



FOOD PREMISES RISK RATING

Premises Name:

Address:

Date of Inspection:

Officer:

PART 1 : POTENTIAL HAZARD

Type of Food and Method of Handling

- Handling low risk foods (e.g. fruit & vegetables, canned & other ambient shelf stable products) 5 A
- Handling of pre-packed high risk foods; caterers preparing high risk foods supplying less than 20 meals/day wholesalers/distributors not covered in categories below, manufacture (incl. packing) of low risk foods. 10 B
- Handling or preparation (incl. cooking) of open high risk foods by caterers/retailers (more than 20 meals/day) 30 C
- Manufacture of high risk foods not subject to product-specific food hygiene Regulations; wholesalers/packers who re-wrap or re-pack high-risk foods 40 D

NB High risk foods are those that support the growth of micro-organisms, and/or are intended for consumption without further treatment that could destroy harmful micro-organisms or their toxins.

Method of Processing

- Additional score of 20 for certain food processes i.e. 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; small producers of cooked meats, small scale production of cooked meat products that is not subject to product-specific food hygiene Regulations. 20 A
- 0 B

Consumers at Risk

- Businesses supplying less than 20 consumers each day 0 A
- Businesses, most of whose customers are likely to be locally based (e.g. shop, supermarket, restaurant) 5 B
- Businesses serving a substantial number of customers incl. a significant proportion from outside the local area e.g. superstore; manufacturers not included in the category below 10 C
- Manufacturers of food that is distributed nationally or internationally 15 D

PART 2 : LEVEL OF (CURRENT) COMPLIANCE

Rating Scheme

- High standard of compliance with law & industry codes of recommended practice; meets accepted good practices in the trade 0 A
- High standard of compliance with law & industry codes of recommended practice; minor contraventions/non-compliances 5 B
- Some non-compliance with law & industry codes; premises are in the top 50% of premises and standards are being maintained or improved 10 C
- Some major non-compliance with law & industry codes; more effort required to prevent fall in standards 15 D
- General failure to satisfy legal requirements; standards generally low 20 E
- Almost total non-compliance with legal requirements 25 F

SCORE:

A. Food Hygiene & Safety (food handling practices, procedures and temperature control)

B. Structure (cleanliness, layout, condition, lighting, etc)

PART 3 : CONFIDENCE IN MANAGEMENT / CONTROL SYSTEMS

[An indication/judgement on the likelihood of the maintenance of satisfactory compliance in the future]

- a) Good record of compliance; access to technical advice within organisation; satisfactory documented HACCP which may be subject to external audit; LA audit confirms compliance with documented system with few/minor non-conformities not identified as critical control points 0 A
- b) Reasonable record of compliance; technical advice available in-house or from trade associations; satisfactory documented procedures and systems; able to demonstrate effective control of hazards; satisfactory documented food safety management system; LA audit confirms general compliance with documented system 5 B
- c) Satisfactory record of compliance; technical advice available in-house or from trade associations; may have satisfactory documented food safety management system 10 C
- d) Varying record of compliance; poor appreciation of hazards and control measures; no food safety management system 20 D
- e) Poor track record of compliance; little or no technical knowledge; little or no appreciation of hazards or quality control; no food safety management system 30 E

PART 4 : SIGNIFICANCE OF RISK

Risk of contamination with Cl. botulinum and it surviving any processing and multiplying; or of ready-to-eat food being or becoming contaminated with microorganisms or their toxins that are harmful to humans

NB If scores of 0 or 5 are given for part 3 above, this precludes a significant risk scoring in this part.

20 A 0 B

Vulnerable Groups (Catering) (Additional score of 20 for hospitals, nursing homes and daycare centres, serving more than 20 persons in vulnerable groups, i.e. elderly, under 5s, sick/immunocompromised. 22 A 0 B

SUMMARY INSPECTION RATING

| | Profile | Score | Risk Category | Office Use Only Below (PR) |
|-----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|---------------|----------------------------|
| New | <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> | | | |
| Old | «Profile» | «Score» | «Risk_Band» | |

FOR OFFICE USE ONLY

| CRITERIA FOR SIGNIFICANCE OF RISK (That an incident is more likely to occur than not [+ Likely / - Likely, respectively]) | - Likely | + Likely |
|-------------------------------------------------------------------------------------------------------------------------------------|---------------------|------------------|
| The potential for contamination or cross contamination by relevant microorganisms | | |
| The likelihood of survival and growth of the specified microorganisms | | |
| The existence of hazard analysis or HACCP systems and confidence in their implementation and records of monitoring of controls | | |
| The extent and relevance of training undertaken by managers, supervisors and food handlers | | |
| Whether intervention by the Food Authority is necessary to reduce the probability of an incident occurring | | |
| OVERALL/SUMMARY JUDGEMENT (Circle) | No Significant Risk | Significant Risk |
| Further details or explanatory notes, as necessary: | | |

| RATIONALE FOR ANY REDUCTION IN RISK BAND FROM A or B | |
|-------------------------------------------------------------|--|
| Countersigned by HoFOS: | |