

Section 5: Mapping of Annex 5 scores to the food hygiene rating

Introduction

- 5.1 The following elements of the 'food hygiene intervention rating scheme' at Annex 5 of the *Food Law Code of Practice* are relevant to calculating the food hygiene rating:
- level of (current) compliance with food hygiene and safety procedures (including food handling practices and procedures, and temperature control),
 - level of (current) compliance with structural requirements (including cleanliness, layout, condition of structure, lighting, ventilation, facilities etc.), and
 - confidence in management/control procedures.
- 5.2 Each element is numerically scored against the relevant criteria on the basis of guidance given in the Code and in [Section 4](#) of this document.

Mapping Annex 5 scores to the six food hygiene ratings of the FHRs

- 5.3 The Annex 5 numerical scores are then 'mapped' to the six FHRs bands or tiers as illustrated below.

Mapping of numerical scores from the intervention-rating scheme at Annex 5 of the <i>Food Law Code of Practice</i> to the six FHRs food hygiene ratings						
Annex 5 scores	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Additional scoring factor	No score > 5	No score > 10	No score > 10	No score > 15	No score > 20	-
Tiers	Top	Second	Third	Fourth	Fifth	Bottom
Food hygiene rating	5	4	3	2	1	0
Descriptor	Very good	Good	Generally satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary

- 5.4 Where an individual score (from the three elements in the *Code of Practice*) exceeds the additional scoring factor, the position of the establishment will drop down the banding to the maximum level at which the additional scoring factor is permitted. Where there is an individual score of 15, for example, the establishment would drop down to the fourth tier at least.
- 5.5 The decision to use numbers with simple word descriptors for the ratings was based on the findings of independent research with consumers.¹⁰
- 5.6 The FHRs branding is designed to represent the ratings in a way it is easy for consumers to understand and use as illustrated below.

¹⁰ The report of this research is published at: <http://www.food.gov.uk/news/newsarchive/2010/jun/research>