

**Design and Implementation of an Interoperable Risk based Food
Safety Inspection Information Management System (IIMS) for the
FCAU of Ministry of Health**

User Training Guide

Inspection and Grading Module

Prepared By



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Key Summary

Project Name	Design and Implementation of an Interoperable Risk based Food Safety Inspection Information Management System (IIMS) for the FCAU of Ministry of Health
Tender No	2026/FASRL/FASRL/135600
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Sponsor	UNFAO
Approver	Food Control and Administration Unit (FCAU) of Ministry of Health (MOH)
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TABLE OF CONTENT

1. H800 Inspection and Grading Process	4
2. Inspection Configuration	6
3. Inspection Calendar Management	9
4. Scheduling an Inspection	13
5. Conducting a Field Inspection	13
6. Recording Inspection Evidence	14
7. Automated Grading Calculation	16
8. Recording Violations and Non-Compliance Findings	16
9. Inspection Review by MOH	17
10. Compliance Management	20
10.1 High Compliance	20
10.2 Compliance	21
10.3 Moderate Compliance	22
10.4 Low Compliance	22
11. Inspection Results and Grading Notification	23
12. Compliance Certificate	23
13. Inspection History and Audit Trail	25

1. H800 Inspection and Grading Process

The H800 (Grading of Food Handling Establishments) assessment is the primary inspection instrument used during food premises inspections.

During an inspection, authorized Public Health Inspectors (PHI) evaluate the establishment against the approved H800 criteria.

The assessment covers the following areas:

- General Requirements
- Building and Infrastructure
- Food Handlers
- Processing and Serving Areas
- Food Storage Facilities

Each assessment item is scored according to the applicable compliance criteria.

The system automatically calculates the inspection score and determines the final establishment grade based on the approved grading rules.

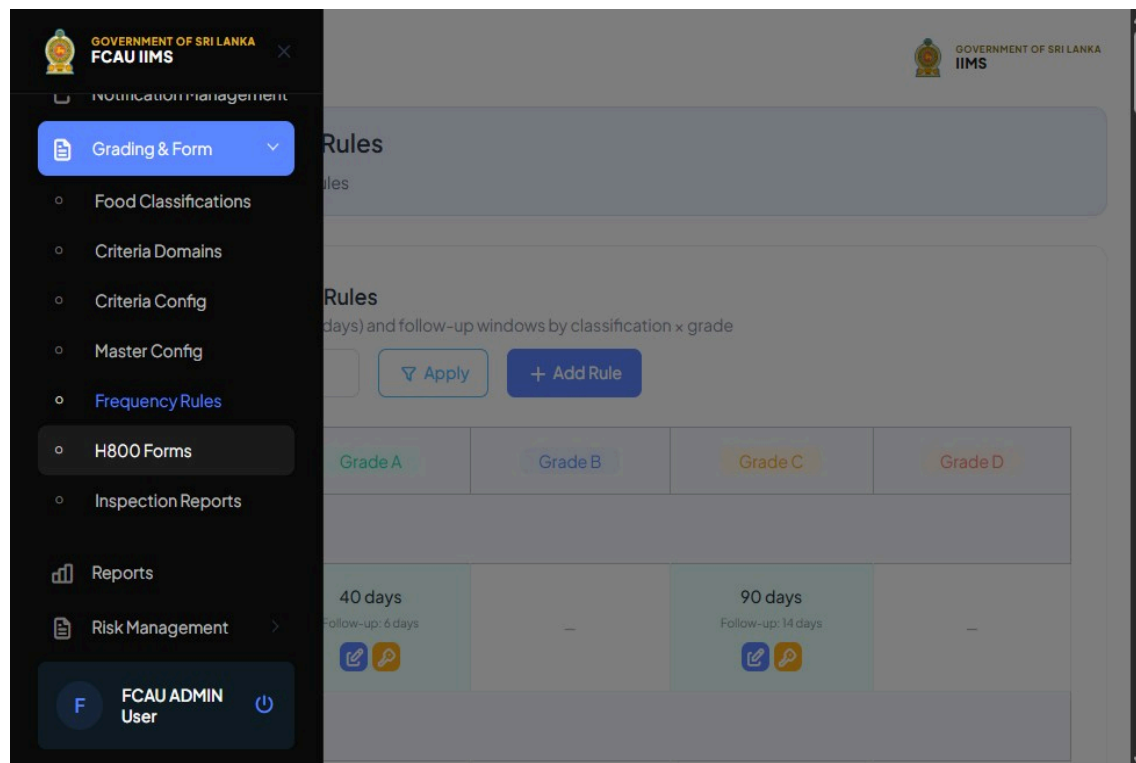


Figure 1 Inspection interval configuration

The screenshot displays the 'H800 Form Management' section of the system. It includes a breadcrumb trail 'Home • H800 Form Management'. Below this, the 'H800 Checklist Forms' section provides instructions: 'Create and manage versioned inspection forms based on effective dates'. Search and filter options are available, including a search bar for form names, dropdowns for 'All Classifications' and 'All Statuses', and a 'Rows' selector set to 10. A '+ Add Form Version' button is prominently displayed. The main feature is a table listing existing form versions.

Name	Classification	Sub-Classification	Effective Date	Status	Actions
Suganya FORM	Bakeries	Pastry Shop	2026-08-10	Active	

Figure 2 H800 form grid

This screenshot shows the 'Add New Form Version' modal window. It contains the following fields and options:

- Form Name:** A text input field containing 'New H800 Form' with a green checkmark icon on the right.
- Classification:** A section with a checkbox for 'Public Form (For inspections without food categories)' and a dropdown menu currently showing 'Bakeries'.
- Sub-Classification (Optional):** A dropdown menu currently showing 'Pastry Shop'.
- Effective Date:** A date input field showing '08/12/2026' with a calendar icon on the right.

At the bottom of the modal are two buttons: 'Cancel' and 'Create Form Version'.

Figure 3 H800 form configuration

2. Inspection Configuration

Authorized FCAU Officers / FCAU Administrators are responsible for configuring the grading framework used by the inspection process.

The configuration may include:

- Food classifications
- Inspection criteria
- H800 assessment items
- Scoring rules
- Inspection frequencies
- Risk categories
- Compliance thresholds

The configured parameters are applied automatically during inspections and grading calculations.

