



Food hygiene information scheme

Where can I get more information?

Log on to: www.food.gov.uk

Aberdeen City Council : 01224 523800

City of Edinburgh Council: 0131 529 3030

Fife Council: 01592 417723

Perth & Kinross Council: 01738 476476

Renfrewshire Council: 0141 840 3615

For more information about the Eat Safe Award
log on to www.eatsafe.gov.uk



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For further information on our work please contact:

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Food hygiene information scheme



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Pilot Food Hygiene Information Scheme

Building confidence with your customers



Many people are concerned about the risks of food poisoning, therefore, it makes sense to put customers and food hygiene at the top of your priorities so 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.

A new voluntary scheme being piloted by your local authority and the Food Standards Agency Scotland now means that it's easier for consumers to see how well you did in your last food hygiene inspection.

This should increase consumer confidence and help people make informed choices about where they eat or buy their food.

What is this new scheme?

The Food Hygiene Information Scheme is being run in Perth and parts of Aberdeen, Edinburgh, Fife, and Renfrewshire and applies to premises in the pilot areas supplying food to the public.

It was developed and implemented by the Food Standards Agency Scotland with the support and backing of your local authority, consumer organisations and industry. It effectively "opens the door" to your kitchen and/or food areas and means the outcome of your hygiene inspection will be made public.

Around 3,000 establishments are involved in the pilot and from 6 November, 2006, will be asked to display certificates on the door or window of their premises, which say whether they have passed their hygiene inspection or whether improvement is required.

As a business in a pilot zone you will be contacted by your local authority environmental health services who will be able to discuss the scheme with you in more depth and offer advice where necessary.

What's in it for me?

The Food Standards Agency's Scottish Consumer Attitudes Survey 2005 showed that many respondents were concerned about hygiene in food outlets.

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

This 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 outlets in their area.

Freedom of Information legislation, and discussions with stakeholders, have prompted the Agency to consider developing a UK-wide initiative to help people make informed choices based on easily accessible information about hygiene inspections.

A recent survey has shown

- 76% of businesses asked in the UK thought the scheme would be of interest to consumers
- 69% said that they thought it would motivate them to improve standards even more
- 51% thought this scheme would help attract more customers

What do the certificates mean?

All food businesses in the pilot areas are entitled to a certificate from the start of the scheme on 6 November, 2006, which they can display prominently on the door or window of their premises.

The certificate issued will be based on historical inspection data.

In addition to the 'Pass' certificate there is an 'Improvement Required' category and an 'Awaiting Inspection' certificate for premises that have not yet had a first inspection.

Consumers will also be able to access which category each outlet has received on their local authority's website.

If I get an "Improvement Required" certificate, how soon will I be re-inspected?

If all of the issues outlined in your previous inspection have been fully dealt with you can notify your local authority and they will arrange for an inspection to take place within the next seven days.

How long will the pilot run for?

The pilot will run for up to two years.

What about the Eat Safe Award scheme?

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