

<b>FOI REF:</b>	14551
<b>RESPONSE SENT:</b>	06/08/2024

**Request:**

I am a resident of Droxford and would be grateful if you could send me your food officers safety report, if possible, for the premises below.

The Bakers Arms  
High Street, Droxford, SO32 3PA  
Business type: Pub/bar/nightclub  
Date of inspection: 29 February 2024

**Response:**

Food hygiene ratings for all relevant businesses are available for all to see here – <https://ratings.food.gov.uk/> If you search and find the premises, you can click on it and see a brief breakdown of where the business were failing.

You can learn a bit more about the Food Hygiene Rating Scheme here - <https://www.food.gov.uk/safety-hygiene/food-hygiene-rating-scheme>

The Food Hygiene Rating Scheme provides members of the public with information about the hygiene standards in food premises. The rating is publicly available for anyone to view.

This is there to support you to make informed choices about which food businesses to visit. The Bakers Arms currently has a food hygiene rating of 1, meaning 'Major Improvement Necessary'. We would generally advise the public to consider whether to visit a business with a rating of 2 or less. All businesses have a right to appeal their rating, provide a right to reply and/or request a re-visit to get a new rating when all the necessary hygiene improvements have been made. A right to reply allows the business to tell customers how the business has improved its hygiene standards or if there were unusual circumstances at the time of inspection.

This response will be published online, alongside the rating. More information can be found here <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

Where sub standards are found then this is followed up with the business. The work that they have undertaken since the inspection in February means that the food hygiene inspection report which was representative of the business at that time is no-longer representative of how they are now. I would therefore advise you to make your assessment on whether to visit, based on the food hygiene rating score, which is a general overview and look out for a change in the rating, which will mean that a further unannounced inspection has taken place and a new standard achieved. As the business have not requested a revisit to re-rate this is currently planned for February next year. The previous report is also provided as an appendix (FOI 14551 – Report Appendix)