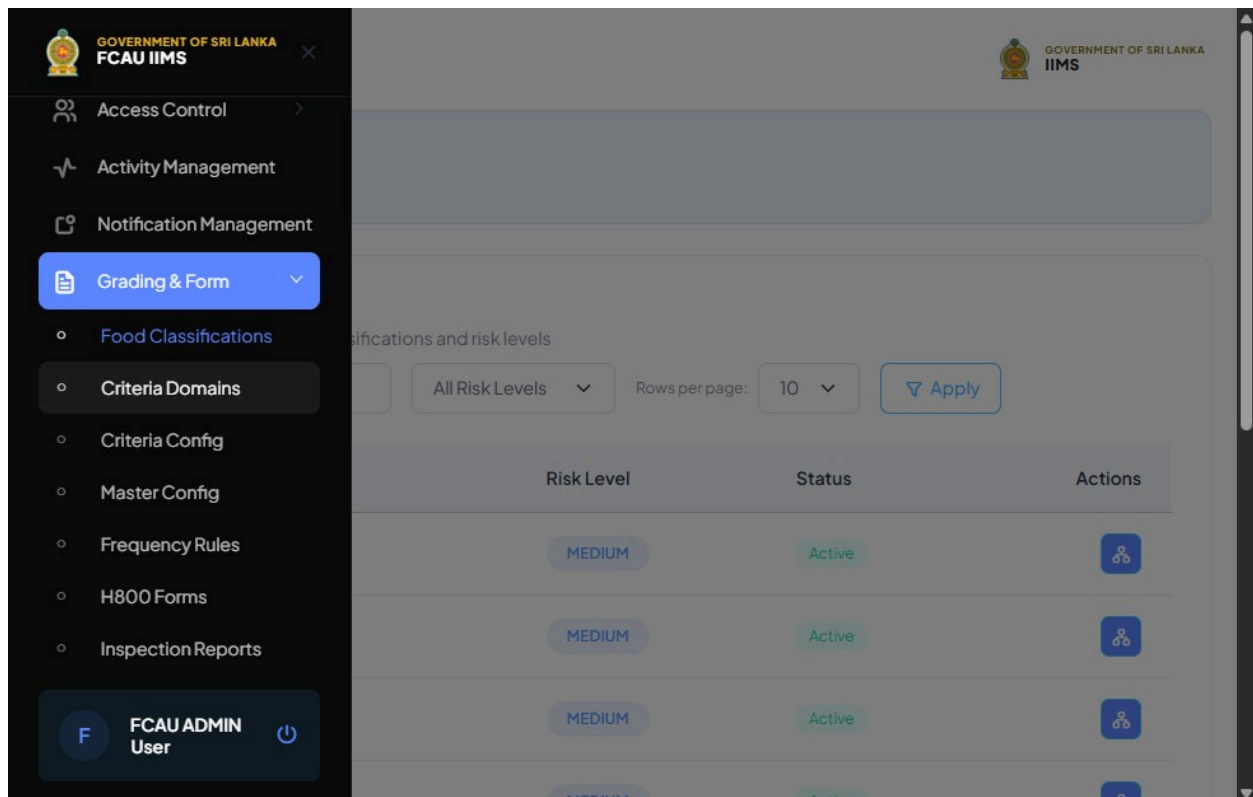


Figure 4 Based on food classification rule configuration





H800 Criteria Domains

Home • H800 Criteria Domains

H800 Checklist Domains

Manage criteria grouping categories and colors

Rows per page: 10 ▼

Apply

+ Add Domain

Domain Code	Domain Name	Color Theme	Status	Actions
FOODSTORAGE	Food_Storage	danger	Active	 
PROCESSING	Processing	danger	Active	 
GENERAL	General	primary	Active	 
FOOD_HANDLER	FoodHandler	warning	Active	 

Figure 5 Criteria configuration

H800 Criteria Domains

Home • H800 Criteria Domains

H800 Checklist Domains

Manage criteria grouping categories and colors

Rows per page: 10 ▼

Apply

+ Add Domain

Order	Domain Code	Domain Name	Color Theme	Status	Actions
#1	GENERAL	General	primary	Active	 
#2	BUILDING	Building	info	Active	 
#3	FOOD_HANDLER	Food Handler	warning	Active	 
#4	PROCESSING	Processing	danger	Active	 
#5	STORAGE	Storage	success	Active	 
#6	TESTDOMAINCODE	testdomain	primary	Active	 
#7	TESTDOMAINCODE2	testdomain	secondary	Active	 
#8	DOMAIN001	TestDomain	secondary	Active	 
#9	D01	QADomain3	danger	Active	 

Add New Criteria Domain
✕

Domain Code

Domain Name

Color Theme

Select Color
 ▼

Display Order

Sequence order on inspection forms and checklists (must be unique).

