FOOD HYGIENE RATING

Food Hygiene Rating Scheme: Request for a re-visit



Date



Notes for businesses:

- As the food business operator of the establishment you have a right to request a re-inspection for the purposes of re-rating if
 you have taken action to rectify the non-compliances identified at the time of inspection see your inspection report left with
 you at the time of the inspection and/or letter sent afterwards.
- There is a non-refundable charge of £150.00 (this is VAT exempt) payable in advance for this service. The re-inspection will be unannounced and carried out within 3 months of receipt of payment. There is no limit on the number of requests you may make.
- You must provide details of the improvements made with your request, including supporting evidence where appropriate. Once you have provided sufficient information on the form below or attached, you will be contacted by telephone to make the payment
- The local authority officer will give you a new food hygiene rating based on the level of compliance that is found at the time of the re-inspection you should be aware that your rating could go up, down or remain the same.
- To make a request for a re-inspection, please use the form below and return it to; Environmental Health Service, Civic Offices, Gloucester Square, Woking, Surrey, GU21 6YL or <u>environmentalhealth@woking.gov.uk</u>

Business details

Food business operator/proprietor	
Business name	
Business addresses	
Business tel. number	Business email
Inspection details	
Date of inspection	Food hygiene rating given
Action taken Please describe the remedial action you have taken with reference to the issues identified in the inspection letter/report provided to you by your local authority with your score:	
Compliance with food hygiene and safety procedures	
Compliance with	

Position

Signature

Name in capitals

FHRS 3 (Rev. 11/16)

HACCP documentation etc.).

structural requirements

Please provide any other supplementary evidence (e.g. photographs, invoices, copies of relevant

Confidence in management/control

procedures