

# Food hygiene ratings, have they really made a difference?

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Stroud District Council

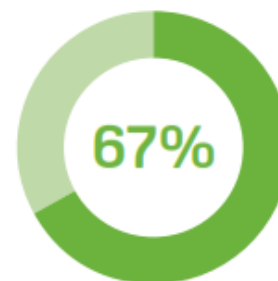
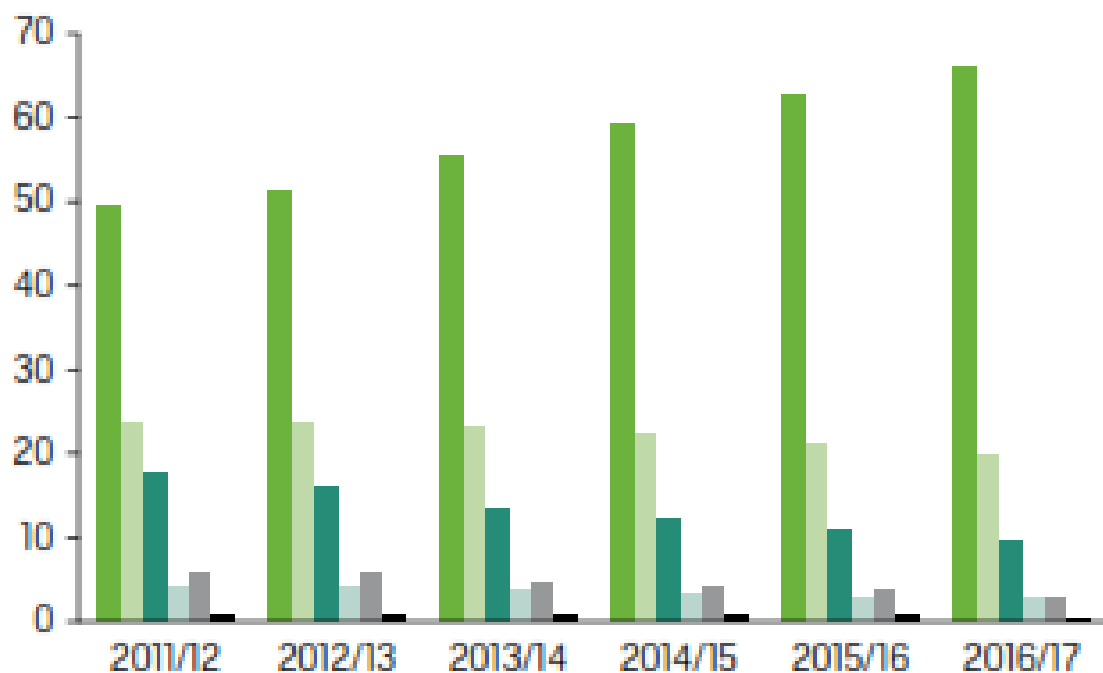
# National Food Hygiene Rating Schemes