Cancel
Create Domain

Figure 6 Add New Criteria Domain

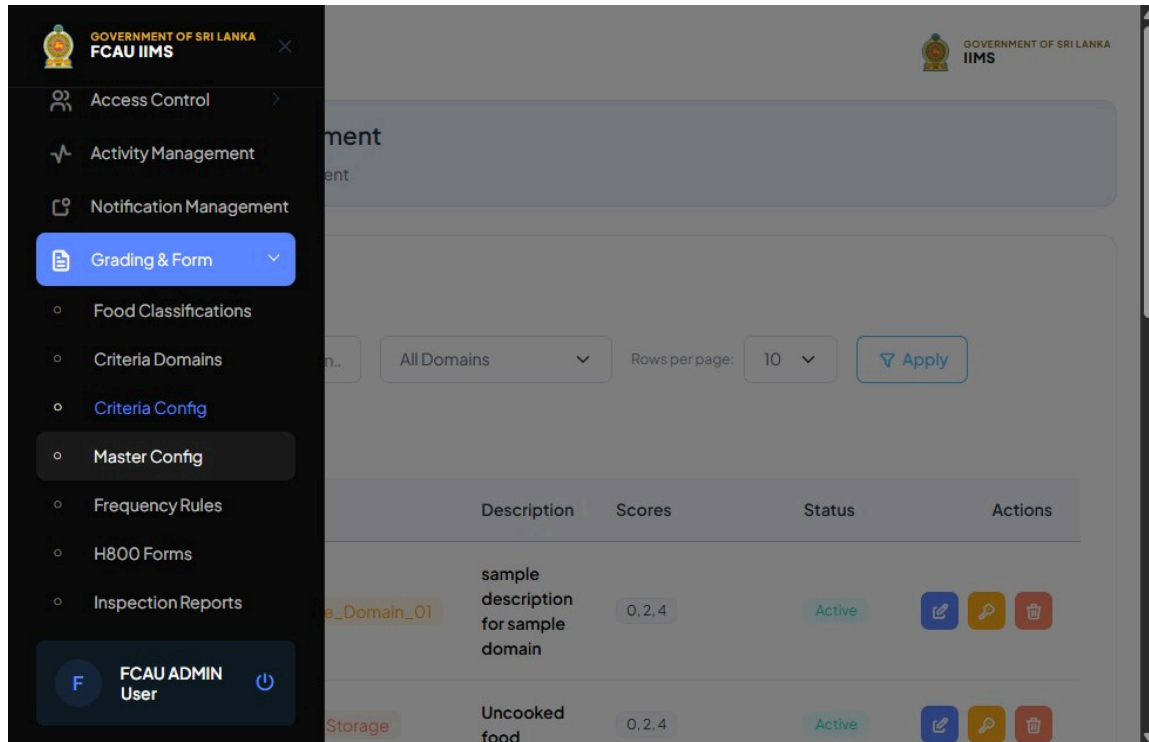


Figure 7 Specific food category sub category-based criteria configuration

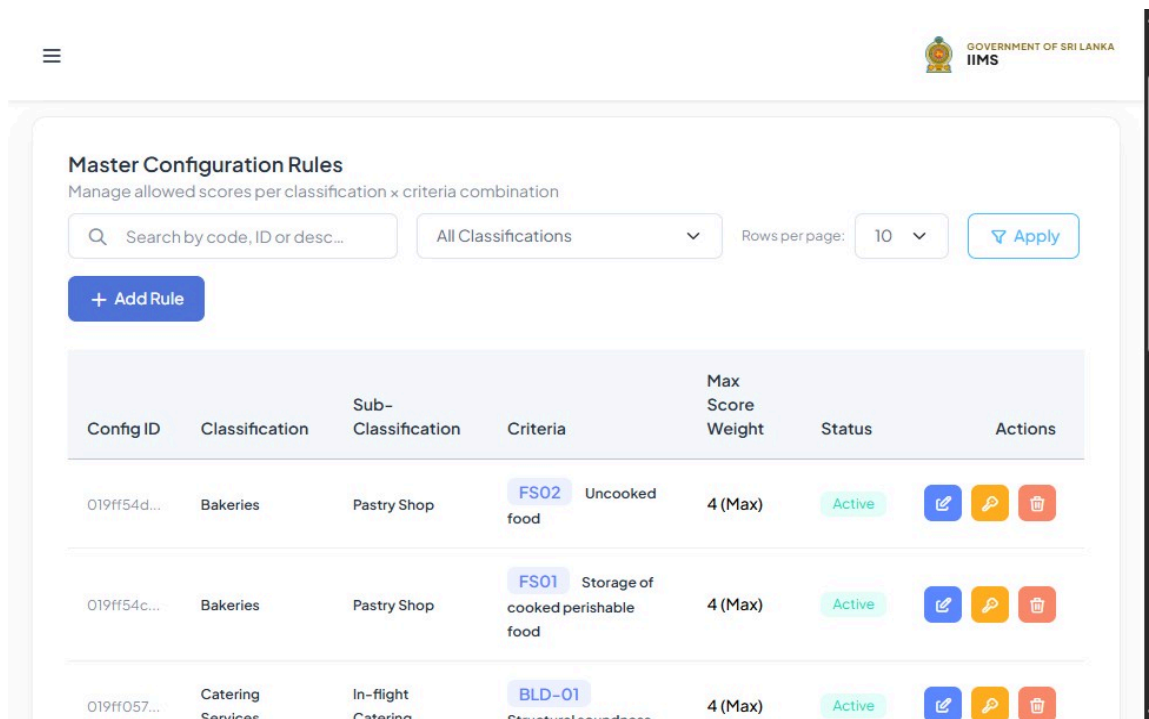


Figure 8 Grid of master configuration

Add Checklist Criteria Items
Configure and add domain-based criteria descriptions in bulk

Target Domain * ID Prefix Default Scores (Comma-separated)

General (GENERAL) GEN 0, 1, 2, 5

+ Add Row Clear Rows

#	DOMAIN	CRITERIA ID *	DESCRIPTION *	SCORES *	ACTION
1	General	GEN-04	e.g. Safe and potable water supply	0, 1, 2, 5	

1 criteria item(s) to create Cancel Create All Criteria

Figure 9 Configuration rule

3. Inspection Calendar Management

The system automatically generates inspection schedules based on predefined regulatory requirements and operational activities.

Inspection tasks may be created through:

- Risk-based inspection schedules
- Public complaints
- Follow-up inspections
- Regulatory monitoring activities

Authorized PHI users can view assigned inspections through the Inspection Calendar.

The calendar provides inspection information based on the officer's assigned Grama Niladhari (GN) divisions.

