



SCORES ON THE DOORS

Low risk premises

Local Authorities are required to carry out routine inspections of food businesses to assess if they comply with current legislation. In most cases, officers will actually visit the premises to assess compliance with the regulations. These visits involve a physical inspection of the premises, discussions with members of staff, observations of food handling activities, taking measurements and examining procedures and records. Visits can take several hours.

Local authorities focus their inspections on those businesses that present the greatest public health risk. They are expected to find other ways of checking premises that present little or no risk to the public. These arrangements are called “Alternative Enforcement Strategies”.

We have identified a number of catering premises that fall into this category because the nature of the food operation presents little or no risk to the people who use the business. They do not, therefore, warrant an inspection in the “traditional” way. From time to time these businesses will receive a questionnaire which asks them to provide information about the nature and size of their business so that the Council can maintain accurate records. If this information shows that

- there has been a significant change to the operation, or
- the information is not adequate, or
- the business is under new ownership,

an officer will then carry out an inspection of the premises.

These businesses are identified in the Scores on the Doors scheme as “Low risk businesses”. They receive a certificate and window sticker identifying them so that the public can see why they do not have a star rating.

All premises are invited to contact any of our authorised officers for advice and information about how to comply with their statutory duties at any time.