



Derby City Council

FOOD HYGIENE RATING

If you are a food business that falls under the food hygiene rating system (you handle open food or food that needs refrigerating or cooking, and you supply the final consumer) this check sheet is designed to help you.

During your inspection you are scored under 3 key areas

1. Food Hygiene and Safety Procedures
2. Structural Requirements
3. Confidence in Management/Control Procedures.

To get a good food hygiene score you need to be compliant in each area

To check your compliance complete the check list. If you have a **X** then you need to do something to sort it out. (please note the check list is just a general guide, there may be other aspects of your business you also need to manage)

You can get further advice from

<https://www.food.gov.uk/>

Or email the food safety team on

FoodandSafety.Duty@derby.gcsx.gov.uk

or telephone 01332 640779



Food Hygiene and Safety Procedures

Are you managing the temperature control of your food? – cold food (under 8°C), hot food (over 75°C) and hot hold (over 63°C)

✓

✗

Do you have a system for separation of raw meat, and soiled veg from ready to eat food? Separation in fridges, freezers, on work surfaces, on display and when washing?

✓

✗

Is all food dated with a best before or use by date? (current guidance is day of making/ opening + 2)

✓

✗

Do you have strict controls to check and dispose of food past its use by date?

✓

✗

Do you have different utensils, equipment and cloths for raw and ready to eat food preparation, washing and storage?

✓

✗

Do you have easily identifiable cloths for different tasks in your kitchen? (disposable cloths are preferable)

✓

✗

Structural Requirements

Do you have a supply of hot water and a separate wash hand basin with hot water, soap and hand drying equipment?

✓

✗

Is your business clean and tidy, and does the structure allow it to be easily cleaned. (wipe-able surfaces, walls, and floors)?

✓

✗

Do you have a disinfectant that is EC1276 compliant (or equivalent) for cleaning work surfaces and contact points)

✓

✗

Do you have a system to complete a 2 stage clean (once with hot soapy water and then disinfectant or twice with disinfectant)

✓

✗

Do you have suitable ventilation, and lighting in all food rooms?

✓

✗

Do you have a waste collection service, and is it suitable for the amount of waste your business will generate?

✓

✗

Have you secured your business against access by pests. If necessary do you have a pest control contract in place?

✓

✗

Confidence in Management/Control Procedures.

Do you have written food safety procedures in place? (a food safety management system)

✓

✗

Have you and your staff received food hygiene training appropriate with their duties? (Level 2 if handling open food)

✓

✗

Do you have the paper work to back up the checks you are doing ? (for example cleaning schedules, temperature records, opening and closing checks, and pest control checks)

✓

✗

If you under take vacuum packing , sous vied or any high risk food processes? If you do you need to have written a safe method to prove that it is safe to eat?

✓

✗

If you handle raw meat or soiled vegetables have you read the E.coli fact sheet and completed the check list?

✓

✗