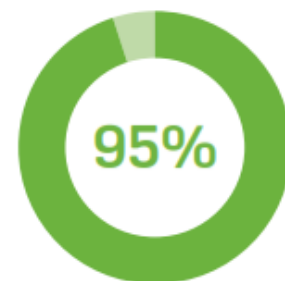


*'I suggest we try somewhere else.'*

# Percentage of food business by rating



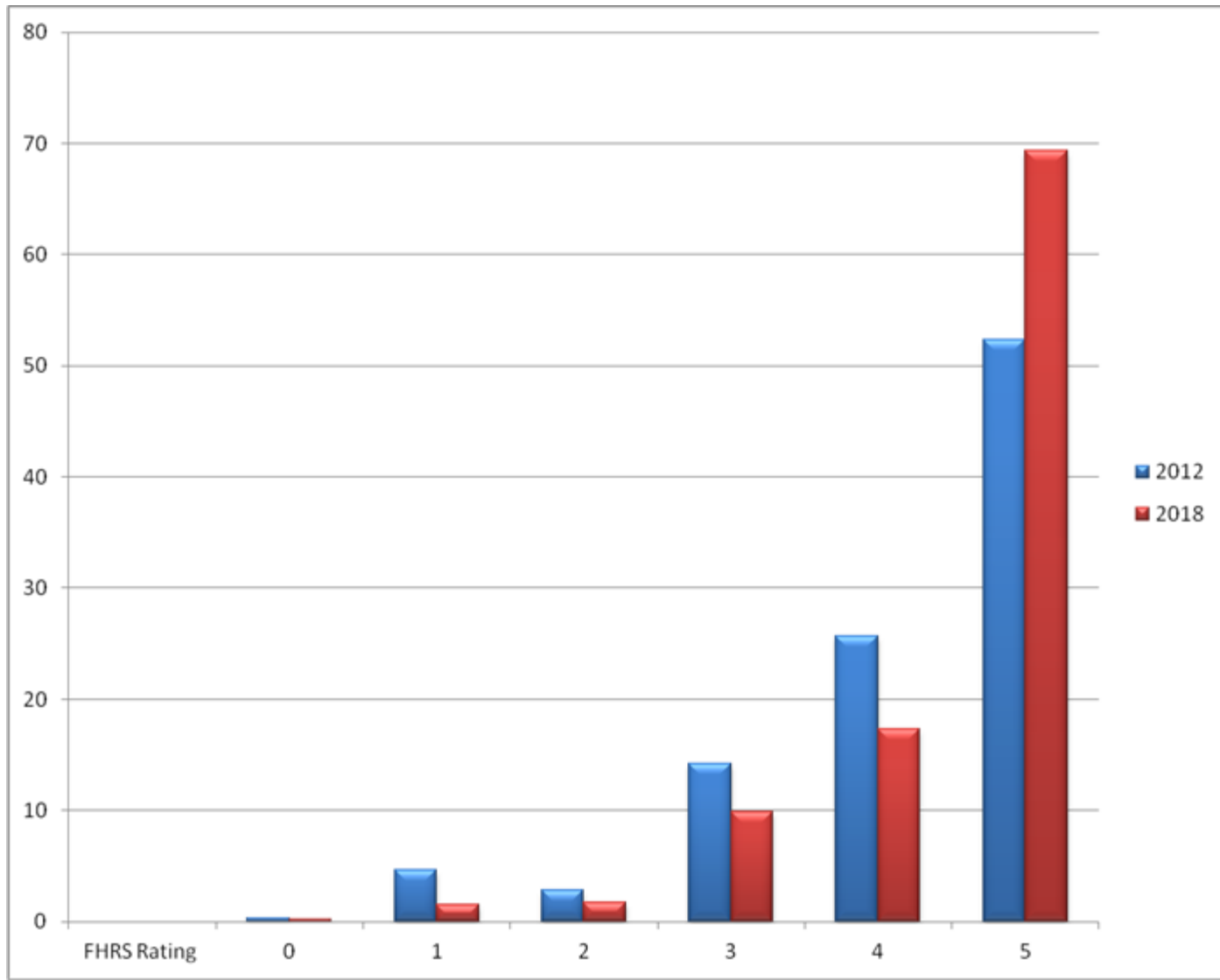
Top standard  
'5 - very good'



