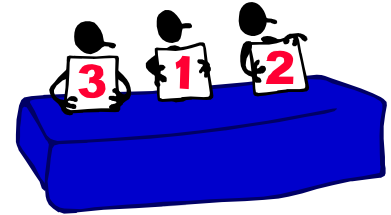


SCORES ON THE DOORS: TRANSPARENT FOOD HYGIENE STANDARDS?

Good idea?

Yes

- Customers will be drawn to those premises displaying higher scores
- Routine statutory inspections may go down
- Insurance premiums may go down
- Opportunity to market premises/business as exceptional standards – depending on score rating
- Encourage businesses to achieve better standards
- Tool to encourage staff to take responsibility for food hygiene standards



No

- No legal requirement to display the score, so why worry?
- Customers don't always plan where they will eat and may not know what the sign means so it won't influence their decision
- Costly to achieve high standards
- Can achieve high score one day and rapidly deteriorate to unacceptable standards within a week
- Award of stars could be inconsistent between EHO's – someone else's opinion!
- Costly to appeal the award rating

What to do?

Food safety and hygiene standards are non negotiable for all quality businesses.

Be prepared for the new scheme. Evaluate your Food Safety Management System and procedures. Check HACCP. Check training standards.

Prepare a Plan for Reviewing the Score on the Door. Are you satisfied with 2, 3 or 4 stars or should you have got 5?

Know what the award criteria are – Confidence in management is a key one. What does it mean?

Call Perry Scott Nash Associates and talk to us!

We can help you see the wood for the trees and embark on a sensible strategy to achieve the best score you can.

We can review all of your procedures and document and bring everything up to date.

Essentially, we can help you every step of the way to achieve excellence in standards.

Who to Contact?

Call now: Pat Perry, Janet Cox, John Haswell, Sam Maxwell, Richard Bartlett