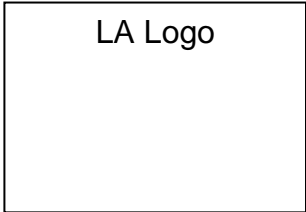


Local authority name



Name of business .....

Address of business .....

Person seen/interviewed ..... Position .....

Business type ..... Cuisine type (if applicable) .....

Date of inspection ..... Inspection Reference .....

**Food Hygiene (England) Regulations 2006, Regulation (EC) 852/2004 - hygiene, structure and confidence in management scoring summary**

**Food hygiene and safety procedures**

	Score
0	
5	
10	
15	
20	
25	

**Structure, cleanliness, layout and condition, lighting, ventilation, facilities etc.**

	Score
0	
5	
10	
15	
20	
25	

**Confidence in management / control systems**

	Score
0	
5	
10	
20	
30	

<b>Total score:</b>	
<b>Your star rating will be:</b>	.....Stars

Officer name:	
Telephone No:	
Signature:	

Excellent	Very high standards of food safety management. Fully compliant with food safety legislation.	★★★★★	0 to 5
Very Good	Good food safety management. High standard of compliance with food safety legislation.	-★★★★-	10 to 15
Good	Good level of legal compliance. Some more effort might be required.	--★★★--	20 to 25
Broadly Compliant	Broadly compliant with food safety legislation. More effort required to meet all legal requirements.	---★★---	30
Poor	Poor level of compliance with food safety legislation – much more effort required.	----★----	35 to 45
Very Poor	A general failure to comply with legal requirements. Little or no appreciation of food safety. Major effort required.	NO STARS	50 or more

In due course, you will be issued with a certificate and window sticker with your star rating on. These will remain the property of the local authority and must be returned upon request. Please see reverse of this sheet for further information on the scheme

**If you disagree with this report or any other matter relating to this visit, please contact the Food Safety Manager on 020 .....**



## Guidance on the Scores on the Doors Scoring Scheme.

London authorities carry out programmes of priority based food hygiene inspections. Following a routine inspection a business is assessed according to a national code of practice to determine the business 'inspection rating', which determines how often the business will be inspected. The higher the rating score, the more frequently the business will be inspected. The inspection rating scheme is contained in Annex 5 of the Food Law Code of Practice (England), issued by the Food Standards Agency. Some of the things the scheme takes account of are the type of food and the way it is handled, the number of consumers, compliance with hygiene and structure and confidence in management. It is part of this assessment that is used to determine the Star Rating of a business.

You will see on the reverse of this sheet that the scores for Food Hygiene and Safety, Structure, Cleanliness, Layout and Condition, Lighting, Ventilation, Facilities etc. and Confidence in Management / Control Systems for your business have been indicated. The 3 scores have then been added together and the total score determines the Star Rating. The table at the bottom of the reverse page shows the points for each Star Rating from 5 Stars to Zero Stars.

The following are extracts from the Food Law Code of Practice:

Current compliance for both Food Hygiene and Safety and Structure etc. use the same scoring guidance below:

Score	Score Guidance on the Scoring System
<b>25</b>	Almost total non-compliance with statutory obligations.
<b>20</b>	General failure to satisfy statutory obligations – standards generally low.
<b>15</b>	Some major non-compliance with statutory obligations – more effort required to prevent fall in standards.
<b>10</b>	Some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.
<b>5</b>	High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations. Some minor non-compliance with statutory obligations and industry codes of recommended practice.
<b>0</b>	High standard of compliance with statutory obligations and industry codes of recommended practice; conforms to accepted good practices in the trade.

Confidence in Management / Control Systems takes account of the track record of the company – it's willingness to act on advice and enforcement and the complaint history; the attitude of management towards hygiene and food safety; technical knowledge available, including HACCP; satisfactory documented procedures and HACCP based food safety management systems.

Score	Score Guidance on the Scoring System
<b>30</b>	Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management system.
<b>20</b>	Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.
<b>10</b>	Satisfactory record of compliance. Access to and use of technical advice either in-house, from trade associations and/or from Guides to Good Practice. Understanding of significant hazards and control measures in place. Making satisfactory progress towards a documented food safety management system / procedures commensurate with type of business.
<b>5</b>	Reasonable record of compliance. Technical advice available in-house or access to and use of technical advice from trade associations and/or from Guides to Good Practice. Have satisfactory documented procedures and systems. Able to demonstrate effective control of hazards. Will have satisfactory documented food safety management system. Audit by Food Authority confirms general compliance with documented system.
<b>0</b>	Good record of compliance. Access to technical advice within organisation. Will have satisfactory documented HACCP based food safety management system which may be subject to external audit process. Audit by Food Authority confirms compliance with documented management system with few/minor non-conformities not identified in the system as critical control points.

The Rating given will remain until the premises are next inspected. However if you think a mistake has been made you should contact the food safety manager at the council.