



Food and Agriculture
Organization of the
United Nations

RISK-BASED

INSPECTION:

FROM RISK

CATEGORIZATION

TO IMPLEMENTATION

MODULE **1**

**INTRODUCTION
AND GLOSSARY**

Technical note for readers

This PDF is part of 14 modules and has been designed to be viewed on your computer or on mobile handheld devices on horizontal view.

Supplementary materials indicated by the symbol  can be accessed via the risk categorization webpage on the FAO website.

References to other modules of this Resource Kit are highlighted in **blue**.

If printing this document, we recommend selecting “portrait” orientation, 2 “copies per page”, and “fit to page” in your printing settings.

INTRODUCTION TO THE RESOURCE KIT

Food safety is crucial to secure public health and economic prosperity. Each year, millions of people fall ill from food contaminants or foodborne pathogens, resulting in preventable deaths and significant economic losses.

But ensuring safe food does not come easy. It is a collective effort that involves a complex chain of processes to prevent illness and protect consumers.

Governments play a central role in this process by establishing, implementing and enforcing regulatory measures to effectively manage food safety risks.

To meet these responsibilities, robust national food control systems are needed, combining regulatory activities carried out by all Competent Authorities to ensure that food is safe, wholesome, and suitable for human consumption across the entire food chain. It also includes preventative and educational strategies aimed at raising awareness among different stakeholders of their roles and responsibilities in ensuring and maintaining food safety.

INTRODUCTION TO THE RESOURCE KIT

While Food Business Operators (FBOs) bear the primary responsibility for ensuring that their products meet food safety standards, it is incumbent upon governments to establish, implement and enforce regulatory requirements to protect the health of consumers and ensure fair practices in the food trade.

This Resource Kit, developed by the Food and Agriculture Organization of the United Nations (FAO), builds directly on these aforementioned principles and guidelines from Codex Alimentarius. It provides practical guidance on designing, implementing, and maintaining a risk-based inspection programme. It is based on a documented risk categorization framework – a key pillar for national food control systems – ensuring that inspection resources (especially when limited) are focused on FBOs presenting higher risks to public health.

The legislation should provide the competent authority with the range of powers and mechanisms sufficient to manage and operate the national food control system.

[...]

Perform audits, verification, inspections and investigations, gather evidence, collect and analyze samples and otherwise verify compliance with standards and requirements.

FAO & WHO. 2013. *Principles and Guidelines for National Food Control Systems.* Codex Alimentarius Guideline, No. CXG 82-2013. Codex Alimentarius Commission. Rome.

