or from Guides to Good Practice. Have satisfactory documented procedures and systems. Able to demonstrate effective control of hazards. Will have satisfactory documented food safety management system. Audit by Food Authority confirms general compliance with documented system.
0	<ul style="list-style-type: none"> Good record of compliance. Access to technical advice within organisation. Will have satisfactory documented HACCP based food safety management system which may be subject to external audit process. Audit by Food Authority confirms compliance with documented management system with few/minor non-conformities not identified in the system as critical control points.
Comments	

Other Significant Risks

Score	Guidance on the Scoring System
20	<ul style="list-style-type: none"> Significant risk of food being contaminated with <i>Cl. botulinum</i>, and the organism surviving any processing and multiplying; or Significant risk of ready-to-eat food being contaminated with micro-organisms or their toxins that are pathogenic to humans.
0	<ul style="list-style-type: none"> Any other case not included above.