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Topic of choice:	Ratings, Inspections and Reporting Procedures
The local council can inspect it at any point during the food production and distribution process. The Food Law Code of Practice must be followed by all inspectors. Typically, it will not be informed that an inspection will proceed. The frequency of inspection is determined by the risk the firm poses to public health. If it is a member of a recognised assurance programme, it may not be examined as frequently. The premises, food, documents, and procedures are all subject to inspection. Food samples can be photographed as well as taken. ("Food safety - your responsibilities: Food inspections - GOV.UK") Following the inspection, will receive a letter outlining any adjustments it must make and when they must be completed. usually in charge of confirming that these improvements have been made. ("Food Safety for Cake Decorators") A 'notification' may be sent if there is a major food safety problem. The warning may include a prohibition on using specific equipment or processes until modifications are made. The company will be reviewed to ensure that have implemented the changes mentioned in the notification. A few examples of notices are:	

Notice of Hygiene Improvement

Notices of Hygiene Emergency Prohibition - prohibiting you from using specific equipment or performing procedures. ("Food and Drink - Kirklees Business Hub")

This check list will help in understanding what points will be reviewed during an inspection and developing an action plan to guarantee that receive the greatest grade possible when the company firm is visited.

must be able to say yes to the following questions:

To assure the manufacturing of safe food, we have a food safety management system, such as Safer Food Better Business.

The food safety management system records our safe techniques for controlling food safety concerns (bacterial, chemical, or physical contamination) in the company.

Cross-contamination avoidance, Disinfection and cleaning, Safe cooking, and Chilling. ("Food Hygiene Rating Scheme - Checklist for businesses to improv.")

Management and documentation: opening checks Food is kept at a safe temperature via refrigerators, chilled display equipment, and freezers.

All equipment, including ovens, is operational. Employees are physically fit and dressed appropriately for the job. Food preparation areas have been cleaned and are ready for use.

The wash basins are clean and fully functional. Accounting and management: closing checks. Food that has passed its expiration date has been discarded.

Clean cloths have been replaced with dirty cloths for cleaning. Waste has been removed, and new bags have been placed in bins.

It would be prudent to write down what are not doing and what actions it want to take to fix this, as well as who will be doing it and when expect it to be completed. ("SAFE METHOD: OPENING AND CLOSING CHECKS - Food Standards Agency")

Food hygiene ratings are grades assigned to food handling establishments after an inspection determines how effectively they adhere to food safety regulations. When a business is given a rating, it is assigned a number and a description of what that number implies; for example, a 3 rating indicates that the firm is generally satisfactory.

A 0 Food Hygiene Rating.

This signifies that immediate improvement is required. A 0 indicates that your company scored more than 50 points (these points are based on issues the inspector finds in the premises). For example, if the company fails to keep

records of any safety measures and has serious food hygiene violations that could endanger people's health immediately.

And a 5-star rating for food hygiene. This ranking indicates that the company was deemed to be excellent. Businesses with a score between 0 and 15 will obtain a 5, indicating that they maintain high standards in their facilities. All businesses should strive for and maintain a 5 food hygiene grade.

Using the Food Law Code of Practice, an Environmental Health Food Safety Officer assigns a score to your establishment ranging from 25 (extremely poor) to 0 (excellent). The final score is calculated by adding the points earned in each of the three categories (hygiene, structural, and managerial compliance) and ensuring that there are no serious failings in any category.

REFERENCE LIST	
(“Food Safety for Cake Decorators”) (“Food and Drink - Kirklees Business Hub”) (“Food safety - your responsibilities: Food inspections - GOV.UK”) (“Food Hygiene Rating Scheme - Checklist for businesses to improv.”) (“SAFE METHOD: OPENING AND CLOSING CHECKS - Food Standards Agency”)	