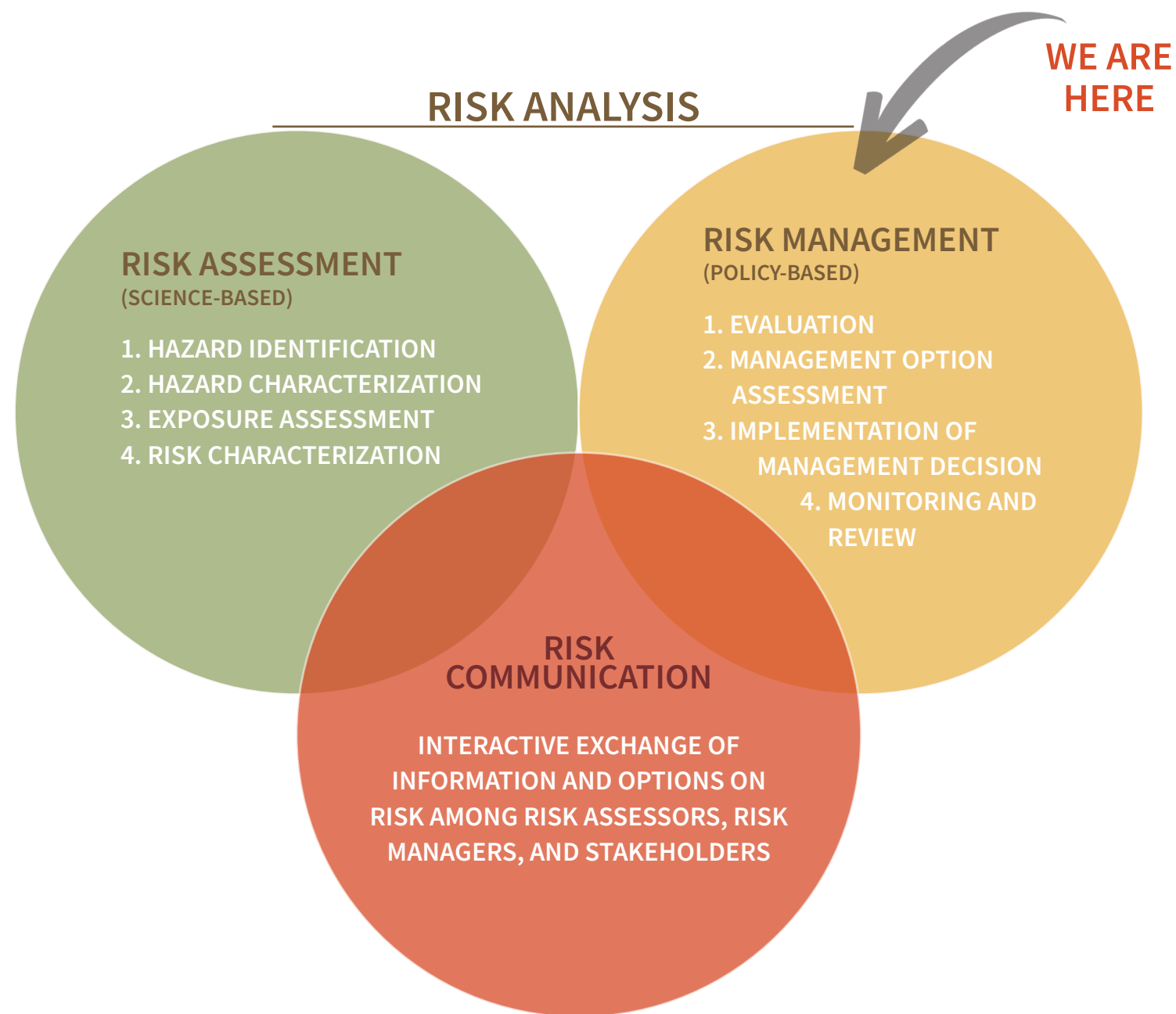
Food business operators have the primary role and responsibility for managing the food safety of their products and for complying with requirements relating to those aspects of food under their control.

FAO & WHO. 2013. *Principles and Guidelines for National Food Control Systems.* Codex Alimentarius Guideline, No. CXG 82-2013. Codex Alimentarius Commission. Rome.

INTRODUCTION TO THE RESOURCE KIT

Risk categorization is part of the risk analysis paradigm. It is a tool that risk managers can readily use to plan, implement and assess the effectiveness of inspection activities. It also contributes to an improved efficiency in the use of inspection resources.

Risk categorization benefits from reliable information sources, including risk assessments and risk ranking (▶▶ [Module 2](#)).



WHY FAO?

As a global leader on food security and the fight against hunger, FAO is uniquely positioned to provide guidance to its Members on designing, implementing and maintaining a risk-based inspection programme.

In 2019 the FAO Food Safety and Quality Unit and the World Health Organization (WHO) developed the Food Control System Assessment (FCSA) tool to monitor and evaluate the performance of a national food control system and identify areas for improvement, in line with Codex Alimentarius Standards and Guidelines. The FCSA tool supports countries to comply with internationally recognized food safety standards and increase competitiveness while protecting the health of consumers.

Performing inspection plans based on a risk categorization framework is covered by multiple assessment criteria in the FCSA tool. A well-documented risk categorization framework is recognized as an important component of an effective national food control system. As such, FAO's guidance on developing and applying risk-based inspection programmes contributes to strengthening national food control systems.

To know more about the **Food Control System Assessment Tool** visit the dedicated FAO webpage.



WHY A RISK-BASED APPROACH?

Risk-based inspection is a risk management approach to government oversight activities. It focuses on managing risks, including emerging ones, rather than simply verifying compliance. It marks a shift from a reactive approach focused on product compliance to a preventative approach focused on process compliance. Inspection plans may also consider parameters not necessarily based on risk, such as licensing requirements (for example annual inspections required to continue operations) and export requirements (for example inspection frequencies dictated by importing countries).

A risk-based approach makes sure resources are directed toward the highest-risk food businesses, in alignment with government policy objectives and informed by identified risks. The approach requires knowledge and understanding of the country's overall context ([country profiles](#) ►► [Module 3](#)), including Competent Authorities involved, food consumed and food businesses.