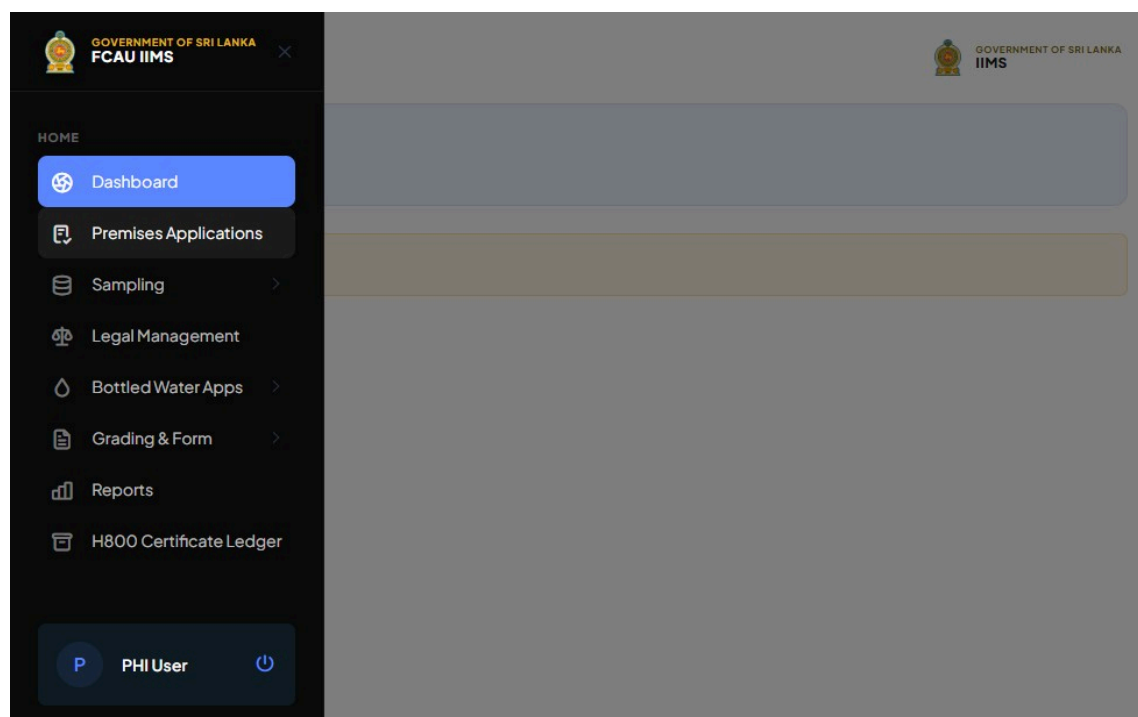


Figure 10 Premise application menu PHI side

09:07 AM		BKR: PV 00200000			
PRM- 20260805- 6RQZXG 05 Aug 2026, 09:21 AM	Howard Berger Branch: faf BRN: 766	New Classification B	PHI User iqaeng.procons+PHI@gmail.com	Visit Approved (1st)	 
PRM- 20260805- KG7VTK 05 Aug 2026, 09:13 AM	Howard Berger Branch: admin'-- BRN: 766	New Classification B	PHI User iqaeng.procons+PHI@gmail.com	1st Visit	
PRM- 20260805- 3EGWBR 05 Aug 2026, 05:53 AM	Howard Berger Branch: Meredith Moody BRN: 766	New Classification B	PHI User iqaeng.procons+PHI@gmail.com	Closed	 
PRM- 20260804- OQFDBP	Howard Berger Branch: First Test	New Classification B	PHI User iqaeng.procons+PHI@gmail.com	Visit Approved (2nd)	 

Figure 11 Premise application grid

Schedule Inspection Task

This will add the inspection to your calendar.

Target Date *
08/15/2026

Reason for Allocate *
Risk Based Inspection (Routine)

Cancel Save to Calendar

Figure 12 Inspection schedule form

GOVERNMENT OF SRI LANKA FCAU IIMS

HOME

- Dashboard
- Premises Applications
- Sampling
- Legal Management
- Bottled Water Apps
- Grading & Form**
- Inspection Calendar
- Inspection Reports
- Reports

PHI User

PHI User
iqaeng.procons+PHI@gmail.com

Pending 2nd Visit

Figure 13 Inspection calendar PHI side

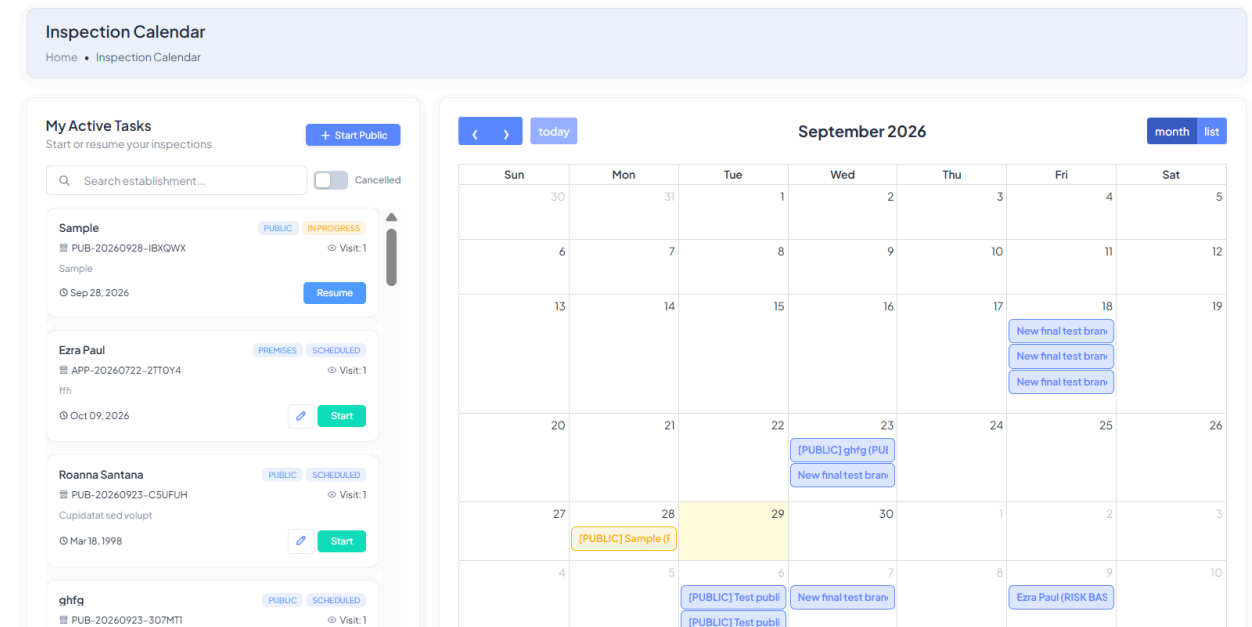


Figure 14 Calendar with active task list view option

Start Public Inspection

Ad-hoc inspection without registered premises application

i Establishment Details

Establishment / Outlet Name *

Inspection Date *

e.g. Royal Bakery & Restaurant

09/29/2026

Establishment Address *

e.g. No. 120, Galle Road, Colombo 03

GN Division *

Assigning Officer

-- Select GN Division --

PHI User

✓ Loaded assigned GN divisions for PHI officer

i Inspection Checklist & Form

Continue with Public Form

Select food category and sub-category to load the matching inspection checklist:

Food Category *

Food Sub-Category *

-- Select Food Category --

-- Select Food Sub-Category --

Close

Save to Calendar

Start Inspection Now

Figure 15 public inspection start form

4. Scheduling an Inspection

PHI users may review pending inspection tasks and schedule inspections accordingly. When scheduling an inspection, the user can:

1. Select the premises to be inspected.
2. Review inspection details.
3. Confirm the inspection schedule.
4. Update the inspection status.

The scheduled inspection becomes available for field execution.

5. Conducting a Field Inspection

Upon arriving at the premises, the PHI records the inspection visit within the system.

The system captures:

- Inspection date and time
- Inspection officer details
- Premises information
- GPS location (where applicable)

The PHI then completes the H800 assessment by evaluating each inspection criterion and recording the corresponding score.

