**The Food Hygiene Rating (Wales) Regulations 2013**

# Food Hygiene Rating Scheme: ‘Right to reply’

## Notes for businesses:

* As the food business operator of the establishment you have a ‘right to reply’, under Section 11 of the Food Hygiene Rating (Wales) Act 2013, in respect of the food hygiene rating given following the inspection of your establishment. You may exercise this right at any time while the rating is valid.
* The purpose of the right to reply 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 give mitigating circumstances at the time of the inspection. It is not for making complaints or for criticising the rating scheme or the food safety officer who carried out the inspection.
* If you wish to use this right to reply, please use the form below and return it to the food safety officer who undertook your inspection - contact details are provided with the written notification of your food hygiene rating.
* Your comments must be made in writing but you are not obliged to use this form. You may submit your comments in a different written format.
* Offensive, defamatory, clearly inaccurate or irrelevant remarks are unacceptable. If you submit such comments you will be invited to revise your text.
* Your comments will be submitted to the Food Standards Agency and published online and displayed together with your food hygiene rating at [food.gov.uk/ratings](http://www.food.gov.uk/ratings).

### Business details

|  |  |
| --- | --- |
| Food business operator/proprietor | Click or tap here to enter text. |
| Business name | Click or tap here to enter text. |
| Business addresses | Click or tap here to enter text. |

### Inspection details

|  |  |
| --- | --- |
| Date of inspection | Click or tap here to enter text. |
| Food hygiene rating given | Click or tap here to enter text. |

### Comments

|  |
| --- |
|[ ]  I agree with the inspection results but have since carried out the following improvements (tick all that apply): |
|[ ]  The establishment has been thoroughly cleaned and procedures are in place to 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 revised supervisory arrangements. |
|[ ]  Other – please specify below. |

|  |
| --- |
| Click or tap here to enter text. |

|  |
| --- |
|[ ]  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): |
| Click or tap here to enter text. |

|  |  |
| --- | --- |
| Signature  | Signature |

|  |  |
| --- | --- |
| Name - in capitals | Click or tap here to enter text. |
| Position | Click or tap here to enter text. |
| Date | Click or tap here to enter text. |

**Please now return this form to your local authority.**