WHY A RISK-BASED APPROACH?

The table below compares the traditional versus the risk-based approach to food inspection:

TRADITIONAL FOOD INSPECTION	RISK-BASED FOOD INSPECTION
Product-centric approach	Process-centric and risk-based approach
Reactive and corrective: addresses issues after they occur	Preventive and instructive: aims to avoid issues through proactive measures
Focused on food product compliance with multiple regulations	Focused on identifying and mitigating the occurrence of food safety risk factors
Time-intensive physical checks of facilities and products to ensure product safety	Time allocated based on risks, with sampling used mainly for verification purposes
No reliability in preventing and repeating violations	Priority on system performance to reduce future non-compliances

WHY A RISK-BASED APPROACH?

Under a risk-based approach, Competent Authorities are encouraged to incorporate risk analysis principles and consider scientific evidence in their decision-making processes, while guiding food businesses in fulfilling their food safety responsibilities.

More specifically, this includes:

- Ensuring food businesses comply with legislative requirements throughout production, processing and distribution.
- Enforcing food laws, regulations and rules as needed.
- Coordinating official control programmes for effective and efficient implementation at all levels.
- Designing, implementing and analysing risk-based official controls with consistency, impartiality and transparency.

WHO IS THIS RESOURCE KIT MEANT FOR?

This Resource Kit is primarily intended for **Competent Authorities** responsible for inspection activities across the food chain – from primary production through consumption.

Food safety managers responsible for policy making will find practical guidance on how to develop, implement, review, and enhance a risk-based inspection programme aimed at identifying and targeting high-risk food businesses.

The Resource Kit also offers valuable and hands-on guidance for **food safety inspectors**, supporting them in conducting field inspections at primary production operations and food processing establishments.

In addition, the Resource Kit may be useful for **international agencies, consultants and experts** who support countries in designing, implementing, and evaluating risk-based inspection planning and reporting programmes.

WHAT DOES THIS RESOURCE KIT DO?

As no country has unlimited resources, prioritising inspections based on risk is essential.

Risk-based inspection plans enable regulatory authorities to focus efforts where they are most needed. A well-documented risk categorization framework allows Competent Authorities to classify food businesses by risk level and integrate them into a risk-based inspection programme. This framework supports decision-making and inspection planning, ensuring a consistent and effective regulatory approach and the efficient allocation of resources based on food safety risks.

Adopting a common national risk categorisation framework helps promote consistency across Competent Authorities in inspection planning and implementation, even where a single national inspection plan is not feasible.