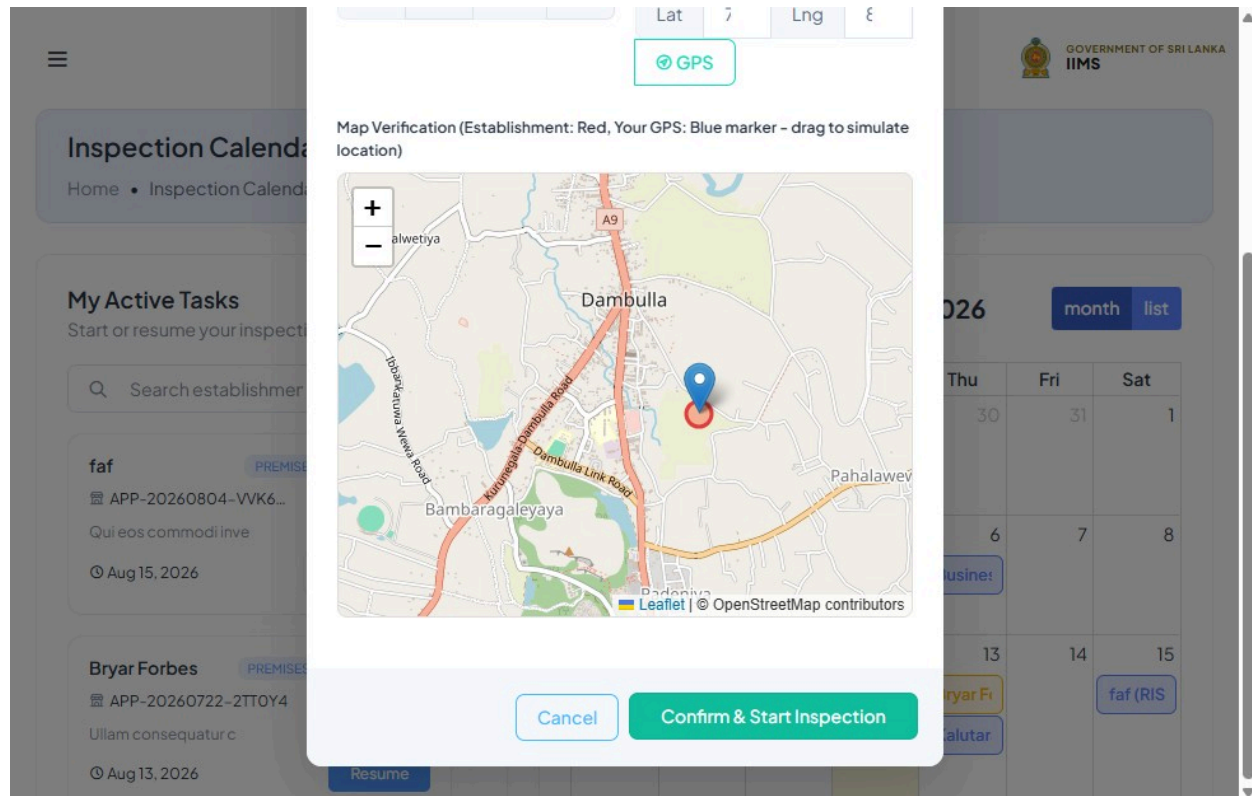


Figure 16 Location confirmation

6. Recording Inspection Evidence

The system allows inspection officers to capture and upload supporting evidence during the inspection.

Supporting evidence may include:

- Photographs
- Inspection documents
- Supporting reports
- Additional observations

Uploaded evidence is linked directly to the inspection record and remains available for future review.

Figure 17 inspection perform form

Figure 18 Evidence upload section

7. Automated Grading Calculation

Once the inspection form has been completed, the system automatically performs the grading calculation.

The system assigns one of the following grades:

Grade	Description
A	Good
B	Satisfactory
C	Unsatisfactory
D	Very Unsatisfactory

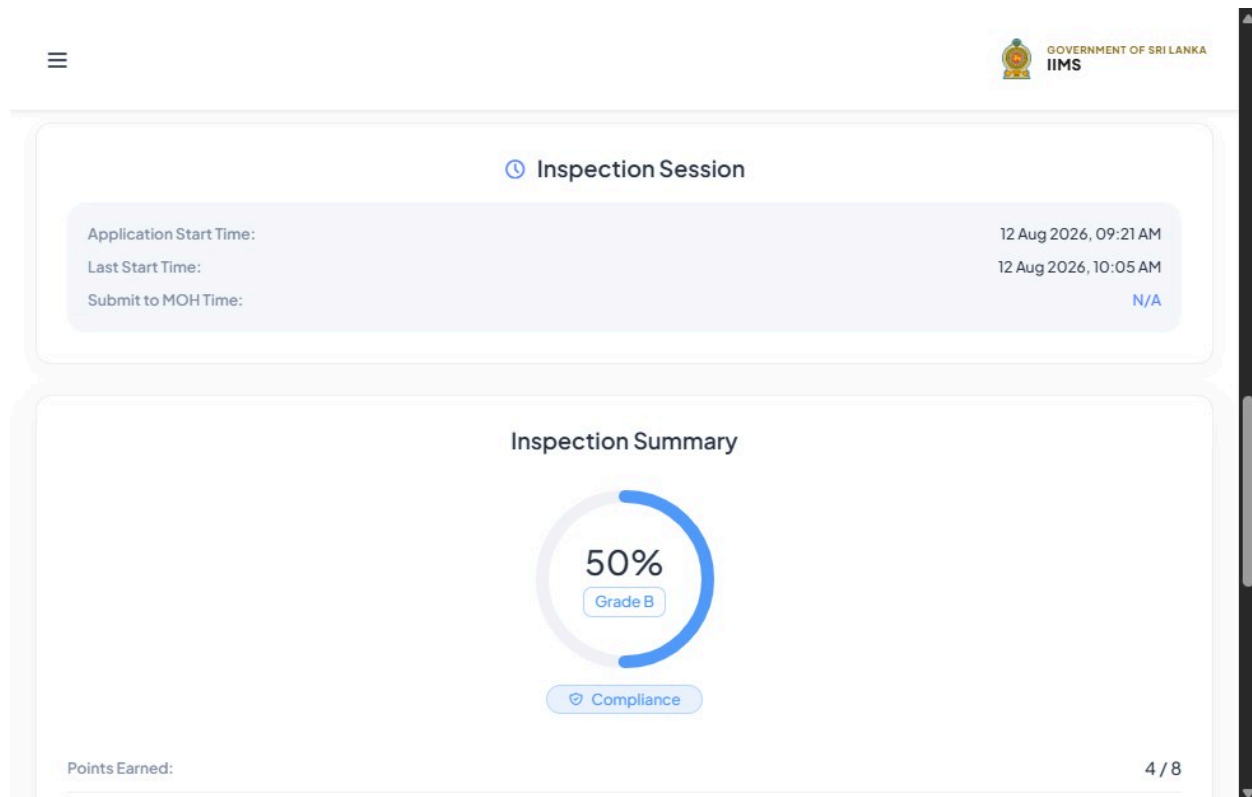


Figure 19 Inspection result

8. Recording Violations and Non-Compliance Findings

Following the grading process, the system identifies non-compliant inspection items.

The PHI reviews the identified findings and records:

- Violations
- Non-compliance observations
- Corrective recommendations
- Additional remarks

The completed inspection report is then submitted for supervisory review.

