

How to Gain a 5-Star Food Hygiene Rating

The Food Hygiene Rating Scheme score can be a massive factor in determining the success of a business, as achieving a five-star rating tells customers that their food is of high quality and their premises are very hygienic. Below are five important considerations for businesses to help them achieve a five-star food hygiene rating.

Storage

Implementing an effective storage system can help eliminate any cross contamination between raw foods and ready-to-eat foods, as well as unwashed and raw vegetables.



Preparation

Washing raw and ready-to-eat foods separately is important. Split the kitchen into different work areas for raw meat, raw fish, raw veg and ready-to-eat food preparation.



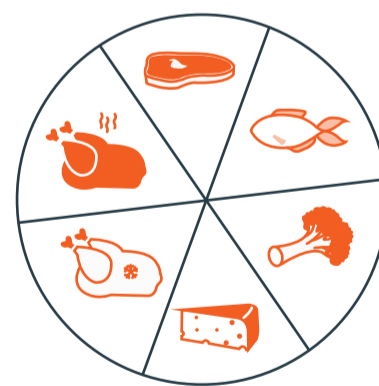
Cleaning

Use disposable blue roll and sanitiser to clean work surfaces to avoid cross contamination. Ensure a cleaning schedule is in place to make sure cleaning is done to a high standard.



Staff Training

Train staff on food poisoning and how to prepare food safely to help avoid the risk of contamination.



Record Keeping

Keeping records and paperwork such as your food safety policy, HACCP policy, health and safety policy and risk assessments, and staff training files will help towards you gaining a five-star food hygiene rating.

