

2. Structure:

- Walls, floors and ceilings need to be in a good condition
- Sufficient work surfaces need to be provided and kept in good repair
- All equipment needs to be kept in good working order
- Sufficient refrigeration space and dry goods storage need to be provided
- Food premises must be kept free from pests, including rats, mice, cockroaches and insects
- Food waste and refuse must be removed by licensed contractors.

3. Confidence in Management:

- A written food safety management system needs to be in place and checked at regular intervals. If the Safer Food Better Business pack is in use, the Safe Methods sections must be completed. Records of staff training, a list of suppliers, a cleaning schedule and the 'prove it' sections must also be completed. The daily diary must be completed by the person who carries out the opening and closing checks. The four-weekly review must be carried out and any problems must be dealt with quickly
- Staff must be trained to an appropriate level in food hygiene, and should be instructed in the relevant sections of the food safety management system
- Information, advice and guidance provided at the last inspection should have been considered and acted upon.



If you have any queries regarding the rating scheme, or any other food hygiene related questions, please contact a member of the Commercial Services Team.

We are happy to give advice on how to improve hygiene ratings.

For more information contact:
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meal out?



Before you
fork out,
check out...



FOOD HYGIENE RATINGS

www.scoresonthedoors.org.uk

Introduction to our Food Hygiene Ratings

Huntingdonshire District Council's Food Hygiene Rating Scheme has been introduced in order to provide customers & members of the public with a simple guide to show how well food businesses are complying with food hygiene requirements.

At the end of each inspection the business is given a score in each of seven categories, three of which have a direct impact upon the Council's final rating. The total score for those three categories translates into the rating for the business which can range from "major improvements required" to "excellent".

The three categories are:

- 1. Food Hygiene and Safety, including food handling practices and temperature control**
- 2. Structure, including cleanliness, layout of premises, condition of the structure, lighting, ventilation, facilities etc**
- 3. Confidence in Management, including the business's willingness to act upon and implement previous advice, its current attitude towards improving standards, and the implementation of a satisfactory food safety management system, such as Safer Food Better Business.**

These three categories are used as they are subjects over which the business has direct control. Each category is given a score between 0 and 25 which is based upon the standards at the time of the inspection. The three scores are then added together to determine the overall rating as follows:

Total score	Overall level of compliance	Star rating
0 to 5	Excellent	5
10 to 15	Very Good	4
20 to 25	Good	3
30 to 35	Fair	2
40 to 45	Poor	1
Over 45	Needs Major Improvement	Zero

The ratings are published on our website at www.huntsdc.gov.uk and also appear on the national database www.scoresonthedoors.org.uk

There is a 'right to reply' facility which businesses are invited to use. Photographs of premises can be submitted which will appear on the website alongside the listing and rating. Businesses are provided with a certificate and a window sticker to display in order to promote their hygiene rating to customers.

As well as providing important information to members of the public, the hygiene rating scheme acts as an incentive for businesses to improve their hygiene practices and therefore increase customer satisfaction. There are several things that can be done to ensure that premises achieve the best possible rating.

1. Food Hygiene and Safety:

- Staff must always demonstrate good hygiene habits
- Soap and means for drying hands must always be available at wash hand basins and must always be used by staff
- Staff must inform their manager if they are suffering from diarrhoea or vomiting
- Staff must wear clean protective over clothing when they handle food
- Controls must be in place to prevent cross-contamination during delivery, storage, preparation, cooking and service
- An adequate supply of cleaning materials and chemicals must be provided and kept in appropriate conditions
- The premises and equipment must be kept in a clean condition and disinfected as necessary
- Foods must be kept at the correct temperature: chilled foods must be kept refrigerated below 8°C; cooking temperatures should reach 75°C or above; if food is kept hot during service it must be held at 63°C or above. Evidence should be available to prove that these temperatures are being checked.

