



Food
hygiene
information
scheme

Where can I get more information?

Log on to: www.food.gov.uk/ratings



**For further information on our work,
please contact:**

Food Standards Agency Scotland
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www.food.gov.uk

For more information about the Eat Safe Award,

log on to: www.eatsafe.gov.uk



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Food Hygiene Information Scheme

Building customer confidence



As many people are concerned about the risks of food poisoning, it makes sense to put consumers at the top of your priorities to ensure your business can reap the full benefits. The more confident your customers are in your food hygiene, the more likely they are to keep coming back and recommend your business to other people.

The Food Hygiene Information Scheme being introduced by your local authority now means that it's easier for consumers to see how you did at your last food hygiene inspection, which should increase consumer confidence and help people make informed choices about where they purchase food.

What is the Food Hygiene Information Scheme?

The Food Hygiene Information Scheme is designed to provide 'at a glance' information about the outcome of local authority food hygiene inspections. The scheme provides businesses with a certificate for display at their premises. A 'Pass' certificate confirms that a food business has been inspected by its local authority and has met the required legal standard.

The scheme does NOT involve:

- any more inspections
- any new standards to meet

An 'Awaiting Inspection' certificate is provided for new businesses that have not yet been inspected.

If hygiene standards fall short of the legal standard, the business is classified as 'Improvement Required'. Local authority hygiene inspection reports will explain what needs to be done to meet the legal standard. Once a business has remedied all of the outstanding matters, it can request a revisit. The local authority will aim to revisit a business to confirm that it meets the legal standard within 7 days. If all matters are found to be remedied, the business will be issued with a 'Pass' certificate.

Display of a certificate by your business is voluntary but consumers will be able to access full information about the category of certificate issued to all food businesses where the scheme is operated from the local authority website (details can be found on the back of this brochure) or from the Food Standards Agency Website at www.food.gov.uk.

In areas where the scheme is operated by a local authority, it applies to all retail and catering businesses. If the scheme is operated in your area, you will be contacted by your local authority Environmental Health Service who will be able to talk through the scheme with you in more depth and offer advice where necessary.

Why has it been launched?

In recognition of consumer demand for increased transparency over hygiene standards, the Food Standards Agency Scotland worked with five Scottish local authorities to pilot the Food Hygiene Information Scheme over a two year period. Following public consultation during 2008, the Board of the Food Standards Agency recommended continuation of the Food Hygiene Information Scheme as an appropriate format for delivering consumer information in Scotland.

The Food Hygiene Information Scheme is designed to give consumers clear information that is easy to understand and helps them make informed choices about the hygiene standards in the food outlets in their area.

Increased public confidence and recognition for compliant businesses also represents potential business benefits such as repeat trade and customer recommendations.

What about the Eat Safe Award scheme?

The Eat Safe award scheme continues to run and offers food businesses the opportunity to be recognised for achievement of hygiene standards above and beyond compliance.



How do I find out more?

For further information about how the scheme affects your business, you should contact your local authority. This information can be found overleaf.