

Score	Food safety & hygiene procedures	Structural requirements	Confidence in management
30	n/a	n/a	<ul style="list-style-type: none"> <li>No evidence of food safety management/documented procedures.</li> <li>Significant hazards not understood and no effective controls in place.</li> <li>Staff not suitably supervised, instructed and no appreciation of food hazards or controls.</li> <li>Poor track record.</li> <li>Does not recognise or accept the need for food safety hygiene and controls.</li> </ul>
25	<ul style="list-style-type: none"> <li>Very poor hygiene practices, serious food contamination risks, inadequate temperature control for high-risk food and major improvement needed in all areas.</li> <li>Failure to apply any (i.e. all) of the control measures required to prevent cross-contamination.</li> <li>Almost total non-compliance with requirements for safe food preparation, cooking, re-heating, cooling or storage of food identified.</li> </ul>	<ul style="list-style-type: none"> <li>Almost total non-compliance with structural requirements.</li> <li>Insufficient space in which to operate safely.</li> <li>Evidence of widespread pest infestation or totally unsatisfactory waste disposal provision.</li> </ul>	n/a
20	<ul style="list-style-type: none"> <li>Poor standard of hygienic food handling, temperature control and staff personal hygiene and major improvements required.</li> <li>Inadequate implementation of many of the control measures required to prevent cross-contamination.</li> <li>Major and widespread non-compliance with requirements for safe food preparation, cooking, re-heating, cooling, or storage of food identified.</li> </ul>	<ul style="list-style-type: none"> <li>Major and widespread non-compliance with structural requirements.</li> <li>Poor design layout that is likely to lead to cross-contamination and to food safety being compromised.</li> <li>Evidence of pest infestation or inadequate waste disposal provision.</li> </ul>	<ul style="list-style-type: none"> <li>Food safety management/ documented procedures inappropriate or inadequate or little or no progress made since the last intervention.</li> <li>Significant hazards not fully understood and not all controls in place.</li> <li>Significant hazards not fully understood and not all controls in place.</li> <li>Significant improvements in food safety procedures/ implementation of controls required.</li> <li>Some staff not suitably supervised, instructed and/ or trained.</li> <li>Varying track record.</li> <li>Some reluctance to recognise and accept the need for food safety and hygiene controls.</li> </ul>

Score	Food safety & hygiene procedures	Structural requirements	Confidence in management
15	<ul style="list-style-type: none"> <li>Inadequate implementation of some of the control measures required to prevent cross-contamination.</li> <li>Some major non-compliance with requirements for safe food preparation, cooking, re-heating, cooling or storage of food identified.</li> </ul>	<ul style="list-style-type: none"> <li>Significant improvements needed in standard of structure and equipment cleaning, maintenance and repair, and in hand and equipment washing facilities.</li> <li>Poor design layout potentially leading to cross-contamination and to food safety being compromised.</li> <li>Major noncompliance with structural requirements (e.g., may be some damaged work surfaces, some significant dirt).</li> <li>Evidence of pest activity or inadequate waste disposal provision.</li> </ul>	n/a
10	<ul style="list-style-type: none"> <li>Standards being maintained or improving.</li> <li>Some lapses in food hygiene and safety procedures.</li> <li>Adequate control measures in place to prevent cross-contamination.</li> <li>Generally satisfactory food preparation, cooking, re-heating, cooling and storage of food demonstrated but some lapses may be evident over short periods.</li> </ul>	<ul style="list-style-type: none"> <li>Generally satisfactory standard of structural and equipment cleaning. Fairly well maintained and in reasonable repair.</li> <li>Appropriate facilities provided with some issues of non-compliance.</li> <li>Standards being maintained or improving.</li> <li>Some repairs may be required.</li> <li>Evidence of satisfactory pest control.</li> <li>Evidence of satisfactory waste disposal provision.</li> </ul>	<ul style="list-style-type: none"> <li>Generally satisfactory food safety controls in place.</li> <li>All significant hazards understood and controls in place.</li> <li>Food safety management records appropriate and are generally maintained but some deficiencies/gaps identified.</li> <li>Staff generally suitably supervised, instructed and/or trained but there may be some minor issues.</li> <li>Satisfactory track record.</li> </ul>
5	<ul style="list-style-type: none"> <li>Only minor lapses in food hygiene and safety procedures.</li> <li>All necessary control measures in place to prevent cross-contamination.</li> <li>Safe food preparation, cooking, re-heating, cooling, and storage of food demonstrated.</li> </ul>	<ul style="list-style-type: none"> <li>Only minor repairs required.</li> <li>Evidence of adequate pest control and waste disposal provision.</li> </ul>	<ul style="list-style-type: none"> <li>Food safety management/procedures in place.</li> <li>Hazards understood, properly controlled, managed and reviewed.</li> <li>Food safety management records appropriate and are generally maintained.</li> <li>Staff suitably supervised, instructed and/or trained with good general staff knowledge and new staff receiving induction training.</li> <li>Good track record.</li> </ul>
0	<ul style="list-style-type: none"> <li>All necessary control measures in place to prevent cross-contamination.</li> <li>Safe food preparation, cooking, re-heating, cooling, and storage of food demonstrated.</li> </ul>	<ul style="list-style-type: none"> <li>No repairs required and no potential improvements identified, or robust procedures in place for ongoing rectification of minor repairs.</li> <li>Premises and equipment clean and in good condition.</li> <li>Evidence of effective pest control and waste disposal provision.</li> </ul>	<ul style="list-style-type: none"> <li>Food safety management/procedures in place.</li> <li>Hazards understood, properly controlled, managed and reviewed.</li> <li>Food safety management records appropriate and maintained.</li> <li>All staff suitably supervised, instructed and/or trained.</li> <li>Excellent track record.</li> </ul>