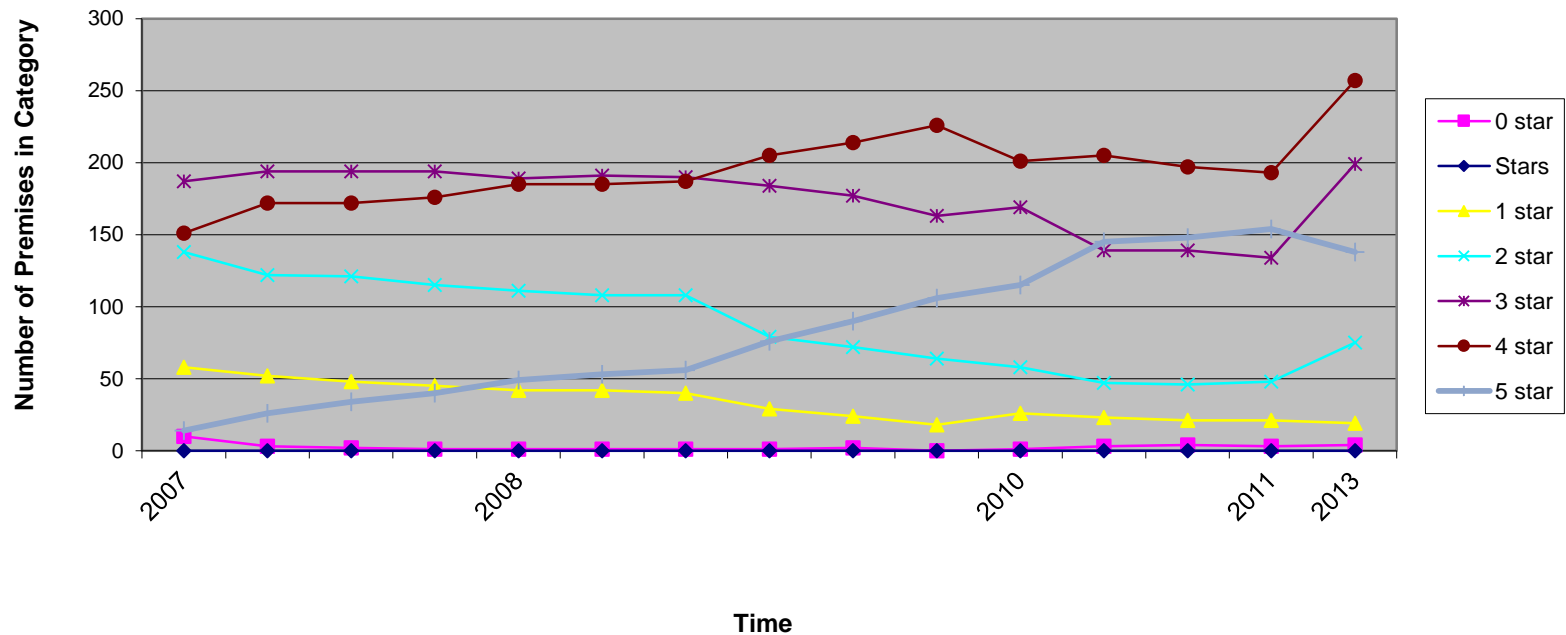
'3 - generally satisfactory'  
or better

- 5 - very good
- 4 - good
- 3 - generally satisfactory
- 2 - improvement necessary
- 1 - major improvement necessary
- 0 - urgent improvement necessary

