CORE CONCEPT

Food Premises Hygiene Inspection Course: Risk Rating, Hygiene Scores and Enforcement

6 – 10 September 2027
Paris - Right Bank business hotel

Food Premises Hygiene Inspection Course: Risk Rating, Hygiene Scores and Enforcement

Ref: 1972_29243 **Date:** 6 – 10 September 2027 **Location:** Paris - Right Bank business hotel **Fees:** 23500 SAR

Introduction:

Food premises hygiene inspection, covering risk rating, hygiene scores and enforcement, is a 1-week course for municipal health inspectors and food safety officers that ends with a District Food Premises Inspection Programme and Enforcement Case File. Municipal food units lose public trust when kitchens are visited by rota rather than risk, hygiene scores differ between officers and closures collapse on review for weak evidence. Nominees already visit restaurants, bakeries, groceries or caterers, and teaching is by inspection walkthrough of mock kitchens, storerooms and premises records. CoreConcept Training Center delivers this food premises hygiene inspection course.

Course Objectives:

- Assign each restaurant, bakery, grocery, butcher and caterer a premises risk category and set its routine inspection interval
- Conduct unannounced kitchen and storeroom inspections with a structured checklist, probe thermometer readings and photographic evidence
- Collect food, surface swab and water samples in retail premises with sealed, labelled and recorded custody
- Score premises on food handling, structural condition and confidence in management, and explain the hygiene score to the operator
- Choose between advice, written warning, improvement notice, food seizure, closure order and penalty, and record the reasons
- Follow up consumer complaints and suspected food poisoning clusters linked to a premises, and prepare a district inspection programme and enforcement case file

Target Audience:

- Municipal health inspection staff responsible for routine and follow-up visits to food service and retail premises
- Food safety officers responsible for hygiene scoring, sampling and the evidence behind enforcement notices
- Environmental health staff responsible for consumer complaints about food outlets and suspected food poisoning reports
- Licensing and permit staff responsible for opening checks on new restaurants, bakeries and caterers
- Field team supervisors responsible for allocating district inspection workloads and reviewing officer reports

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Course Outline:

Day 1: Food Premises Inspection Purpose and District Baseline

- Codex General Principles of Food Hygiene for Retail Outlets
- Premises Types From Street Kiosk to Central Catering Kitchen
- Foodborne Hazard Routes Through Receipt, Storage, Preparation and Service
- Municipal Inspector Powers of Entry, Duties and Conduct
- District Premises Register Baseline and Overdue Visit Review

Day 2: Premises Risk Rating, Inspection Frequency and Hygiene Score Criteria

- Premises Risk Category Scoring by Food Type and Volume
- Vulnerable Consumer Weighting for Hospitals, Schools and Elderly Care
- Inspection Interval Table Linked to Risk Category Band
- Hygiene Score Elements for Handling, Structure and Management Confidence
- Score Publication, Door Sticker Display and Operator Right of Reply

Day 3: Kitchen Inspection Visit, Evidence and Retail Sampling

- Unannounced Visit Sequence From Arrival to Exit Interview
- Kitchen and Storeroom Inspection Checklist With Observation Notes
- Probe Thermometer Readings for Chilled, Hot Held and Cooked Food
- Photographic Evidence, Contemporaneous Notebook and Record Copies
- Food, Surface Swab and Ice Sampling With Sealed Custody

Day 4: Closures, Penalties, Complaints and Food Poisoning Follow-Up

- Enforcement Escalation Ladder From Advice to Closure Order
- Imminent Health Risk Test for Same-Day Premises Closure
- Unfit Food Seizure, Detention and Destruction Record
- Consumer Complaint Triage and Revisit Priority Rules
- WHO Foodborne Outbreak Guidelines for Premises Trace-Back Visits

Day 5: Inspection Walkthrough and District Programme Completion

- Mock Bakery Walkthrough Applying Checklist and Hygiene Score
- Mock Restaurant Kitchen Closure Decision and Notice Drafting
- Case Food Poisoning Cluster Premises Trace-Back Exercise
- Officer Score Consistency Calibration Using Shared Photo Sets
- District Inspection Programme and Enforcement Case File Completion

Skills You Will Gain:

- Premises Risk Categorisation
- Kitchen Inspection Technique
- Temperature Probe Measurement
- Retail Food Sampling
- Hygiene Score Calibration
- Enforcement Notice Drafting
- Complaint Investigation
- Food Poisoning Trace-Back

Why Attend This Course:

- Hand the head of the municipal food unit a District Food Premises Inspection Programme and Enforcement Case File ready for adoption
- Decide on site whether a kitchen needs advice, an improvement notice, seizure of food or immediate closure
- Avoid overturned closures, inconsistent hygiene scores between officers and high-risk outlets left uninspected for long periods
- Coach fellow inspectors on probe readings, swab technique, notebook entries and score calibration using the course photo sets

Conclusion:

Back at work, the participant hands the head of the municipal food unit and the field team supervisors a District Food Premises Inspection Programme and Enforcement Case File. Supervisors use its risk categories and interval table to allocate visits, while officers use its checklist, scoring guide and notice templates on every kitchen visit and closure decision. After the first inspection cycle under the programme, the unit should review overdue visits, score disagreements between officers, closures upheld on review and complaint response times, then adjust the risk bands.

Frequently Asked Questions FAQ:

What should participants know before a food premises hygiene inspection course?

Participants should already visit food outlets as inspectors or food safety officers and know basic food hygiene. Bringing anonymised inspection reports, hygiene score sheets or a past closure notice from their own unit makes the walkthroughs and case work closer to daily practice.

How does a food premises hygiene inspection course differ from a HACCP or border food inspection course?

It trains the officer who visits restaurants, bakeries, groceries and caterers to rate, score and enforce. HACCP courses teach operators to build their own hazard plans, and border courses deal with imported consignments, so both appear here only where they affect a premises visit.

Why does food premises hygiene inspection use a risk category for each outlet?

Inspector time is limited, so outlets handling high-risk food, large volumes or vulnerable consumers are visited more often than a shop selling packaged goods. The category also gives the operator a clear reason for the visit interval.

What do participants take back from the food premises hygiene inspection course?

Participants take back a District Food Premises Inspection Programme and Enforcement Case File, with a risk category sheet, inspection interval table, kitchen checklist, hygiene scoring guide, sampling record and notice templates they can adapt to their own municipality.