

Dirty kitchens exposed in Edinburgh

✘ A pioneering food safety scheme which encourages better hygiene and consumer confidence is to be rolled out across Edinburgh.

The Food Hygiene Information Scheme (FHIS) currently operates within businesses in the city centre.

Now, after much success, the project, which is sponsored by the Food Standards Agency (FSA) is to be rolled out city-wide over the next two years.

The initiative effectively 'opens the door' to kitchens and food – exposing poor food handling practice, naming and shaming dirty restaurants and takeaways.

Customers are able to see how well food businesses have fared in their last food hygiene inspection. This increases consumer confidence and helps people make informed choices about where they eat or buy their food.

Businesses are issued with certificates to display on their door or window showing 'Pass', 'Improvement Required' or 'Awaiting Inspection' to show you their food hygiene status.

Around 1,500 food businesses in the New Town, Old Town, Bruntsfield and Tollcross area are currently in the Food Hygiene Information Scheme, with more to be added.

Councillor Robert Aldridge, Environmental Leader, said: "I am delighted that this worthwhile scheme is being rolled out across the city. Not only does it help improve food safety and the way businesses handle food hygiene but it also increases consumer confidence.

"We want residents and visitors to the city to be able to make

informed choices about where they eat and buy their food – and this project does just that.”

Charles Milne, Director, Food Standards Agency in Scotland, said: “This scheme provides an excellent opportunity to improve consumer confidence by highlighting both responsible businesses and the otherwise unseen but vital work of the council’s environmental health service.

“The scheme also puts choice in the hands of consumers, which I am confident will assist in bringing about speedier compliance for those businesses identified as requiring improvement.”

You can search for businesses who have [taken part in the scheme in Edinburgh so far.](#)

Businesses who demonstrate outstanding food safety will be presented with an Eat Safe Certificate. Recently, Crombies Butchers, HM Prison Saughton and MITIE Catering Services at Standard Life received the award.