

FOOD HYGIENE RATING

Food Hygiene Rating Scheme 'Right to reply'

Notes for businesses

- As the food business operator of the establishment you have a 'right to reply' in respect of the food hygiene rating given following your inspection.
- The purpose is to enable you to give an explanation of subsequent actions that have been taken to
 make the required improvements as detailed in the inspection letter, or to explain mitigation for the
 circumstances at the time of the inspection. It is not for making complaints or for criticising the scheme
 or food safety officer.
- If you wish to use this 'right to reply', please use the form below and return it to the food safety officer that undertook your inspection contact details are provided with the written notification of your food hygiene rating.
- Your comments will be reviewed by the food safety officer and may be edited in order to remove
 offensive or defamatory remarks before being published online and displayed together with your food
 hygiene rating at food.gov.uk/ratings.
- There will be a statement at <u>food.gov.uk/ratings</u> that will highlight that the accuracy of your comments has not been verified by local authority officers.

Food business operator/proprietor						
Business name						
Business addresses						
Date of inspe	ection			Food hygiene rating given		
-	apply): The estable ensure that The estable A new mathere is not the staff I arrangement.	olishment has I at cleanliness is lishment has be nagement syste ow a new mana have been train ents.	peen thorougenaintained. The een or will she een has been ager and/or ned/re-trained	ghly cleaned and procedure ortly be fully renovated. implemented. ew staff. /given instruction/are under r	es are in place to	
	Business na Business ad Date of inspe	Business name Business addresses Date of inspection I agree with the in all that apply): The estable ensure that ensure that a new material in the staff I arrangement.	Business name Business addresses Date of inspection I agree with the inspection results all that apply): The establishment has be ensure that cleanliness is The establishment has be A new management system There is now a new management arrangements.	Business name Business addresses Date of inspection I agree with the inspection results but have single all that apply): The establishment has been thorough ensure that cleanliness is maintained. The establishment has been or will show a new management system has been thereof the maintained of the staff have been trained/re-trained arrangements.	Business addresses Date of inspection Food hygiene rating given I agree with the inspection results but have since carried out the following all that apply): The establishment has been thoroughly cleaned and procedure ensure that cleanliness is maintained. The establishment has been or will shortly be fully renovated. A new management system has been implemented. There is now a new manager and/or new staff. The staff have been trained/re-trained/given instruction/are under results.	

	The conditions found at the time of the inspection were not typical of the normal conditions maintained at the establishment and arose because (Please explain below and use only the space provided. You can also state any other improvements made):
Sigr	ed
Nar	e in capitals
Pos	tion

Please now return this form to: ehadmin@bedford.gov.uk or by post to Environmental Health and Trading Standards, Bedford Borough Council, Borough Hall, Cauldwell Street, Bedford, MK42 9AP