

FSA marks 15 years of food hygiene ratings and reminds diners to ‘look before they book’

[New research](#) from November 2025 of more than 2,000 adults shows that around three in five respondents (62%) said they are likely to eat out during December and the New Year. When choosing where to go, 71% of these said they would consider the quality of the food and 66% the price. Just over one in three (36%) said they would consider the food hygiene rating when deciding where to eat out over the festive period, and the FSA is encouraging even more diners to ‘look before they book’ - a simple check that could make their celebrations safer.

That easy step can make a real difference. [FSA research](#) shows that food businesses rated 2 or below are twice as likely to be linked to food poisoning outbreaks compared with those rated 3 (generally satisfactory) or higher.

“For 15 years, the Food Hygiene Rating Scheme has helped make eating out safer for families, friends and communities across the country.

Our research shows that while awareness of the Scheme is high, there’s an opportunity for more people to use ratings when choosing where to eat. This Christmas our message is simple: look before you book. It only takes seconds to help make sure your celebrations are safe as well as special.”

Jesse Williams, Head of Food Hygiene Ratings at the FSA

The Food Hygiene Rating Scheme (FHRS), run in partnership between the FSA and local authorities, rates businesses from 0 (urgent improvement necessary) to 5 (very good). Over the past 15 years, it has helped drive major improvements in food safety standards in establishments across the UK.

The scheme now covers more than 430,000 businesses across England, Wales, and Northern Ireland, with 97% achieving a rating of ‘generally satisfactory’ or better and 78% rated ‘very good’. Since 2013, the proportion of businesses achieving the top rating has risen by more than 24%, reflecting widespread improvement in food hygiene standards.

Awareness of the scheme remains high with [89% of consumers having heard of the FHRS and 91% recognising the distinctive green and black food hygiene rating sticker](#) displayed at restaurants, cafes, takeaways, and other food outlets.

The scheme was recognised by the Royal Society for Public Health as one of the top 20 public health achievements of the 21st century.

Consumers can check food hygiene ratings online at www.food.gov.uk/ratings or look for the green and black hygiene rating sticker displayed at food premises.

About the Consumer Insights Tracker?

- The [CIT](#) is the FSA's monthly tracking survey that monitors changes in consumers' behaviour and attitudes in relation to food.?
- Each month, the survey is conducted with approximately 2,000 adults (aged 16 or over) in England, Wales and Northern Ireland who are signed up to YouGov's online survey panel.?
- The CIT report is published quarterly and complements the FSA's official statistic Food and You 2 survey which collects more comprehensive data on a biannual basis, providing longer term monitoring of consumer behaviour and attitudes over time.??

To find out more?

The next quarterly report covering findings from October to December 2025 will be published in January 2026.