

Premises are assessed using the following criteria, prescribed by the national government's Food Standards Agency:

Level of Compliance	Hygiene & Safety	Structure
Almost total non-compliance with statutory obligations.	25	25
General failure to satisfy statutory obligations – standards generally low.	20	20
Some major non-compliance with statutory obligations – more effort required to prevent fall in standards.	15	15
Some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.	10	10
High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations. Some minor non-compliance with statutory obligations and industry codes of recommended practice.	5	5
High standard of compliance with statutory obligations and industry codes of recommended practice; conforms to accepted good practices in the trade.	0	0

Confidence in Management	
Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management system.	30
Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.	20
Satisfactory record of compliance. Access to and use of technical advice either in-house, from trade associations and/or from Guides to Good Practice. Understanding of significant hazards and control measures in place. Making satisfactory progress towards a documented food safety management system / procedures commensurate with type of business.	10
Reasonable record of compliance. Technical advice available inhouse or access to and use of technical advice from trade associations and/or from Guides to Good Practice. Have satisfactory documented procedures and systems. Able to demonstrate effective control of hazards. Will have satisfactory documented food safety management system. Audit by Food Authority confirms general compliance with documented system.	5
Good record of compliance. Access to technical advice within organisation. Will have satisfactory documented HACCP based food safety management system which may be subject to external audit process. Audit by Food Authority confirms compliance with documented management system with few/minor non-conformities not identified in the system as critical control points.	0

Those businesses scoring less than 30, with no more than 10 in each criterion, are deemed to be 'broadly compliant' by the Food Standards Agency.