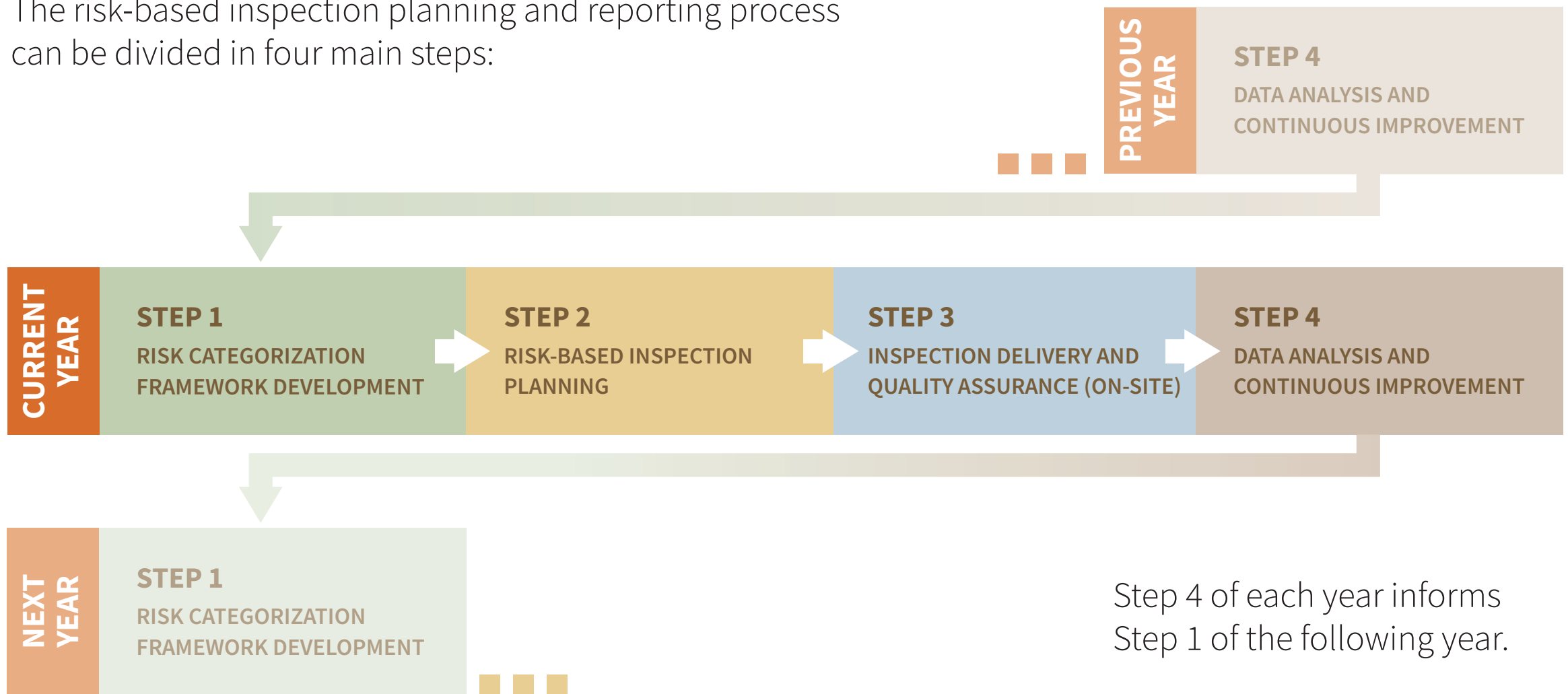
WHAT DOES THIS RESOURCE KIT DO?

This Resource Kit:

- provides guidance on designing, implementing and refining risk-based inspection programmes to strengthen national food control systems;
- introduces the concept of risk categorization and presents practical approaches for developing risk-based inspection programmes, tailored to the data and resources available in different national contexts;
- serves as a technical reference to support planning and reporting of risk-based inspection activities at local and national levels;
- highlights the importance of documented planning and reporting procedures, including inspection manuals, standard operating procedures and training programmes, aligned with the risk categorization framework and consistent with FAO and Codex Alimentarius texts;
- outlines the importance of data analysis in assessing programme delivery and effectiveness, providing the evidence base essential for continuous improvement.

A STEP-BY-STEP PROCESS

The risk-based inspection planning and reporting process can be divided in four main steps:



Step 4 of each year informs Step 1 of the following year.

STRUCTURE OF THE RESOURCE KIT

This Resource Kit is structured around the steps involved in the risk-based inspection planning and reporting cycle. It also provides some background information that is necessary before delving into the programme steps.

MODULE 2 – Risk, risk analysis and risk ranking

An explanation of relevant risk-related terminology (risk, risk analysis and risk ranking) to better understand this Resource Kit.

Download the **visual reference sheet** from the FAO website to guide you through the content of this Resource Kit.



STRUCTURE OF THE RESOURCE KIT

STEP 1

RISK CATEGORIZATION
FRAMEWORK DEVELOPMENT**MODULE 3 – Developing country profiles**

Guidance on developing national profiles that effectively assess the ecosystem of Competent Authorities involved in a risk-based inspection programme, map food businesses within the country, and outline national food production and trade. Focus on the importance of data quality.

MODULE 4 – Risk factors and assessment criteria

How to define risk factors, assessment criteria, and scoring methods for food businesses, providing the basis for a consistent and evidence-based risk categorization.

MODULE 5 – Choosing the risk categorization approach

An overview of the four approaches to risk categorization – binary, decision tree, scoring system and algorithmic model – with examples on how to select and tailor risk factors and assessment criteria.

MODULE 6 – Establishing inspection priorities and frequencies

How to establish inspection priorities and frequencies based on the results of the risk categorization process as outlined in a successful implementation strategy.

STRUCTURE OF THE RESOURCE KIT

STEP 2**RISK-BASED
INSPECTION PLANNING****MODULE 7 – Developing an annual inspection plan**

How to structure the annual inspection plan around four main steps: review of the previous inspection results; update of country profiles and risk categorization approach; drafting of the preliminary inspection plans and gathering feedback; and finalization and distribution.

