## <u>Appendix Two – Benchmarking data</u> <u>North East London Food Liaison Group (NELFLG):</u>

The term "broadly compliant" relates to the way a food business complies with food hygiene legislation. Previously a National Performance Indicator (NI184), it was intended for the monitoring of local authorities.

An authorised Food Safety Officer currently risk rates every food business that they inspect having regard to a food hygiene scoring system based on the Food Law Code of Practice. A food business will be classed as broadly compliant, if they score in the manner described below in the categories listed.

a) Hygiene compliance record
b) Structural compliance record
c) Confidence in management
= 10 or less
= 10 or less

Therefore in order to be classed as broadly compliant the business should score 10 or less in each category a) - c), and have a total of 30 or less for the sum of the categories.

One would class a broadly compliant business as generally satisfactory.

We also benchmark how many unrated premises are currently waiting an inspection as these have an unknown risk.

LA	Total No. of Premises	% Broad Compliance (inc. unrated)	% Broad Compliance (excl. unrated)	No. of Unrated Premises	% Unrated Premises
Camden	3656	74%	88%	600	16%
Enfield	2360	75%	84%	247	10%
Hackney	2503	81%	83%	50	2%
Havering	1910	75%	86%	236	12%
Islington	2440	76%	81%	148	12%
Newham	Not supplied				
Redbridge	Not supplied				
Tower Hamlets	2854	80%	86%	198	7%
Waltham Forest	Not supplied				

The above table is a snap shot of activity from January 2016, where most Authorities gave information to the NELFG return.