

**FOOD INTERVENTION ASSESSMENT FORM**

Officer(s) .....

Intervention Date.....Time.....

FHRS In Scope: YES / NO

Any linked complaints: YES / NO.....

Primary Authority: YES/NO

HCFA info left: YES / NA

Inspection Plan: Y/N

**BUSINESS:**

**POST CODE:**

e-mail:

Tel:

Person(s) Seen/Position:

Name of FBO:

Part of Group (which):

Size of business (No. of food handlers):

Trading Hours:

Trading at Time of Visit: YES / NO

No of Meals/Covers per day/week:

No. of persons in vulnerable groups:

Responsibility for structural repairs etc:

Is Business Registration Correct: YES/NO/

Form Left/Completed:

Brief overview of food operations / risks (please include any high risk processes):

Third Party Auditing: YES / NO

Allergen information provided: YES / NO / NA

**RECOMMENDATION(S) OF ANY KEY AREA(S) FOR REVIEW AT NEXT INTERVENTION**

**RECOMMENDED REVIEW DATE**

<b>FOOD SAFETY RISK RATING</b>	<i>(insert score from CoP) *Items in italics give FHRS score1</i>	<b>H&amp;S MATTERS OF CONCERN</b>
Method of Handling		
Processing		
Consumers at risk		
Vulnerable Groups		
* <i>Food Hygiene &amp; Safety</i>		
* <i>Structure</i>		
* <i>Confidence in Management</i>		
Significant Risk		
CoP Total Risk Score		
CoP Rating (A / B / C / D / E)		
<b>FHRS Rating (Total*)</b>	<b>0/ 1 / 2 /3 /4 /5</b>	

<b>FOOD OPERATIONS</b>	<b>NOTES</b>
<b>FOOD SAFETY MANAGEMENT</b> Key hazards identified? Critical control points identified? Critical limits established? Corrective actions established? Monitoring procedures in place? Verification procedures in place? Appropriate record keeping External auditing	Own FSMS <input type="checkbox"/> SFBB <input type="checkbox"/> Pre-requisites only <input type="checkbox"/>
<b>SUPPLIERS and TRACEABILITY</b> Records/Withdrawal/Recall/Fraud Approved Suppliers	
<b>IMPORTED FOODS</b> Outside EU	
<b>TRANSPORT/COLLECTION</b>	
<b>RECEIPT</b> Dates/Temps/Visual/Sensory	
<b>STORAGE</b> Temps/Separation /Rotation/Breakdowns	
<b>DEFROSTING</b> Time/Location	
<b>DESIGN &amp; LAYOUT</b> Production flow/cross contamination Prep surfaces/sinks/equipment Water supply/WHB Ventilation/extraction Drainage/lighting	
<b>PREPARATION/COOKING</b> Time/Temp/Probe Use of Eggs Rare Burgers	
<b>CROSS CONTAMINATION</b> <b>e-coli risk/BS EN sanitiser</b>	
<b>HOT/COLD SERVICE</b> Temp controls/probe Display times	
<b>DELIVERIES</b>	

<b>WRAPPING/PACKAGING</b> Contamination	
<b>OVER PRODUCTION</b> Date Labelling/Reheat/Re-use policy	
<b>SAMPLING</b> <b>Micro Regs compliance</b>	
<b>ALLERGENS (INCLUDING FIR)</b> Menus/Advisory notices /Training	
<b>ACRYLAMIDE</b> <b>Hazard Assessment</b>	
<b>TRAINING/SUPERVISION</b> In house/accredited/frequency SFBB training	
<b>INFECTIOUS DISEASE CONTROL</b> Sickness arrangements/48 hr rule Baby change/bottle prep/laundry in kitchen/exclusions policy	
<b>PERSONAL HYGIENE</b> Standards Handwash/Soap/Towels Clothing/Jewellery/Storage WHB/Hot Water/WC	
<b>CLEANLINESS</b> Schedule Equipment/Structure Sanitisation/Cloths  <b>SYSTEMSURE CHECK Y/N + RESULTS</b>	
<b>PEST CONTROL</b> Contract/Checks/Inspections	
<b>EXTERNAL AREAS/WASTE DISPOSAL</b> Storage/Bin Location/Contractor/Cleaning ABP/Waste Oil Food Waste (TS check)	
<b>MAINTENANCE &amp; REPAIR</b> Equipment/Structure/Servicing/ Gas/ Lighting/Ventilation	
<b>TRADING STANDARDS ISSUES FOR POSSIBLE CHECK AND FEEDBACK</b> labelling, descriptions and presentation, weights and measures /packaging /pricing/business name //ABP/Recipes/Recall/Fraud FIR	