MODULE 8 – National coordination and operational delivery

An overview of the Competent Authorities involved in a country's food inspection system, outlining their roles and responsibilities and the ongoing coordination to deliver the annual inspection plan and contingency plans.

STRUCTURE OF THE RESOURCE KIT

STEP 3

INSPECTION DELIVERY AND
QUALITY ASSURANCE (ON-SITE)**MODULE 9 – Prepare for risk-based inspections**

Guidance on how to prepare for and conduct on-site risk-based inspections, taking into account food safety risks and relevant background information.

MODULE 10 – Conducting a risk-based inspection

Focus on risk-based inspections for primary production operations and food processing establishments (opening meeting, process flow, walk-through, and closing meeting).

MODULE 11– Non-compliances, violations and enforcement

How to identify, address and follow up on non-compliances and violations uncovered during the on-site inspections. Quality data collection and reporting are essential for an effective enforcement of the food safety legislation.

MODULE 12 – Role of inspectors, quality management and verification of inspection activities

An overview of duties and responsibilities of a food safety inspector. Data collection and inspection activities need to be consistent and verified through quality management and verification activities.

STRUCTURE OF THE RESOURCE KIT

STEP 4

DATA ANALYSIS AND
CONTINUOUS IMPROVEMENT

MODULE 13 – Systematic data analysis and process optimization

Exploring the five stages of data analysis: data elements identification; in-year data analysis; end-of-year data analysis; input for next planning cycle; and continuous improvement. Focus on how to evaluate programme delivery and assess its effectiveness, with recommendations on reporting on both operational dimensions.

MODULE 14 – Communication strategy

Developing a solid communication strategy tailored to different internal and external stakeholders.

GLOSSARY

Annual plan

Document elaborated on an evidence-based process used to establish and prioritise the suite of inspection activities that will take place in a specified year. The annual plan includes:

- a. National or district coordination: activities undertaken by central management to assess results, prioritise inspection activities and establish goals.
- b. Operational planning (e.g. inspection units, laboratories) that clearly identify which actions will be completed, when and by whom.

Audit¹

A systematic and functionally independent examination to determine whether activities and related results comply with planned objectives.

Based on risk²

Focused on and proportionate to an estimate of the probability and severity of an adverse effect occurring in consumers.

→ The terms in this Resource Kit may have varying definitions across different texts and sources. For consistency, the definitions presented here are those that best align with the intended purpose of this kit and are provided for the purpose of this kit only.

GLOSSARY

Competent authority(ies)²

The official government organisation/agency(ies) having jurisdiction.

Control^{3,4}

Any form of control that the Competent Authority performs for the verification of compliance with feed and food law (and animal health rules).

- When used as a noun: the state wherein correct procedures are being followed and any established criteria are being met; and
- When used as a verb: to take all necessary actions to ensure and maintain compliance with established criteria and procedures.

Control measure⁴

Any action and activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

GLOSSARY

Control plan³

A description established by the Competent Authorities containing information on the structure and organisation of the official control system, and of its operation and the detailed planning of official controls to be performed, over a period of time.

Control system³

A system comprising the Competent Authorities and the resources, structures, arrangements and procedures set up in a Member State to ensure that official controls are performed in accordance with the food safety regulations of the country.

Documentary check³

The examination of the official certificates, official attestations and other documents, including documents of a commercial nature, which are required to accompany the consignment under the feed or food law of the country.

District

A local or sub-national administrative unit within a country's governance structure. Depending on national contexts, this level may be referred to by different terms – such as region, municipality, province, or community.

GLOSSARY

Enforcement

Terms used to refer to actions taken to enforce regulatory requirements (e.g. maximum residue limits, microbiological, licences or registration).

Exposure assessment⁵

The qualitative and/or quantitative evaluation of the likely intake of biological, chemical and physical agents via food as well as exposures from other sources if relevant.

Food⁵

Any substance, whether processed, semi-processed or raw, which is intended for human consumption, and includes drink, chewing gum and any substance which has been used in the manufacture, preparation or treatment of “food” but does not include cosmetics or tobacco or substances used only as drugs.

Food business³

Any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.

