

Contact: Food & Safety Team

Our Ref: 02/00063/FOOD

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Dear Philpots Manor School Ltd

Food hygiene inspection report and your food hygiene rating

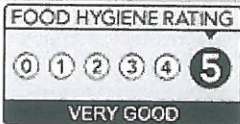
FOOD HYGIENE RATING

Your business premises were inspected on 19 November 2015 to check compliance with the requirements of food hygiene law and I am writing now to tell you what your food hygiene rating is.

Your food hygiene rating

This authority operates the national Food Hygiene Rating Scheme. This is designed to help consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. Details of how ratings are calculated are enclosed.

On the basis of the standards found at the inspection, I am pleased to be able to tell you that you have achieved the top rating of **5**. Details of how this was calculated are as follows:

Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	0
Confidence in management/control procedures	0
Total score	0
Food hygiene rating	

Working together for a better Mid Sussex



Food Hygiene Rating scheme - how your rating is calculated

Your inspection

At inspection, the food safety officer will check how well you are meeting the law on food hygiene. Three areas will be assessed. These are:

- how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how you manage and record what you do to make sure food is safe using a system like Safer food, better business

You will be given a score for each area – see below. Food safety officers use guidance to determine how to score each of these areas.

Criteria	Score					
	How hygienically the food is handled	0	5	10	15	20
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
Total score	0	—————▶				80
Level of compliance	High	—————▶				Low

Your food hygiene rating

The rating given depends on how well the business does overall – the total score. It also depends on the area(s) that need improving the most - the business may do better in some areas and less well in others.

To get the top rating, you must score no more than 5 in each of the three areas. All businesses should be able to get the top rating. You will automatically get a new rating at each planned inspection.

Total score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
Highest permitted individual score	5	10	10	15	20	-
Rating	