

## **Food Standards: Risk Scoring**

**The Thames Head Inn, Tetbury Road, Cirencester,  
Gloucestershire. GL7 6NZ**

**Thursday 22 March 2018**

**9.15am – 4.30pm**

**£160 + VAT inclusive of lunch and refreshments  
(5.5 hours core CPD)**

This one day course has been arranged by Food and Farming Compliance Ltd. to provide invaluable guidance on Food Standards Risk Scoring. It will assist food standards enforcement officers to determine the food standards intervention frequencies of food businesses within their areas using the risk assessment criteria in the Intervention Rating Scheme, and help develop their planned food standards intervention programs.

It will outline the changes to the Food Law Code of Practice published in March 2017 in relation to the facilitating of consistent interpretation and approach by local authority officers delivering official controls, specifically in relation to risk scoring; by updating advice and clarifying the risk descriptors used in the food establishment intervention rating schemes

The course has been designed for officers who are new to the concept of Food Risk Scoring but are familiar with the general aspects of the Food Safety Act and those who require structured training to help promote their competency in this area.

Furthermore the course is designed to provide the enforcement officer with sufficient detail, to provide the basis to undertake risk scoring and put it into practise.

### **Course Aims**

To understand how to carry out a food standards risk assessment on premises and to review the scores applied to premises to ensure assessments are being carried out consistently and accurately.

### **Course Objectives:**

1. To identify the types of premises that require a risk assessment and the reasons for risk assessment.
2. To outline the legislation and guidance relating to risk assessment scoring
3. To demonstrate how to carry out a risk assessment on several types of typical premise
4. To outline the different types of intervention applicable dependent on the risk identified for each premise
5. To discuss how to carry out an exercise to ensure that officers are risk assessing premises accurately and consistently.
6. To provide a better understanding of the basis of Risk Scoring

*This course will provide 5.5 hours core CPD.*

### **For further information or assistance and to book your place:**

Contact Nigel Durnford of Food and Farming Compliance Ltd.,

Telephone 01666 577723

E-mail: [nigel.durnford@foodandfarming.co.uk](mailto:nigel.durnford@foodandfarming.co.uk)

Please advise of any special requirements when booking for example, access, special facilities and or dietary requirements

Following confirmation that the Workshop will be running an invoice will be sent.

Please note: In exceptional circumstances changes may be made to the content, timing, speakers and/or venue.

### Workshop Programme

09.15	<b><i>Arrival, Refreshments and Registration</i></b>
09.30	<b>WELCOME AND INTRODUCTION TO THE DAY Why you are here, introductions and objectives</b>
	<b>TUTOR AND WORKSHOP LEADER FOR THE DAY</b>
	<i>Joanna Sheath MBA, DTS, DCA, MITSA Food Advisor, Just Food Matters Training Consultant, Food and Farming Compliance Ltd., Senior Trading Standards Officer (Food Standards)</i>
10.00	<b>Types of premises that might require risk rating and why Types of possible risk in a premise and order of importance Discussion of types of premises that could be visited and reasons why</b>
	<b>Introduction to Code of Practice – overview</b>
	<b>Chapter 4 of Code: Qualifications and Competencies</b>
11.00	<b><i>Refreshment break</i></b>
11.15	<b>Introduction to Chapter 5: What is an intervention? Introduction to a typical inspection Chapter 5.2 Introduction to a rating scheme Chapter 5.3</b>
12.00	<b>Chapter 5.6.2 – Food Standards Scoring System and National Trading Standards Risk Assessment Scheme (NTS)</b>
	<b>Potential Risk, examples of types of premises in this category.</b>
12.45	<b><i>Lunch</i></b>
	<b>Chapter 5.6.2 – Food Standards Scoring System/NTS - Continued How to implement a system and ensure consistency.</b>
14.30	<b>Group Practical Session Scenarios – examples - Identification of premises which require a risk rating.</b>
15.00	<b><i>Refreshment break</i></b>
15.15	<b>Issues arising from practical exercises</b>
16.00	<b>SUMMING UP, RE-CAP OF DAY, CONCLUSIONS, QUESTIONS AND DISCUSSIONS</b>
16.30	<b><i>Course Close</i></b>

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