GLOSSARY

Food Business Operator (FBO)^{4,6}

The entity responsible for operating a business at any step in the food chain. The person/company who undertakes, whether for profit or not, any activities related to any stage of the food chain.

Food Business Operator Risk categorization framework³

A tool that helps Competent Authorities classify the Food Business Operators and food sectors in terms of potential risks.

Food chain⁷

The series of processes that food goes through; it includes primary production (including feeds, agricultural practices and environmental conditions), product design and processing, transport, storage, distribution, marketing, preparation and consumption. This should include both domestic and imported products to the extent feasible.

GLOSSARY

Food control⁸

A mandatory regulatory activity of enforcement by national or local authorities to provide consumer protection and ensure that all foods during production, handling, storage, processing and distribution are safe, wholesome and fit for human consumption; conform to food safety and quality requirements; and are honestly and accurately labelled as prescribed by the law.

Food safety⁴

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

Food safety control system⁹

The combination of control measures that, when taken as whole, ensures that food is safe for its intended use.

Food safety emergency¹⁰

A situation, whether accidental or intentional, that is identified by a Competent Authority as constituting a serious and as yet uncontrolled foodborne risk to public health that requires urgent action.

GLOSSARY

Food safety emergency response¹⁰

A process of assessing the risk, making risk management decisions, and communicating risks in the face of time constraints, and possible incomplete data and knowledge.

Foodborne pathogen¹¹

A pathogen present in food, which may cause human disease(s) or illness through consumption of food contaminated with the pathogen and / or the biological products produced by the pathogen.

Good hygienic practices¹²

All practices regarding the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

Hazard Analysis and Critical Control Points (HACCP) system¹²

A system that identifies, evaluates and controls hazards that are significant for food safety, described in the Annex to the Codex General Principles of Food Hygiene.

GLOSSARY

Hazard⁵

A biological, chemical, or physical agent in, or condition of, food with the potential to cause an adverse health effect.

Hazard assessment¹³

Identification of a hazard (or number of potential hazards) causing the event and of the associated adverse health effects.

Hazard characterization⁵

The qualitative and/or quantitative evaluation of the nature of the adverse health effects associated with biological, chemical and physical agents which may be present in food.

Hazard identification⁵

The identification of biological, chemical and physical agents capable of causing adverse health effects and which may be present in a particular food or group of foods.

GLOSSARY

Inspection¹

The examination of food or systems for control of food, raw materials, processing, and distribution including in-process and finished product testing, in order to verify that they conform to requirements. [In this Resource Kit, inspection refers to the examination of food businesses and their controls, primarily for “risk” with respect to food safety as per Codex, but inspection programmes may also include assessment of applicable regulatory requirements (e.g., labelling, quality, fraud) as well as trade requirements.]

Inspection unit

The smallest organizational entity within a Competent Authority responsible for planning, conducting, and reporting inspections and other official control activities within a defined scope or jurisdiction.

Less well-established FBO³

Any business from a street vendor to a small trader, or a start-up business with less experienced staff.

GLOSSARY

Lot¹⁴

A quantity of a food material delivered at one time and known, or presumed, by the sampling officer to have uniform characteristics such as origin, producer, variety, packer, type of packing, markings, consignor, etc. A suspect lot is one which, for any reason, is suspected to contain an excessive residue. A non-suspect lot is one for which there is no reason to suspect that it may contain an excessive residue.

Monitoring³

A statistically based sampling, processing and analysis of samples to provide information on the occurrence and/or levels of chemical residues or microbiological hazards in pre-defined, sample populations. In general, the purpose of monitoring programmes is not direct enforcement action. Monitoring activities are particularly useful for discerning trends, when sampling is unbiased and random. Total Diet Studies are an example of chemical monitoring programmes.

GLOSSARY

Monitoring plan³

A document detailing the sampling strategy, the purpose and scope, and all practical arrangements allowing to obtain results valid for monitoring purposes. Monitoring plans can target domestic food products, as well as imported or exported products. This will depend on the purpose of the monitoring plan: on exported products, this may be done upon request of the importing country; on domestic and imported food products, this can support exposure assessment to certain food safety hazards. Depending on how they are conceived monitoring plans can also include results from own controls performed by FBOs.

Monitoring programme (national)³

A national monitoring programme is a unified document putting together several complementary monitoring plans to ensure comprehensive information on occurrence and/or levels on a series of priority hazards at a national scale in a coherent manner.

