

## How to use the GRIP tool

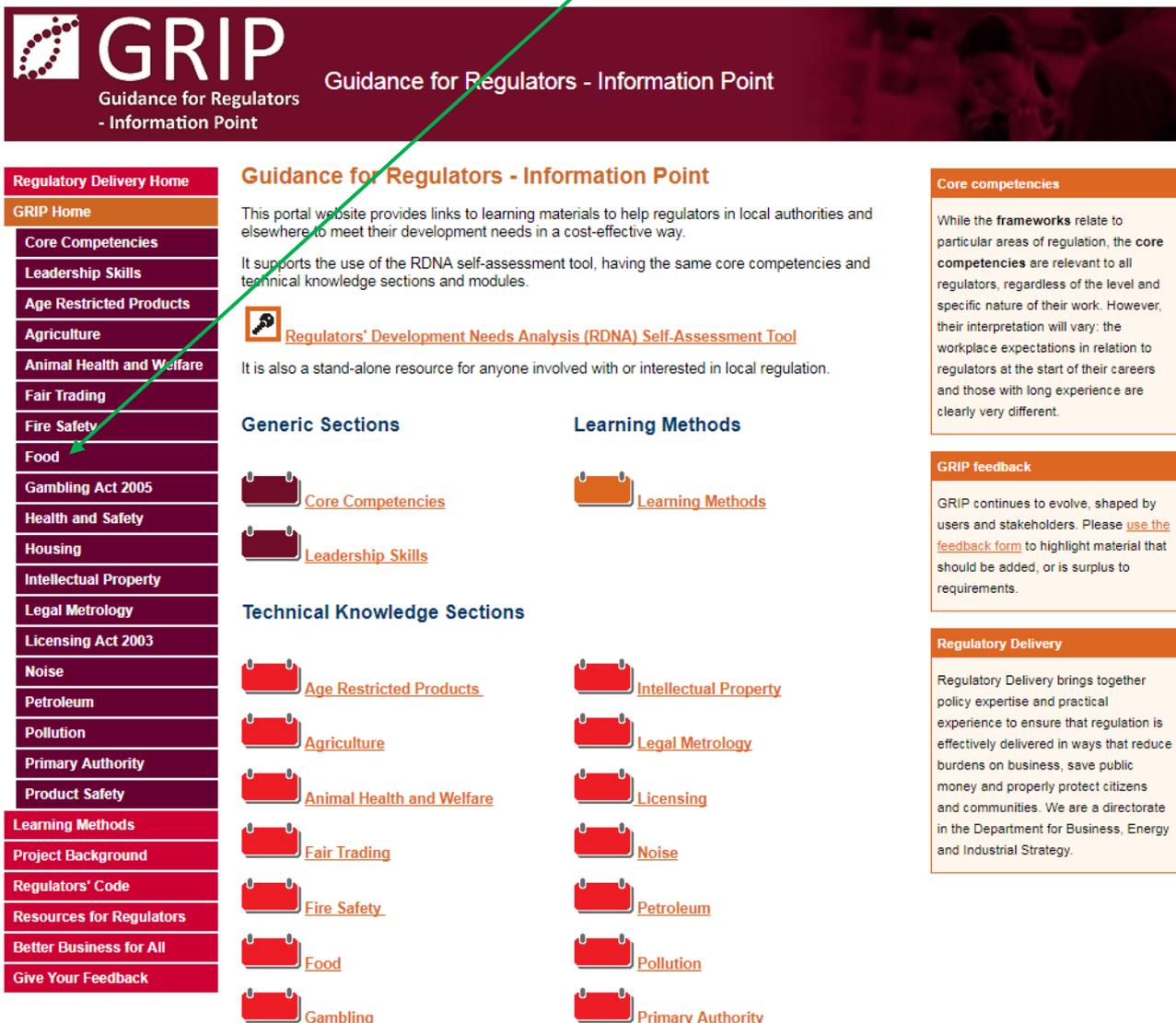
### Step 1

You can access the GRIP tool via two routes:

Go to the link <http://www.regulatorsdevelopment.info/grip/>  
Click through from the RDNA self-assessment tool.

### Step 2

To the left of the screen, you will see a list of subject areas. Click the subject area you wish to review. For the purpose of this user guide, the 'Food' area will be used as an example:



**GRIP**  
Guidance for Regulators - Information Point

**Regulatory Delivery Home**

- GRIP Home
- Core Competencies
- Leadership Skills
- Age Restricted Products
- Agriculture
- Animal Health and Welfare
- Fair Trading
- Fire Safety
- Food
- Gambling Act 2005
- Health and Safety
- Housing
- Intellectual Property
- Legal Metrology
- Licensing Act 2003
- Noise
- Petroleum
- Pollution
- Primary Authority
- Product Safety

**Guidance for Regulators - Information Point**

This portal website provides links to learning materials to help regulators in local authorities and elsewhere to meet their development needs in a cost-effective way.

