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.
- Please return this form to Commercial & Trading Standards Team, Public Protection, Stopford House, Piccadilly, Stockport, SK1 3XE or email <u>food.safety@stockport.gov.uk</u>

Business details	
Food business operate	or/proprietor
Business name Business addresses	
Inspection details	
Date of inspection	Food hygiene rating given
The establis is maintaine is maintaine. The establis A new mana There is now The staff hare of the conditions for establishment ar	inspection results but have since carried out the following improvements (tick all that apply): shear that been thoroughly cleaned and procedures are in place to ensure that cleanliness ed. shear that shear or will shortly be fully renovated. agement system has been implemented. w a new manager and/or new staff. Inve been trained/re-trained/given instruction/are under revised supervisory arrangements. asses specify below. Dound at the time of the inspection were not typical of the normal conditions maintained at the and arose because (Please explain below and use only the space provided. You can also improvements made):
Signature	
Name in capitals	
Position	Date