GLOSSARY

National food control system³

The integration of mandatory regulatory approaches (i.e. official food control activities) with preventive and educational strategies that, along the entire food chain (including production, handling, storage, processing and distribution), ensure that food is safe, wholesome and fit for human consumption, conforms to food safety and quality requirements and is honestly and accurately labelled as prescribed by the law.

Performance monitoring¹⁵

A continuous or ongoing process of collecting and analysing data to compare how well the stated objectives and outcomes of the NFCS are achieved.

Placing on the market³

The holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves.

GLOSSARY

Principal FBO³

The country can define the term principal as needed. The criterion to determine what constitutes a “principal” FBO will be unique to the country’s circumstances and should be determined and documented.

Programme planning

Multiyear, evidence-based process to develop, improve and implement an inspection programme based on risk.

Quality and safety management system¹²

An integrated system of procedures and operations to assure both safety and quality of products in the food industry. It includes food safety management systems, and it does not refer to the wider national food control system.

GLOSSARY

Registration³

Licensing, authorizations, approval, notification or any process that officially links FBOs with the Competent Authority.

Retail¹⁶

The handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets.

Risk⁵

A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food.

Risk analysis⁵

A process consisting of three components: risk assessment, risk management and risk communication.

GLOSSARY

Risk assessment³

The evaluation of the likelihood and severity of adverse effects on public health (arising, for example, from the presence in foodstuffs of additives, contaminants, residues, toxins or disease-causing organisms). The assessment is a scientifically based process consisting of the following steps: (i) hazard identification, (ii) hazard characterization, (iii) exposure assessment, and (iv) risk characterization.

Risk assessment policy⁵

Documented guidelines on the choice of options and associated judgements for their application at appropriate decision points in the risk assessment such that the scientific integrity of the process is maintained.

Risk-based inspection plan

Process by which inspection resources are allocated proportionally to the level of risk posed by the food businesses. In some countries, the annual plans also assign inspection resources to fulfil trade requirements (e.g. issuance of export certificates).

GLOSSARY

Risk-based inspection planning and reporting programme

A structured framework that prioritizes inspections according to the food safety risks posed by food businesses. Inspection findings are systematically documented and used to drive continuous improvement. The programme includes defined procedures for planning, conducting and reporting inspections, ensuring consistency, transparency and accountability throughout the process.

Risk categorization framework³

A supporting tool that allows to qualify and document the different risk categories that have been identified, and to subsequently insert the registered FBOs into a risk-based inspection programme.

Risk characterization⁵

The qualitative and/or quantitative estimation, including attendant uncertainties, of the probability of occurrence and severity of known or potential adverse health effects in a given population based on hazard identification, hazard characterization and exposure assessment.

GLOSSARY

Risk communication⁵

The interactive exchange of information and opinions throughout the risk analysis process concerning risk, risk-related factors, and risk perceptions, among risk assessors, risk managers, consumers, industry, the academic community, and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions.

Risk factor

Any condition or characteristic associated with a product, process or practice that impacts (either by increasing or decreasing) the likelihood of occurrence of a food safety hazard and therefore, the risk of disease or infection.

Risk management⁵

The process, distinct from risk assessment, of weighing policy alternatives, in consultation with all interested parties, considering risk assessment and other factors relevant for the health protection of consumers and for the promotion of fair-trade practices, and, if needed, selecting appropriate prevention and control options.

GLOSSARY

Risk profile⁵

The description of the food safety problem and its context.

(In this Resource Kit, “risk profile” refers to the assessment of each food business according to the risk factor[s] selected and addressed with a specific risk categorization framework through two or more assessment criteria, resulting in a final qualitative or quantitative score.)

Scheduled work

Work that is scheduled or planned, generally at a specific date (e.g. month, week or day). Can be rescheduled if needed.

Surveillance³

The systematic ongoing collection, collation and analysis of information related to food safety and the timely dissemination of information for assessment and response as necessary.

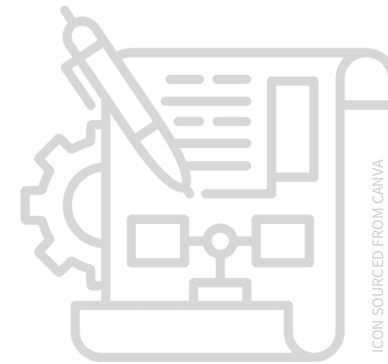
Traceability (product tracing)⁵

The ability to follow the movement of a food through specified stage(s) of production, processing and distribution.

