

# Annex 1(i) Inspection Rating Scheme

To be read and used in conjunction with Annex 1

PREMISES:    NAME:  
                  ADDRESS:

DATE OF INSPECTION:  
INSPECTING OFFICER:

SCORE

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## PART 1. POTENTIAL HAZARD

### Type of Food and Method of Handling

Handling low risk foods	5
Handling high risk foods	10
Preparation high risk foods	30
Manufacture high risk foods	40

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### Method of Processing

High risk activities e.g. Cook/chill foods Aseptic packing, low acid foods Retail and small producers of cooked meats Thermal processing, low acid foods	0 or 20
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### Consumers at Risk

Very few	0
Few	5
Intermediate	10
Substantial	15

### Vulnerable Groups (Catering)

Premises serving vulnerable groups	0 or 20
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INSPECTION RATING SUBTOTAL TO CARRY FORWARD: \_\_\_\_\_

INSPECTION RATING SUBTOTAL CARRIED FORWARD: \_\_\_\_\_

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**PART 2. COMPLIANCE**

Food Hygiene and Safety

Excellent	0
Very Good	5
Satisfactory	10
Fair	15
Bad	20
Very bad	25

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Structural

Excellent	0
Very Good	5
Satisfactory	10
Fair	15
Bad	20
Very bad	25

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**PART 3. CONFIDENCE IN MANAGEMENT/CONTROL SYSTEMS**

High confidence	0
Moderate confidence	5
Some confidence	10
Little confidence	20
No confidence	30

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**PART 4. SIGNIFICANCE OF RISK**

Significant risk of food being contaminated with:

<i>E. coli</i> O157, other VTEC, <i>Cl. botulinum</i>	0 or 20
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INSPECTION RATING TOTAL: \_\_\_\_\_

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**INSPECTION RATING SCHEME**

Points Category	Range	Max	Minimum Frequency of Inspection
A	91 –	195	at least every 6 months
B	71 –	90	at least every year
C	41 –	70	at least every 18 months
D	31 –	40	at least every 2 years
E	21 –	30	at least every 3 years
F	less than 21		at least every 5 years

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