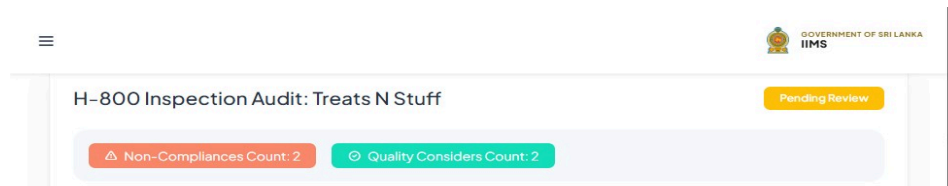


Figure 20 Violation count screen MOH side

9. Inspection Review by MOH

The Medical Officer of Health (MOH) reviews the submitted inspection report.

During the review process, the MOH may examine:

- Inspection scores
- Photographic evidence
- Recorded violations
- Corrective recommendations
- Final grade calculation

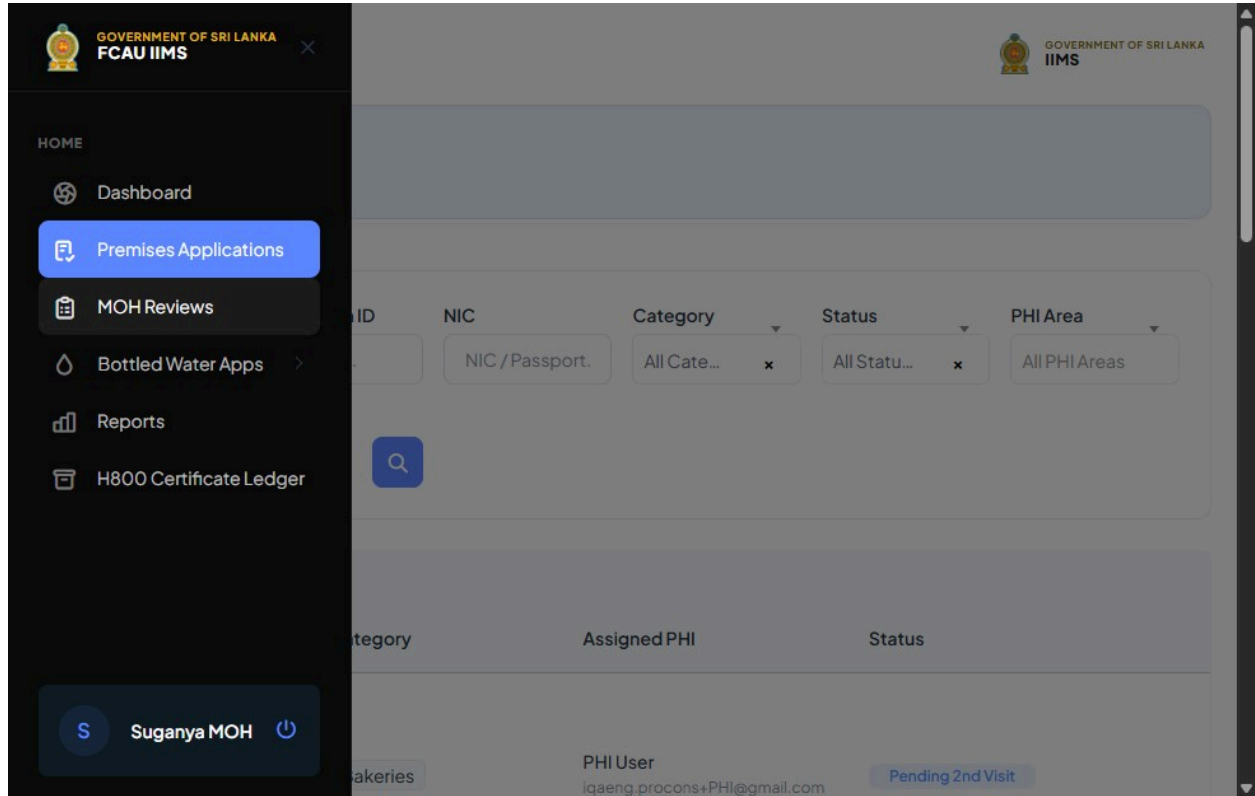


Figure 21 Inspection review MOH

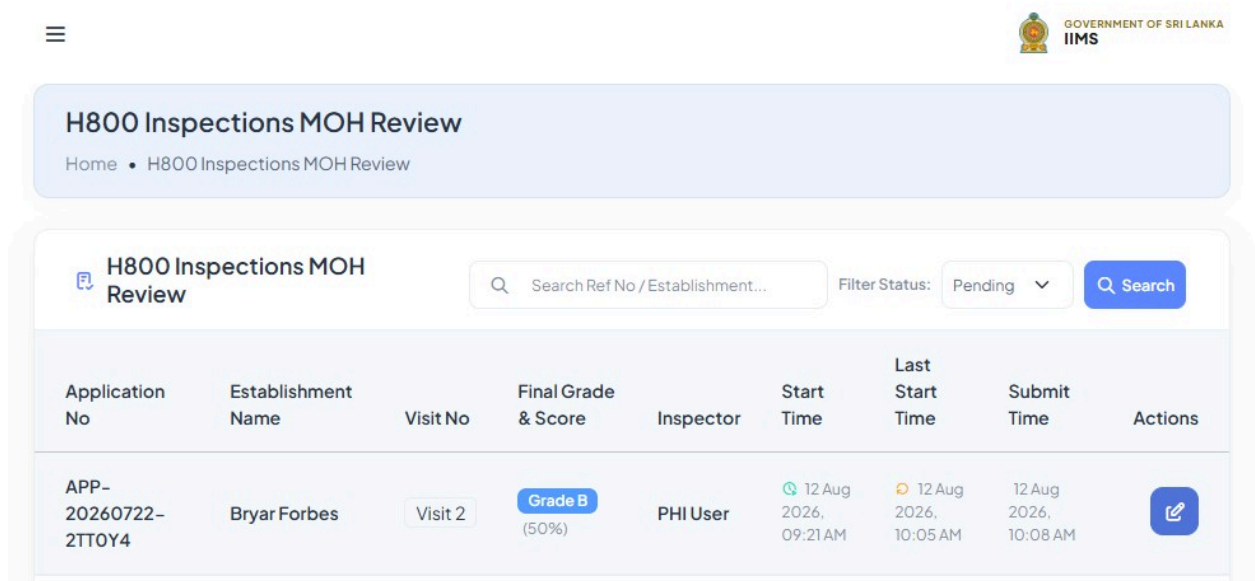


Figure 22 MOH review grid

GOVERNMENT OF SRI LANKA
IIMS

H-800 Inspection Audit: Treats N Stuff

Pending Review

Non-Compliances Count: 2

Quality Considers Count: 2

ESTABLISHMENT & BRANCH

Treats N Stuff

INSPECTOR (PHI)

Authorized Officer

INSPECTION DATE

12 Aug 2026

APPLICATION START TIME

12 Aug 2026, 09:21AM

LAST START TIME

12 Aug 2026, 10:24 AM

SUBMIT TO MOH TIME

12 Aug 2026, 10:08 AM

Location Check: Registered Lat: 7.822016, Lng: 80.679474 | Captured Lat: 7.82201600, Lng: 80.67947400

GPS MATCHED

+

-

Figure 23 MOH review form report

GOVERNMENT OF SRI LANKA
IIMS

Leanet | OpenStreetmap contributors

Cage	Max	Score	Remarks
1. FOODSTORAGE Domain	8	4	FS02 - Reduced 2 Non-compliance Observation: "example" Quality considers: "example" FS01 + Added 4 Non-compliance Observation: "example"

Figure 24 MOH review form report

Total Score	8	4	Grade B — Compliance
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Inspector's Final Recommendations

"Premises maintained well. Recommended for Grade B."

