

The Food Standards inspection frequencies are included in the following table.

Category	Inspection Rating	Minimum Inspection Frequency
A	101-180	at least every 12 months
B	46-100	at least every 24 months
C	0- 45	Alternative enforcement strategy

The assessment system is divided into 3 parts.

- Part 1 - The potential risk
- 2 - The current level of compliance
- 3 - The confidence in management/control systems

Part 1 - Potential risk

This part looks at 4 areas.

A – Risk to consumers and/or other businesses.
This factor considers the potential adverse effect on consumers and the consequences for other businesses, should the business fail to comply with food standards legislation. Effects include safety of the consumer and economic effect on other businesses. Manufacturers will be allocated a higher score than a caterer supplying food to a small number of people.

B – Extent to which the activities of the business affect any hazard.
This factor considers the type of activities that the food business undertakes, the need for those activities to be closely monitored and controlled, and their potential effectiveness in maintaining compliance with food standards legislation. Food manufacturers will be allocated a higher score than, for example, a caterer selling only from their own premises.

C – Ease of compliance
This factor considers the volume and complexity of food standards law that applies to the business. Again manufacturers will be allocated a higher score than a retail business.

D – Consumers at risk
This factor considers the number of consumers likely to be at risk if the business fails to comply with food standards legislation.

Part 2 - Level of Compliance

This factor considers the level of compliance with relevant UK or EU Industry Guides to Good Practice and similar guidance from, for example, Food Standards Agency.

Part 3 - Confidence in Management/Control Systems

The officer considers the `track record' of the company, its willingness to act on previous advice and enforcement and the complaint history. In addition the technical knowledge on food standards matters and the presence of quality systems will be assessed. Businesses with a large number of justifiable complaints and little technical knowledge will be allocated a higher score than one with no complaints and good technical advice available.

PLEASE NOTE: Individual risk assessments of premises in the borough can be found by clicking on Publications - Environmental Health.