GLOSSARY

Unscheduled work

Work that happens every planning cycle, but not at a specific date (e.g., issuing export certificates, food safety investigations) and that has or will have to be accommodated within available inspection resources. Unscheduled work is also referred to as unplanned work or on-demand activities.



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NOTES

¹ **FAO & WHO.** 1995. *Principles for Food Import and Export Inspection and Certification*. Codex Alimentarius Guideline, No. CXG 20-1995. Codex Alimentarius Commission. Rome.

² **FAO & WHO.** 2014. *Guidelines for the Design and Implementation of National Regulatory Food Safety Assurance Programmes Associated with the Use of Veterinary Drugs in Food Producing Animals*. Codex Alimentarius Guideline, No. CXG 71-2009. Codex Alimentarius Commission. Rome.

³ **FAO & WHO.** 2019. *Food control system assessment tool: Introduction and glossary*. Food Safety and quality Series No. 7/1. Rome. <https://openknowledge.fao.org/handle/20.500.14283/ca5334en>

⁴ **FAO & WHO.** 2023. *General Principles of Food Hygiene*. Codex Alimentarius Code of Practice, No. CXC 1-1969. Codex Alimentarius Commission. Rome. <https://doi.org/10.4060/cc6125en>

⁵ **FAO & WHO.** 2025. *Codex Alimentarius Commission Procedural Manual – Thirtieth edition*. Rome. <https://doi.org/10.4060/cd4216en>

⁶ **FAO & WHO.** 2012. *FAO/WHO guide for developing and improving national food recall systems*. Rome. <https://openknowledge.fao.org/handle/20.500.14283/i3006e>

⁷ **FAO & WHO.** 2008. *Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM)*. Codex Alimentarius Guideline, No. CXG 63-2007. Codex Alimentarius Commission. Rome.

⁸ **FAO & WHO.** 2003. *Assuring Food Safety and Quality. Guidelines for Strengthening National Food Control Systems*. Food and Nutrition Paper Series No. 76. Rome.

⁹ **FAO & WHO.** 2013. *Guidelines for the Validation of Food Safety Control Measures*. Codex Alimentarius Guideline, No. CXG 69-2008. Codex Alimentarius Commission. Rome.

¹⁰ **FAO & WHO.** 2016. *Principles and Guidelines for the Exchange of Information in Food Safety Emergency Situations*. Codex Alimentarius Guideline, No. CXG 19-1995. Codex Alimentarius Commission. Rome.

¹¹ **FAO & WHO.** 2021. *Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance*. Codex Alimentarius Guideline, No. CXG 77-2011. Codex Alimentarius Commission. Rome.

¹² **FAO.** 2008. *Risk-based food inspection manual*. FAO Food and Nutrition Paper Series No. 89. Rome. <https://openknowledge.fao.org/handle/20.500.14283/i0096e>

¹³ **WHO.** 2012. *Rapid risk assessment of acute public health events*. Geneva.

NOTES

¹⁴ **FAO & WHO.** 1999. *Recommended Methods of Sampling for the Determination of Pesticide Residues for Compliance with MRLs.* Codex Alimentarius Guideline, No. CXG 33-1999. Codex Alimentarius Commission. Rome.

¹⁵ **FAO & WHO.** 2017. *Principles and Guidelines for Monitoring the Performance of National Food Control Systems.* Codex Alimentarius Guideline, No. CXG 91-2017. Codex Alimentarius Commission. Rome.

¹⁶ Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law.

KEEP READING

This material continues on

▶ **Module 2 – RISK, RISK ANALYSIS AND RISK RANKING**

The references mentioned throughout the Module, together with additional resources, are available in the section “Further readings” of the related website:

RISK-BASED INSPECTION: FROM RISK CATEGORIZATION TO IMPLEMENTATION

www.fao.org/risk-based-inspection-kit/en

AGRIFOOD SYSTEMS AND FOOD SAFETY DIVISION www.fao.org/food-safety

FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS

ROME, ITALY

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Required citation:

FAO. 2026. *Risk-based inspection: From risk categorization to implementation – Module 1: Introduction and glossary*. Rome.



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