It supports the use of the RDNA self-assessment tool, having the same core competencies and technical knowledge sections and modules.

 [Regulators' Development Needs Analysis \(RDNA\) Self-Assessment Tool](#)

It is also a stand-alone resource for anyone involved with or interested in local regulation.

**Generic Sections**

-  [Core Competencies](#)
-  [Leadership Skills](#)

**Learning Methods**

-  [Learning Methods](#)

**Technical Knowledge Sections**

-  [Age Restricted Products](#)
-  [Agriculture](#)
-  [Animal Health and Welfare](#)
-  [Fair Trading](#)
-  [Fire Safety](#)
-  [Food](#)
-  [Gambling](#)
-  [Intellectual Property](#)
-  [Legal Metrology](#)
-  [Licensing](#)
-  [Noise](#)
-  [Petroleum](#)
-  [Pollution](#)
-  [Primary Authority](#)

**Core competencies**

While the **frameworks** relate to particular areas of regulation, the **core competencies** are relevant to all regulators, regardless of the level and specific nature of their work. However, their interpretation will vary: the workplace expectations in relation to regulators at the start of their careers and those with long experience are clearly very different.

**GRIP feedback**

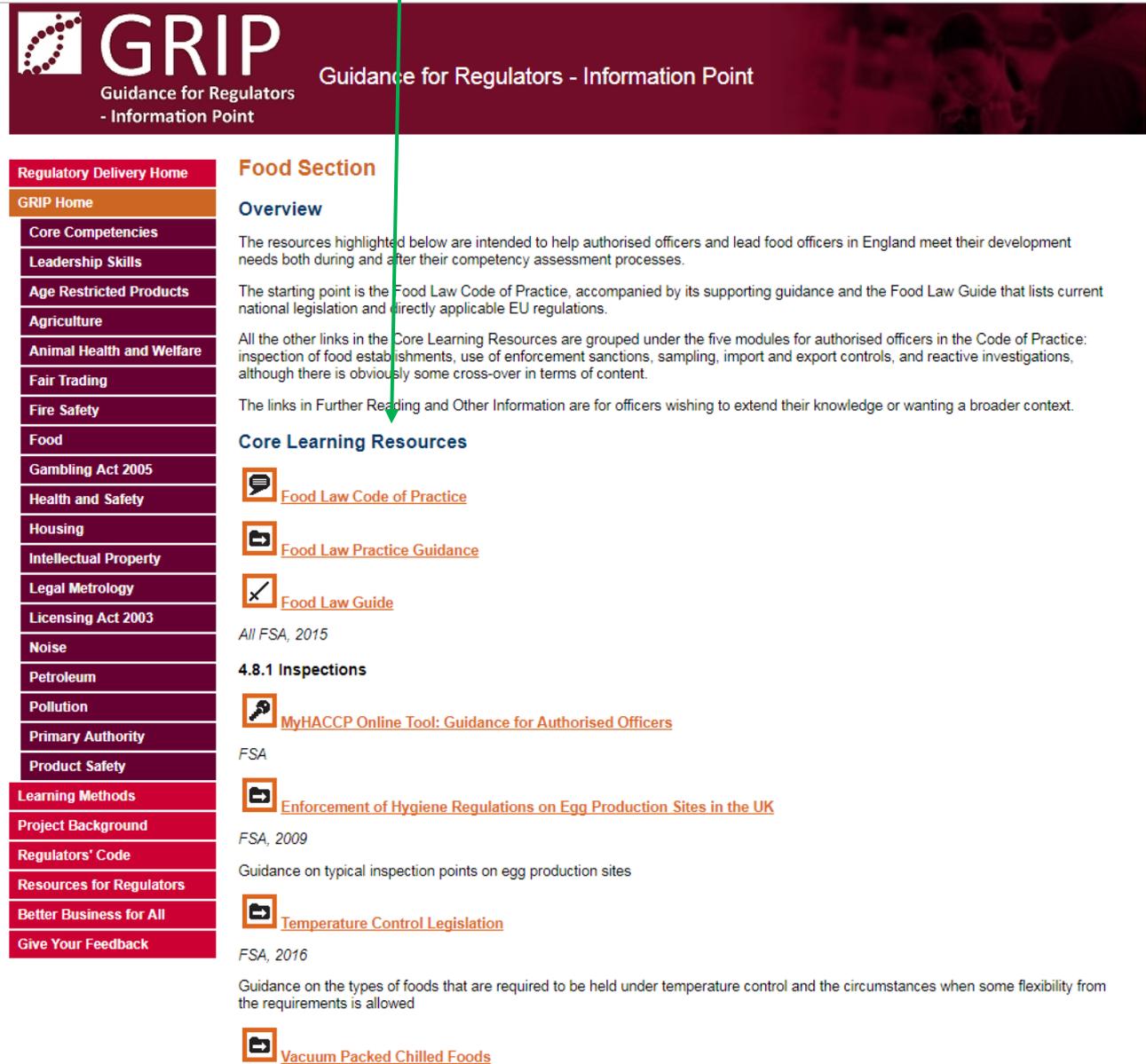
GRIP continues to evolve, shaped by users and stakeholders. Please [use the feedback form](#) to highlight material that should be added, or is surplus to requirements.

