

## Food Hygiene Rating Scheme – ‘component scores’ explained

### The inspection

At inspection, the food safety officer checks how well the business is meeting the law on food hygiene. Three areas are assessed. These are:

- how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how the business manages and records what it does to make sure food is safe using a system like Safer food, better business

A numerical value is assigned for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

Criteria	Score					
	0	5	10	15	20	25
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How the business manages and documents food safety	0	5	10		20	30
<b>Total score</b>	<b>0</b>	—————→				<b>80</b>
<b>Level of compliance</b>	<b>High</b>	—————→				<b>Low</b>

### The food hygiene rating

The rating given depends on how well the business does overall – the total score. It also depends on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, the business must score no more than 5 in each of the three areas.

All businesses should be able to get the top rating.

A new rating is given at each planned inspection.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	-
Rating						