Food Hygiene Rating Scheme: One Year On

PURPOSE

1. To report on progress regarding the Food Hygiene Rating Scheme (FHRS) one year on from the launch of the scheme 1st June 2011.

RECOMMENDATION

2. That Members note the comparison of FHRS ratings one year on and support the use of business seminars to target specific areas of need to help businesses to improve standards and improve their rating.

REASONS FOR RECOMMENDATION

3. THE FHRS has a number of benefits to business, consumers & communities within the Borough:
   - To provide consumers with information about hygiene standards in food businesses in Burnley
   - To help consumers make informed choices about the places where they eat out and from which they purchase food
   - To help food businesses within the borough, improve hygiene standards and comply with the law.
   - To reduce the number of food-borne illness and the associated costs to the economy
   - To increase the number of food businesses with a food hygiene rating of 3 or above by delivery of a series of interventions, including seminars targeting our resources within specific areas of need.
SUMMARY OF KEY POINTS

4. Burnley Borough Council’s Environmental Health Service participates in the National FHRS in partnership with the Food Standards Agency. The scheme provides consumers with information about hygiene standards in food businesses which supply food directly to consumers for consumption either on or off the premises. The purpose of the scheme is to help consumers make informed choices about the places where they eat out and from which they purchase food. This is also intended to encourage food businesses to become more self-motivated to improve hygiene standards, and fits with the Governments ‘nudge’ strategy.

5. Each business is given a ‘hygiene rating’ when it is inspected by an officer from the Food Safety Team, Environmental Health. The hygiene rating shows how closely the business is meeting the requirements of food hygiene law. When you eat out or shop for food, you might see a sticker in the window or on the door, or a certificate on display, showing you the hygiene rating for that business. Businesses are encouraged to display these stickers and certificates at their premises in a place where you can easily see them when you visit. If you are planning to eat out or buy food you can search the national website: http://ratings.food.gov.uk or you can access this link through Burnley.gov.uk

6. The Environmental Health Officer from the Food Safety Team, inspecting a business will check how well the business is meeting the law by looking at:

- how hygienically the food is handled – how it is prepared, cooked, re-heated, cooled and stored
- the condition of the structure of the buildings – the cleanliness, layout, lighting, ventilation and other facilities
- how the business manages and records what it does to make sure food is safe
- At the end of the inspection, the business is given one of the six ratings. The top rating of ‘5’ means that the business was found to have ‘very good’ hygiene standards. The food safety officer will explain to the person who owns or manages the business what improvements are needed and how they can improve their rating. The local authority will check that these improvements are made.

A good food hygiene rating is good for business.

<table>
<thead>
<tr>
<th>Food Hygiene Rating</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><img src="image" alt="Very Good" /></td>
<td>Very Good</td>
</tr>
<tr>
<td><img src="image" alt="Good" /></td>
<td>Good</td>
</tr>
</tbody>
</table>
7. Burnley who set up the scheme in March 2011 also took part in a Lancashire wide launch of the scheme on the 1st June 2011 and on the 2nd June 2011 we carried out a local launch of the scheme at Turf Moor Football club, celebrating also their top rating.

Just over one year on from the launch of the scheme, we have analysed our data and have noticed a number of trends that have occurred. Please see appendix one (Comparison of Food Hygiene Ratings from March 2011 to March 2012 and July 2012)

8. Over the last year resources have been targeted at the lowest rated premises where urgent improvement is necessary and the number of zero rated premises has been reduced from 7 to 1

9. Premises with a rating of 1, where major improvement is necessary, have
increased from 21 to 37, in part because the team is now doing an increased number of unannounced visits as required by the scheme. We now want to target these businesses. On further analysis of the data collected, we can confirm this rating in the majority of businesses is due to a lack of food safety management systems being in place at the premises. Further analysis also confirms that approximately 25 of our non-compliant premises are takeaways.

10. We propose to target those premises rated ‘one’ by a series of interventions, starting with targeted information outlining requirements, advising them how to obtain and use management information available from the FSA (Food Standards Agency) and holding a series of seminars – ‘how to improve your Food Hygiene Rating’

**FINANCIAL IMPLICATIONS AND BUDGET PROVISION**

11. All actions if agreed will be undertaken using current service delivery resources. Therefore, there are no additional financial implications or any additional budget provision required.

**POLICY IMPLICATIONS**

12. As outlined in the Service Plan 2012 – 2015, People, Law and Regulation, these actions feed into PF26 where we specify the need to develop and implement service plans to ensure continuing improvement in performance across the council. These interventions also target the Development of the Borough Business Support Network (PR16) and address issues regarding health improvement and inequality through implementing business compliance principles to increase employment opportunities through good regulation by assisting businesses with compliances (PE4a).

**DETAILS OF CONSULTATION**

13. Councillor Howard Baker: Executive Member Housing & Environment  
Councillor Margaret Lishman: Chair Resources and Scrutiny Committee  
Councillor Tony Harrison: Vice Chair Resources and scrutiny Committee

**BACKGROUND PAPERS**


**FURTHER INFORMATION**

PLEASE CONTACT: Jayne Enright

ALSO: Karen Davies
Appendix One

Table showing Comparison of Food Hygiene Ratings from March 2011 to March 2012 and July 2012 for Burnley Borough Council (July 17th 2012)

<table>
<thead>
<tr>
<th>Description</th>
<th>Rating</th>
<th>March 2011</th>
<th>March 2012</th>
<th>July 2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Urgent Improvement Necessary</td>
<td></td>
<td>0</td>
<td>7</td>
<td>4</td>
</tr>
<tr>
<td>Major Improvement Necessary</td>
<td></td>
<td>1</td>
<td>21</td>
<td>27</td>
</tr>
<tr>
<td>Improvement Necessary</td>
<td></td>
<td>2</td>
<td>27</td>
<td>27</td>
</tr>
<tr>
<td>Satisfactory</td>
<td>3</td>
<td>197</td>
<td>175</td>
<td>169</td>
</tr>
<tr>
<td>Good</td>
<td>4</td>
<td>131</td>
<td>162</td>
<td>170</td>
</tr>
<tr>
<td>Very Good</td>
<td>5</td>
<td>218</td>
<td>242</td>
<td>255</td>
</tr>
<tr>
<td>TOTAL</td>
<td>601</td>
<td>637</td>
<td>663</td>
<td></td>
</tr>
</tbody>
</table>


<table>
<thead>
<tr>
<th>Date</th>
<th>March 2011</th>
<th>March 2012</th>
<th>July 2012</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total no. Businesses with a rating of 3 or more</td>
<td>546</td>
<td>579</td>
<td>594</td>
</tr>
<tr>
<td>% of businesses</td>
<td>90.8%</td>
<td>90.9%</td>
<td>89.6%</td>
</tr>
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