

Food Hygiene Rating scheme - how your rating is calculated

Your inspection

At inspection, the food safety officer will check how well you are meeting the law on food hygiene. Three areas will be assessed. These are:

- how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how you manage and record what you do to make sure food is safe using a system like Safer Food, Better Business

You will be given a score for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

| Criteria | Score | | | | | |
|---|-------------|--------|----|----|----|------------|
| How hygienically the food is handled | 0 | 5 | 10 | 15 | 20 | 25 |
| Condition of structure | 0 | 5 | 10 | 15 | 20 | 25 |
| How you manage and document food safety | 0 | 5 | 10 | | 20 | 30 |
| Total score | 0 | —————→ | | | | 80 |
| Level of compliance | High | —————→ | | | | Low |

Your food hygiene rating

The rating given depends on how well the business does overall – the total score. It also depends on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, you must score no more than 5 in each of the three areas. All businesses should be able to get the top rating. You will automatically get a new rating at each planned inspection.

| | | | | | | |
|------------------------------------|--------|----|---------|---------|---------|------|
| Total score | 0 – 15 | 20 | 25 – 30 | 35 – 40 | 45 – 50 | > 50 |
| Highest permitted individual score | 5 | 10 | 10 | 15 | 20 | - |
| Rating | | | | | | |