

How your food hygiene rating is worked out

Part of our inspection looks at whether your food business meets legal requirements and good trade practice in three areas under your control.

- Hygiene** Includes food handling, temperature and stock control etc.
- Structure** Includes cleaning, repair and washing facilities etc.
- Management** Includes staff training, HACCP based food safety systems such as 'Safer food better business'.

Scores are worked out for each of these three areas - the lower the score the better:

| Hygiene and structure scoring system | |
|--------------------------------------|------------------------------------------------------------------------------|
| 0 | Standards are excellent. |
| 5 | Standards are high. Some minor improvements are necessary. |
| 10 | Standards are satisfactory. Standards are being maintained or improved. |
| 15 | Some major problems. Revisit likely. |
| 20 | Standards are low. Legal notice/revisits likely. |
| 25 | Standards are very poor. Legal notices/criminal proceedings/revisits likely. |

| Management scoring system | |
|---------------------------|------------------------------------------------------------------------------|
| 0 | Standards are excellent. |
| 5 | Standards are high. Some minor improvements are necessary. |
| 10 | Standards are satisfactory. Improvements needed. |
| 20 | Standards are low. Legal notice/revisits likely. |
| 30 | Standards are very poor. Legal notices/criminal proceedings/revisits likely. |

The hygiene, structure and management scores are added together to calculate your food hygiene rating.

| Total score | 0 - 15 | 20 | 25 - 30 | 35 - 40 | 45 - 50 | more than 50 |
|----------------------------------|---------------------------------|----------------------------------|----------------------------------|----------------------------------|----------------------------------|------------------------------|
| Additional scoring factor | No individual score more than 5 | No individual score more than 10 | No individual score more than 10 | No individual score more than 15 | No individual score more than 20 | |
| Food | 5 - | 4 - | 3 - | 2 - | 1 - | 0 - |
| Hygiene Rating | Very Good | Good | Generally Satisfactory | Improvement Necessary | Major Improvement Necessary | Urgent Improvement Necessary |

More information on the food hygiene rating system can be found on www.food.gov.uk