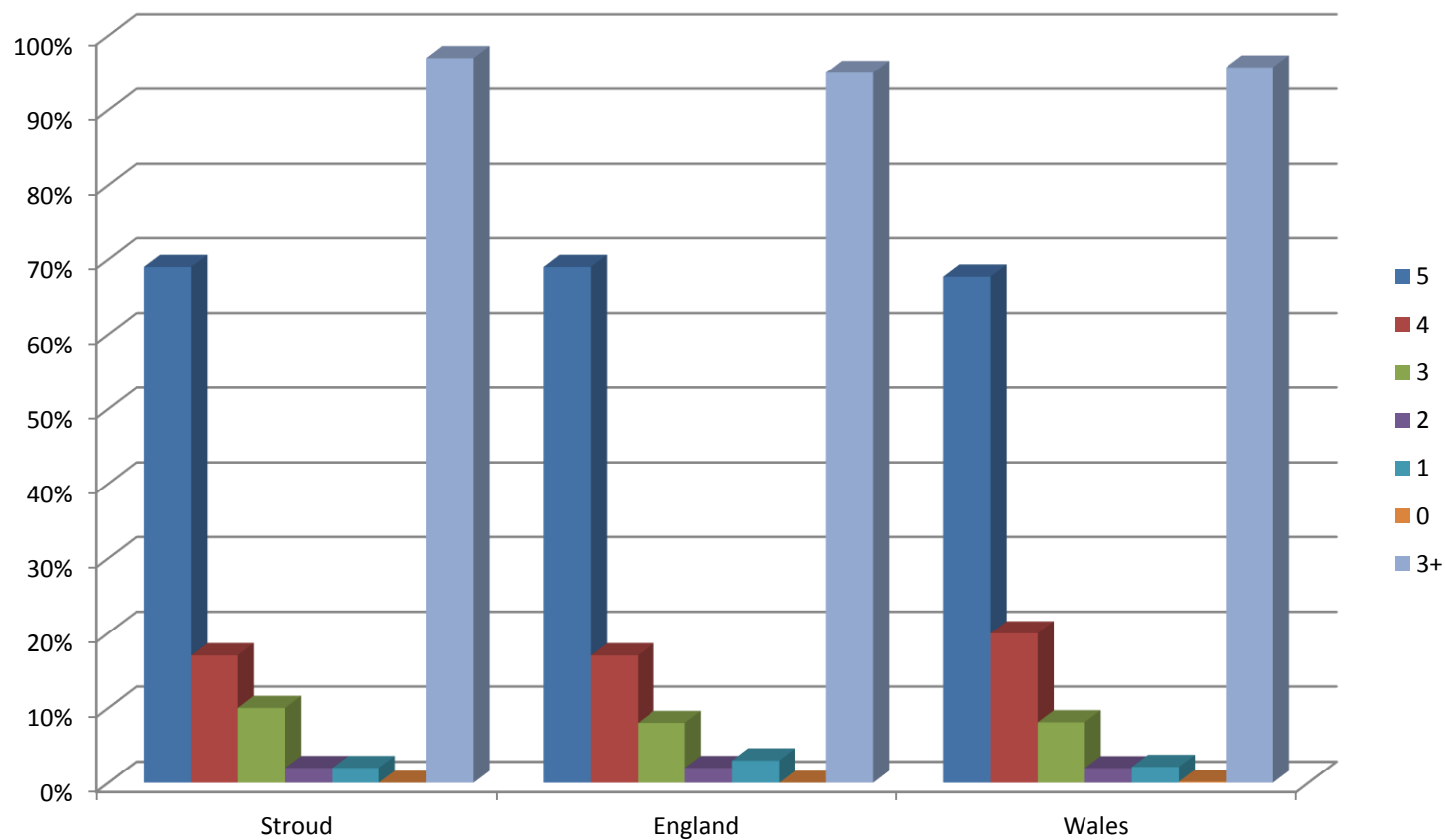
# Percentage of food business by rating (Stroud)



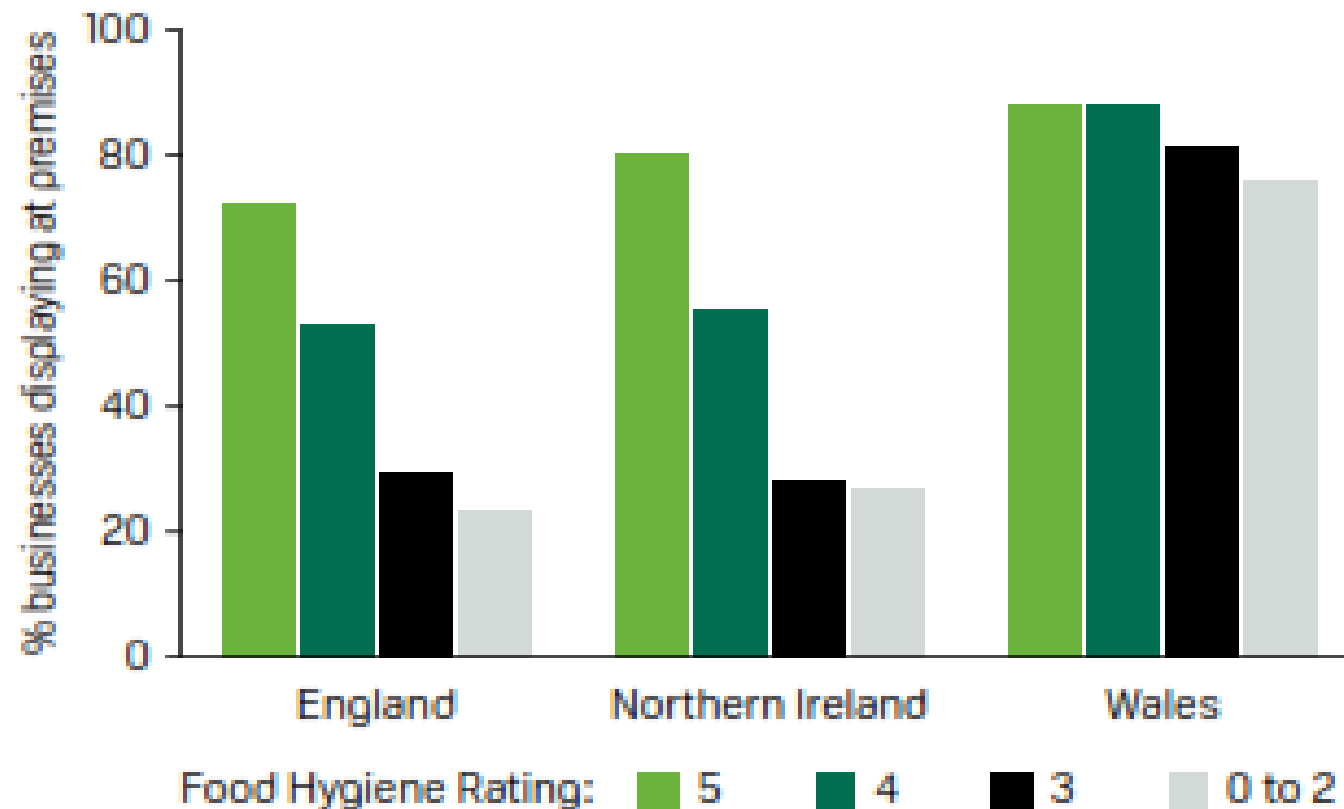
# Scores on the Doors Food Safety Rating (Stroud)