COMPLIANCE GRADE

B

50.00% Compliance

Compliance

Supervisory Decision

Figure 25 MOH review form report

10. Compliance Management

After MOH approval, the system automatically evaluates the final inspection grade and determines the appropriate compliance pathway.

10.1 High Compliance

Where the premises demonstrates satisfactory compliance:

1. The inspection is completed.
2. The premise is scheduled for future routine inspections according to the configured inspection frequency.

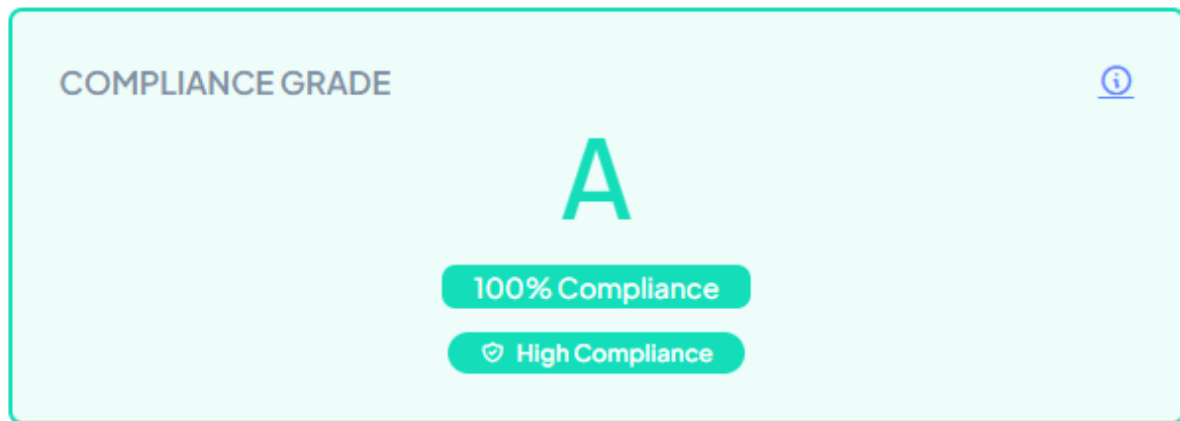


Figure 26 Compliance Grade A view

10.2 Compliance

Where the premises demonstrates satisfactory compliance:

3. The inspection is completed.
4. The premise is scheduled for future routine inspections according to the configured inspection frequency.

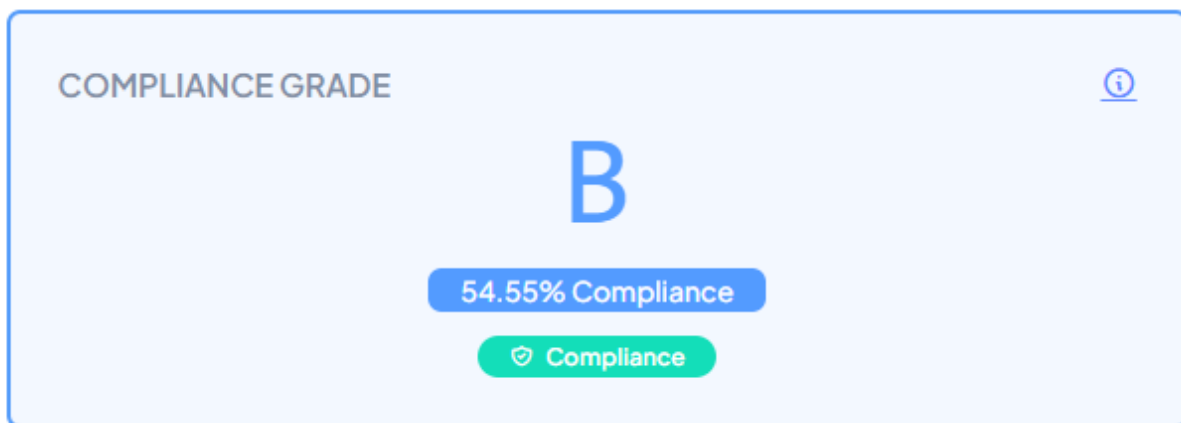


Figure 27 Compliance grade B view

10.3 Moderate Compliance

Where moderate non-compliance is identified:

1. Corrective actions are issued.
2. Compliance deadlines are assigned.
3. Follow-up inspections may be scheduled.

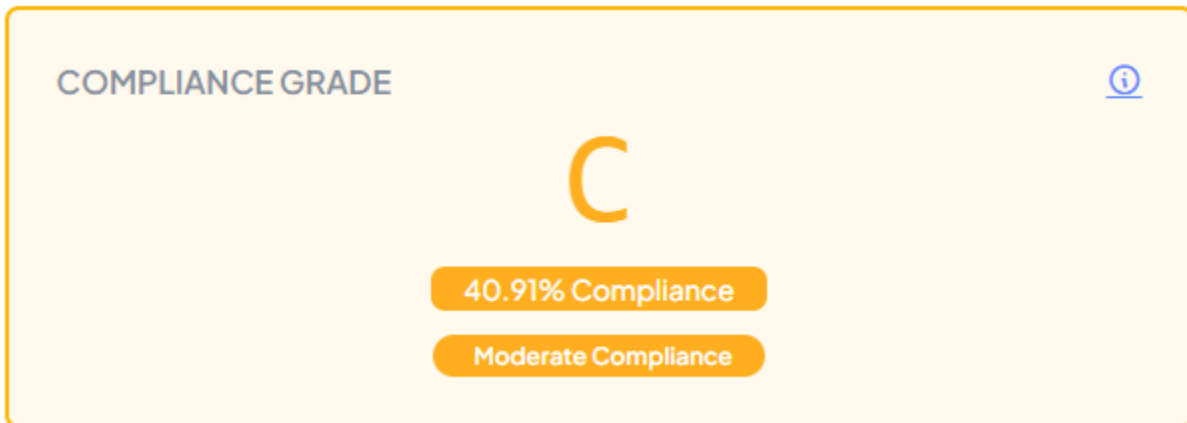


Figure 28 Compliance grade C view

10.4 Low Compliance

Where serious non-compliance or public health risks are identified:

1. Enforcement actions may be initiated.
2. Follow-up inspections may be scheduled.
3. Additional regulatory actions may be taken in accordance with applicable legislation.

