

# WHAT YOU NEED TO KNOW ABOUT The Food Hygiene Rating Scheme



When eating out every meal should be special, for all the right reasons. The rating scheme tells you about hygiene standards in the places you don't see, like in the kitchen. For peace of mind for you and your loved ones, always check the rating at [food.gov.uk/ratings](http://food.gov.uk/ratings) before deciding where to eat.



The scheme covers England, Wales and Northern Ireland, with over 455,000 ratings listed online at [food.gov.uk/ratings](http://food.gov.uk/ratings)



The ratings range from 0 'urgent improvement necessary' to 5 'very good' and all food businesses no matter how small can achieve the top rating



With over 93% of businesses having a rating of 3 'generally satisfactory' 4 'good' or 5 'very good' there's lots to choose from

## Food safety checklist

The food hygiene checks are carried out by the local authorities and cover a range areas. Check the rating to know how seriously a business takes food safety.

### Hygienic handling of food



Preparation



Cooking



Cooling



Storage

### Cleanliness & condition of facilities



Cleaning



Pest control



Maintenance



Hand washing facilities

### How the business is managed



Appropriate systems and checks to manage food safety are in place



Staff know, understand and follow the food hygiene rules

## Look before you book



You can check online at [food.gov.uk/ratings](http://food.gov.uk/ratings)  
Or look for the green and black sticker  
And if you can't see a sticker ask the staff



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