

Section C - Confidence in Management

None

- Poor track record. Little or no technical knowledge. Little or no appreciation of hazards or quality control. Inadequate safe food management system. Not able or unwilling to react to advice given by officers.

Little

- Varied track record. No progress made in understanding principle hazards with minimal control measures in place. Inadequate safe food management system. Not able to react to advice given by officers.

Some

- Adequate track record. Some ability to access technical information either in-house or through trade associations. Making good progress in understanding principle hazards and has controls measures in place. Documentation and procedures commensurate with type of business. Reacts in reasonable time to advice given by officers.

Moderate

- Satisfactory track record. Able to access technical information either in-house or through trade associations. Positive attitude towards food safety and hygienic practices backed with satisfactory documented systems. Good control of hazards arising from business activities. Reacts in good time to advice given by officers.

High

- Good track record. Access to technical advice within organisation. Positive attitude towards food safety and hygienic practices backed with good documented systems. Full control of hazards arising from business activities. Reacts swiftly to advice given by officers.

Enquiries

All the information that we collect whilst doing our inspections will regularly be put on the council website www.westberks.gov.uk.

If there is anything in this leaflet that you would like to discuss further please contact the offices below:

Principal Officer, Environmental Health and Licensing
Council offices Faraday Road
Newbury, BERKS RG14 2AF

Tel: **01635 519192** (General Office) Fax: **01635 519172**
 e-mail: ehadvice@westberks.gov.uk

Environmental Health and Licensing

Food Hygiene Inspections

In progressing the Berkshire safe food award Environmental Health and Licensing have teamed up with private company Transparency Data to produce a comprehensive scoring system for all food businesses in the district. The new system called 'Scores on the Doors' will help anyone who wants to know how well their local restaurant or pub is doing, or parents making a choice about the school kitchen their child will eat from next term.

This system applies to all our food businesses and information will be publicly available via the council's website which will be regularly updated.

The table below shows the scores to be used and the 5 groups which each business will be put into based on their score.



www.scoresonthedoors.org.uk



		Excellent	V.Good	Satisfactory	Adequate	Bad	V.Bad
A	Food Hygiene and Safety	0	5	10	15	20	25
B	Structure	0	5	10	15	20	25
		Highly	Moderate	Some	Little	None	
C	Confidence in Management	0	5	10	20	30	

★★★★★	★★★★○	★★★○○	★★○○○	★○○○○	○○○○○
Excellent	V.Good	Satisfactory	Adequate	Bad	V.Bad
<6	10-15	16-25	26-34	35-49	50+
Rule 1	No premises can achieve 2 stars or above if their confidence score is greater than 10.				
Rule 2	Premises which receive any formal action (Improvement notice, prohibition, seizure) will not be re-issued with score for 3mths. This will be demonstrated on website as 'Award under consideration'.				

Section A - Food Hygiene and Safety

Very Bad

- Inadequate instruction to food handlers.
- Inadequate supervision of food handlers.
- Inadequate training of food handlers.
- Inadequate procedures in place to control food safety hazards.
- Owner/manager cannot demonstrate sufficient appreciation of hazards and controls.

Bad

- Verbal instruction to food handlers before starting employment.
- Minimal supervision of food handlers.
- No formal training of food handlers.
- Some procedures effective in controlling the principle food safety hazards. No documentation/records kept but the owner/manager can demonstrate sufficient appreciation of hazards and controls. 'Safer Food, Better Business' standard is not met.

Adequate

- Competent manager based on site so is usually present.
- Instruction/training/supervision of all food handlers commensurate with their activities.
- Awareness training within 4 weeks of staff starting.
- Essential written instruction before starting work.
- Permanent procedures effective in controlling the principle food safety hazards, with simplistic documentation/record keeping appropriate to the size and nature of the business. Owner or manager can demonstrate sufficient appreciation of hazards and controls. SFBB must be considered the minimum standard to achieve for this assessment.

Satisfactory

- Training for all staff at least every 3 years, documented records maintained on site.
- Foundation level or equivalent for all handlers of high-risk open food.
- Basic food safety system with monitoring records of CCP's with regular documented records of monitoring carried out at CCP's.

Very Good

- Fully documented food safety management system. Must have identified monitoring procedures, critical limits and corrective actions. Records may include additional checks or monitoring beyond CCP's such as cleaning schedules, pest control and maintenance.
- Training for all staff, in-house or external, based on their food safety management systems and hazard analysis principles. Evidence must be available on site for inspection.

Excellent

- Comprehensive documented food safety system, subject to audit and review. All of the other standards but may include hazard and control details for specific foods or processes. The audit and review process will be either internal or external and will have written records of the findings and any action taken as a result.
- At least 1 member of staff holds an intermediate level food hygiene qualification or equivalent. Evidence must be on site available for inspection

Section B - Structure

Very Bad

- Non-compliant in most aspects.

Bad

- Non-compliance in main food preparation areas including kitchens and serveries. Some non-compliance in others areas where food may be present.

Adequate

- Minor non-compliance in most main preparation areas including kitchens and serveries. More effort required to prevent risk to food safety.

Satisfactory

- Generally compliant in main preparation areas including kitchens and serveries. Very minor non-compliance in other areas where food may be present. Some attention required to maintain standards.

Very Good

- High standard of compliance in all aspects including kitchens, storerooms, staff facilities, serveries and any other area where food may be present. Best practice in some elements.

Excellent

- Achieves best practice in all aspects. This must include kitchens, storerooms, staff facilities, serveries and any other area where food may be present.

