

West Berkshire Scores on the Doors Food Hygiene Rating Scheme in Partnership with Transparency Data

www.scoresonthedoors.co.uk

Policies and Procedures for the Publication of Premises Details on the Internet.

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PURPOSE:

To define the policy for the posting of food hygiene inspection rating information on the internet as a food hygiene star rating system (Scores on the Doors).

TARGET AUDIENCE

Local Authority Food Officers, Food Business Operators and members of the public.

LEGISLATION

Freedom of Information Act 2000
Environmental Information Regulations 2004
Article 3 of EC Regulation No 882/2004

REFERENCES

Food Law Code of Practice Annex 5

DOCUMENTATION

www.scoresonthedoors.org.uk

POLICY AND PROCEDURE

Whilst it is not a legal requirement for Local Authorities or Food Business Operators to publicise the results of food hygiene inspections, there is an increasing public demand for this type of information.

Of the local authorities that have undertaken to provide such information, some have chosen to provide full details of their inspection reports, and others simply provide a

summary of the risk scores carried out in fulfilment of the requirements of Annex 5 of the Food Law Code of Practice.

West Berkshire Council has chosen to implement a scheme based on the Food Standards Agency's risk rating system, contained in Annex 5 of the Food law Code of Practice. The risk scores will be used as the basis for a star-rating scheme.

The number of stars given to each premises will be posted on the internet. Food business operators will be given a window sticker and certificate, which they may display on their premises.

Details of the scheme

1. The star-rating scheme will include food premises within West Berkshire District Council and restricted to catering premises inspected after January 1st 2006. Some small scale catering operations, such as mobile units, may be excluded from the scheme.
2. Premises that are subject to Alternative Enforcement Strategy (AES) will be identified as such on the internet.
3. Where a premises most recent inspection occurred prior to the 1st January 2006, and are not subject to AES, these premises will be listed on the internet as 'not yet rated'.
4. New premises that are not subject to AES, and have yet to be inspected, will be listed on the internet as 'not yet rated'
5. The scheme will be updated on a monthly basis as primary inspections (as defined by the Food Law Code of Practice) are carried out, in line with the inspection rating system in annex 5 of the code of practice.
6. The star rating will be derived from the scores given for Food Hygiene; Structure of the Premises and Confidence in Management in line with the inspection rating system in annex 5 of the Food Law Code of Practice.
7. The score bands for the number of stars given will be as follows:

		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	

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Excellent	V.Good	Satisfactory	Adequate	Bad	Very 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'.

8. These scores will only be assessed at the time of the primary inspection and this is the score that will be publicised on the Internet. No subsequent visits will be undertaken with a view to modifying the scores given, or re-scoring premises even if remedial works have been completed. The score will stand until the next primary inspection is carried out. However, if a business changes hands or substantially changes their operation, the local authority may choose to inspect the premises (a food premises registration form should be submitted by the food business operator).
9. Primary inspections will normally be unannounced and may be carried out at any time that the business is open for trading.
10. Should an officer discover serious hygiene defects in premises that previously scored well, the next primary inspection may be brought forward (as per Section 4 chapter 4.1.7 of the Food Law Code of Practice). If, at this new primary inspection the score indicates that the premises should receive fewer stars then the record will be updated with the amended score posted on the Internet.
11. West Berkshire Council will provide food business operators with information, on request, on how they can make representations to a senior manager if they feel that their premises has been incorrectly scored.
12. Food business operators will be provided with advice on how they might improve their rating.
13. Food business operators will be notified of their score as soon as reasonably practicable, and will be sent a sticker/certificate with the relevant number of stars, which they may put on display. This material remains the property of the West Berkshire Council and must be surrendered on request.
14. West Berkshire Council will make every effort to ensure consistency in the allocation of scores by officers. This will include issuing officers with written guidance; peer reviews; accompanied inspections; review of documents and records and internal audits.