# Percentage of food business by rating

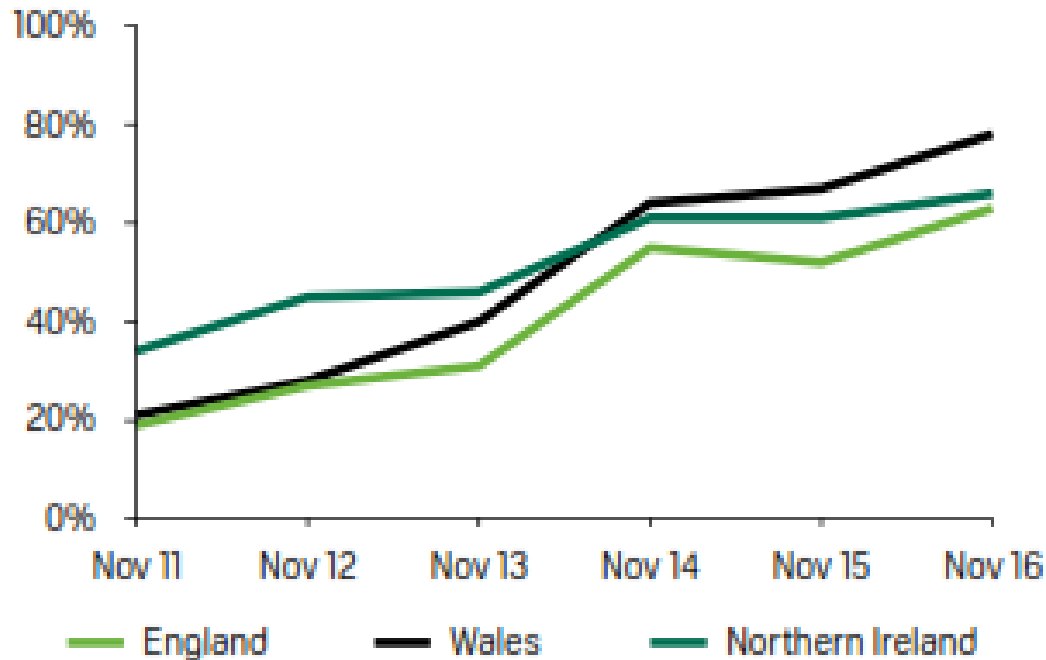


# FHRS Display Rates





# Consumer Awareness



FHRS Consumer tracker  
Base: All respondents, UK



# Consumer Research

- Customers equate higher food hygiene ratings with higher quality
- 91% say they would always or often choose to eat somewhere with 4 or 5 rating
- 61% would not visit anywhere that scored 2 or below
- 98% want law changed to make FHR display mandatory across whole of UK
- 92% say mandatory display will make eating out safer by driving up standards