**Regulatory Delivery**

Regulatory Delivery brings together policy expertise and practical experience to ensure that regulation is effectively delivered in ways that reduce burdens on business, save public money and properly protect citizens and communities. We are a directorate in the Department for Business, Energy and Industrial Strategy.

### Step 3

Each area you click on provides links to external resources that you can look at, in order to contribute towards CPPD attainment.



The screenshot shows the GRIP (Guidance for Regulators - Information Point) website. A green arrow points to the 'Food Section' link in the left-hand navigation menu. The main content area displays the 'Food Section' overview, including an 'Overview' paragraph, 'Core Learning Resources' with links to 'Food Law Code of Practice', 'Food Law Practice Guidance', and 'Food Law Guide', and '4.8.1 Inspections' with links to 'MyHACCP Online Tool: Guidance for Authorised Officers', 'Enforcement of Hygiene Regulations on Egg Production Sites in the UK', 'Temperature Control Legislation', and 'Vacuum Packed Chilled Foods'. The left-hand navigation menu lists various regulatory areas such as 'Regulatory Delivery Home', 'GRIP Home', 'Core Competencies', 'Leadership Skills', 'Age Restricted Products', 'Agriculture', 'Animal Health and Welfare', 'Fair Trading', 'Fire Safety', 'Food', 'Gambling Act 2005', 'Health and Safety', 'Housing', 'Intellectual Property', 'Legal Metrology', 'Licensing Act 2003', 'Noise', 'Petroleum', 'Pollution', 'Primary Authority', 'Product Safety', 'Learning Methods', 'Project Background', 'Regulators' Code', 'Resources for Regulators', 'Better Business for All', and 'Give Your Feedback'.

**GRIP**  
Guidance for Regulators  
- Information Point

**Guidance for Regulators - Information Point**

**Regulatory Delivery Home**

**GRIP Home**

**Core Competencies**

**Leadership Skills**

**Age Restricted Products**

**Agriculture**

**Animal Health and Welfare**

**Fair Trading**

**Fire Safety**

**Food**

**Gambling Act 2005**

**Health and Safety**

**Housing**

**Intellectual Property**

**Legal Metrology**

**Licensing Act 2003**

**Noise**

**Petroleum**

**Pollution**

**Primary Authority**

**Product Safety**

**Learning Methods**

**Project Background**

**Regulators' Code**

**Resources for Regulators**

**Better Business for All**

**Give Your Feedback**

**Food Section**

**Overview**

The resources highlighted below are intended to help authorised officers and lead food officers in England meet their development needs both during and after their competency assessment processes.

The starting point is the Food Law Code of Practice, accompanied by its supporting guidance and the Food Law Guide that lists current national legislation and directly applicable EU regulations.

All the other links in the Core Learning Resources are grouped under the five modules for authorised officers in the Code of Practice: inspection of food establishments, use of enforcement sanctions, sampling, import and export controls, and reactive investigations, although there is obviously some cross-over in terms of content.

The links in Further Reading and Other Information are for officers wishing to extend their knowledge or wanting a broader context.

**Core Learning Resources**

 [Food Law Code of Practice](#)

 [Food Law Practice Guidance](#)

 [Food Law Guide](#)

All FSA, 2015

**4.8.1 Inspections**

 [MyHACCP Online Tool: Guidance for Authorised Officers](#)

FSA

 [Enforcement of Hygiene Regulations on Egg Production Sites in the UK](#)

FSA, 2009

Guidance on typical inspection points on egg production sites

 [Temperature Control Legislation](#)

FSA, 2016

Guidance on the types of foods that are required to be held under temperature control and the circumstances when some flexibility from the requirements is allowed

 [Vacuum Packed Chilled Foods](#)

You can then head back to the RDNA tool to see how much your knowledge has improved on the subject areas. Please refer to the 'How to use the RDNA tool' user guide.