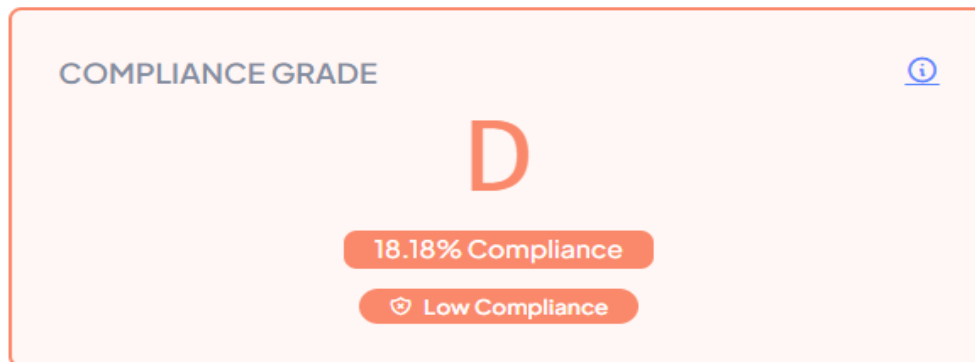


Figure 29 Compliance grade D view

11. Inspection Results and Grading Notification

Following completion of the inspection workflow, the system generates the final inspection outcome.

The Food Business Operator (FBO) can view:

- Inspection results
- Assigned grade
- Compliance certificate
- Corrective action notices
- Enforcement notices, where applicable

Notifications may be delivered through the system and email.

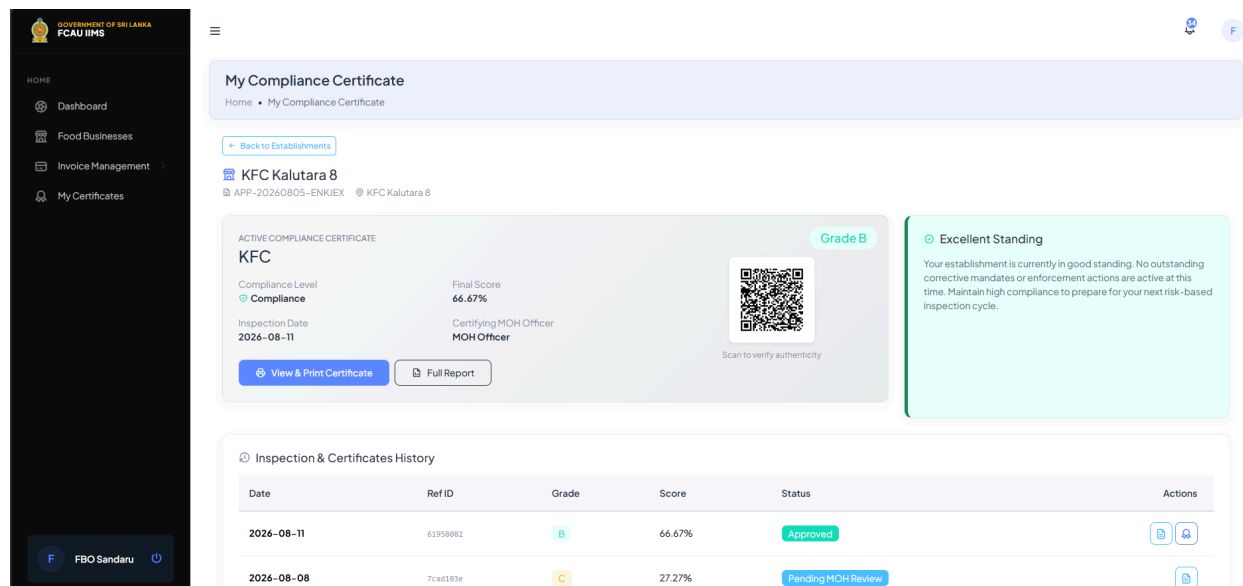


Figure 30 FBO side certificate view page

12. Compliance Certificate

Where applicable, the system generates a digital Compliance Certificate containing:

- Premises details, Certificate validity details
- Registration information
- Inspection date
- Assigned grade, Verification QR Code

The certificate may be viewed and downloaded through the system.



CERTIFICATE OF COMPLIANCE

FOOD CONTROL ADMINISTRATION UNIT — MINISTRY OF HEALTH

Issued under the Food Act No. 26 of 1980

This Certificate has been awarded to

KFC

KFC Kalutara 8

GRADE B

Compliance Score: 66.67%

In recognition of statutory compliance with national food safety requirements under the Food Act No. 26 of 1980.

Certificate Ref:	FCAU-7ac4bbe0	Inspection Date:	2026-08-11
Compliance Grade:	GRADE B (66.67%)	Standing:	Active
Compliance Level:	Compliance		



Scan to Verify



PHI Officer

Public Health Inspector
Date: 2026-08-11



MOH Officer

Director in charge of FCAU
Date: 2026-08-11

Figure 31 certification view

13. Inspection History and Audit Trail

The system maintains a complete history of all inspection activities.

Authorized users may review:

- Previous inspections
- Grades and scores
- Compliance history
- Corrective actions
- Follow-up inspections
- Enforcement activities
- Uploaded evidence

This information supports regulatory monitoring, reporting, and audit requirements.





Compliance Certificate Ledger

Home • Compliance Certificate Ledger

 **Compliance Certificate Ledger**

Review all compliance certificates issued by MOH, tracking active standing and historical audit chains.

Certificate Status
All Statuses (Active & Deactivated)

Compliance Level
All Compliance Levels

Reset Filters

Status	Establishment	Grade / Score	Compliance Level	Issue Date	Action Taken	Actions
Active	KFC Kalutara	B (71.43%)	Compliance	2026-08-12	Routine Cycle	 
Deactivated	KFC Kalutara	B (71.43%)	Compliance	2026-08-12	Routine Cycle	 
Deactivated	KFC Kalutara	B (71.43%)	Compliance	2026-08-12	Routine Cycle	 
Deactivated	KFC Kalutara	B (57.14%)	Compliance	2026-08-12	Routine Cycle	 

Figure 32 Inspection history grid