# Just Eat pledges to remove all restaurants with zero hygiene rating from platform

Nationwide scheme follows discovery of takeaways with lowest rating on app

Jack Peat | Thursday 21 February 2019 16:50 | |



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**Datablog**  
Food

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**George Arnett,**  
**Mona Chalabi &**  
**Michelle Morris**

&lt; 57 22

## Food outlets: all the hygiene ratings where you live

Every UK restaurant, takeaway joint and supermarket is rated by the Food Standards Agency. We've mapped their inspection data so you can look up your local and spot regional trends

- Use our **interactive map** to search for your postcode
- Get the **data**



▲ Food inspectors see all the bits customers don't, so the results in your area may come as a surprise. Image: Guardian/Alamy

**Food** safety officers up and down the country inspect the premises of just about anywhere that you can get food: schools, sandwich shops, pubs, hotels and bakeries



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**G** What's On ▸ Food & Drink ▸ Eating Out

# All the places with one-star food hygiene ratings in Gloucestershire

One establishment is 'mystified' by the Food Standards Agency's rating

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6 COMMENTS

By **Conor Gogarty** Senior Digital Reporter  
14:39, 13 OCT 2018 | **UPDATED** 14:40, 13 OCT 2018

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Enter your postcode

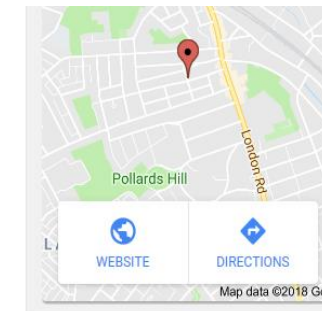
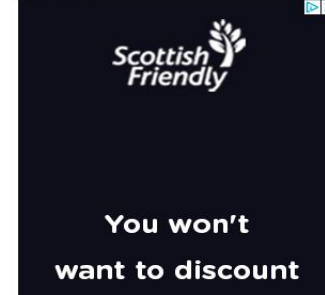
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In YourArea



Establishments with a one-star food hygiene rating

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## Restaurants, pubs, cafes and takeaways with worst food hygiene levels in the Gloucestershire and South Gloucestershire named and shamed

By Gazette reporter



The Dursley Tandoori in Long Street (3424228)



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Stroud District Council

12 April at 11:00 · 🌐

🐾🎉👏 Congratulations to the Fantastic Old Fox in Coaley who could not be "out foxed" with their high standards and gained a 5 in their initial food hygiene inspection 🎉🐾👏 #foodhygieneFriday



147

9 comments 38 shares

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Gavin Lewis Well Done both

Like · Reply · 23h



Patricia Bevan Are you open good Friday lunch time

Like · Reply · 3d

# Impact of FHRS in driving up food hygiene standards

## Evaluation

Time after roll-out	Proportion of 'poorly compliant' businesses (%)			Proportion of 'broadly compliant' businesses (%)			Proportion of 'fully compliant' businesses (%)		
	Est. with FHRS	Est. without FHRS	Impact of FHRS	Est. with FHRS	Est. without FHRS	Impact of FHRS	Est. with FHRS	Est. without FHRS	Impact of FHRS
1 year	5.8	7.7	-1.9***	91.0	89.0	2.0***	49.6	47.8	1.8
2 years	4.7	6.4	-1.7**	92.1	90.6	1.5	54.7	51.4	3.3***

Note: \*\* and \*\*\* denote statistical significance at the 95% and 99% confidence level respectively.

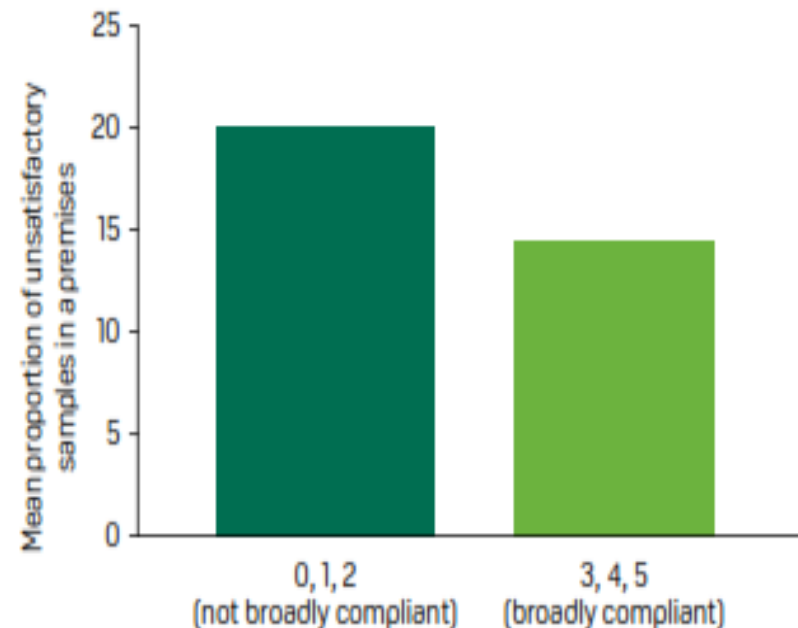
As all local authorities in England, Northern Ireland and Wales are now operating FHRS it is not possible to repeat the evaluation, as there is no group of local authorities not operating the scheme to compare results with. Nevertheless, trends in the number of compliant premises have all continued to improve every year since FHRS was introduced.



# Link between FHRS and food safety

- +ve link between FHRS and compliance
- Link between compliance and food safety more challenging
- Indirect measures of food safety
  - The relationship between compliance and results from microbiological contamination samples
  - The relationship between compliance and identified foodborne disease outbreaks

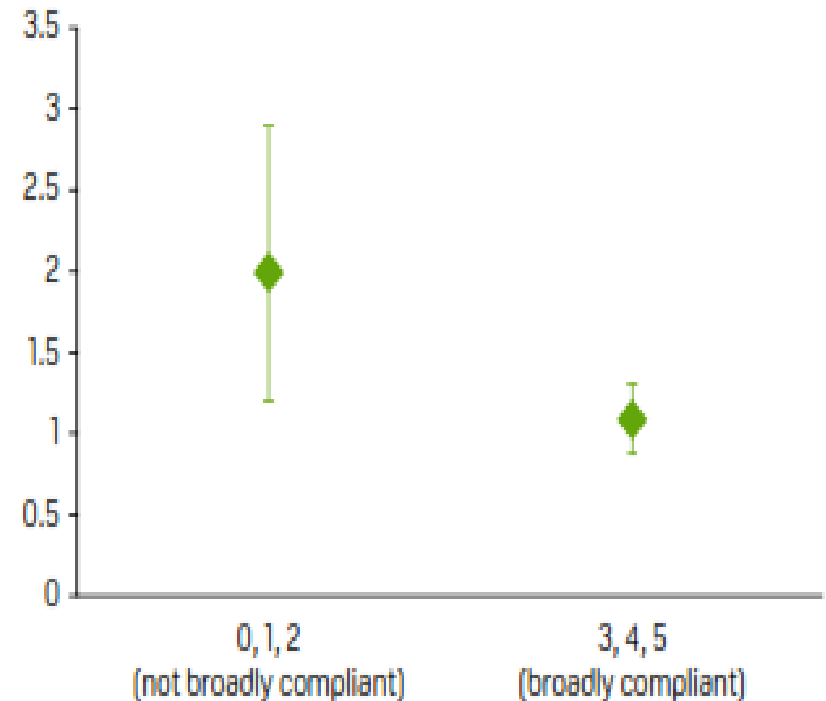
Mean proportion of unsatisfactory samples in a premises



# Relationship between foodborne disease outbreaks and compliance with food hygiene law

- Outbreaks are a measure of actual relationship with human health
- Limitations of data
- Broadly compliant premises have smaller chance of an outbreak
- Not broadly compliant premises 2x more likely to have an outbreak
- 1% increase in broadly compliant premises results in 2000 fewer cases of foodborne illness

Outbreaks per 10,000 restaurants per year



# What Next?

- FSA – Regulating Our Future
- Extension of mandatory display requirements
- Brexit?



