

NOT ONLY FINES. DEGREE REPORTS FOR PREMISES CLEANING.

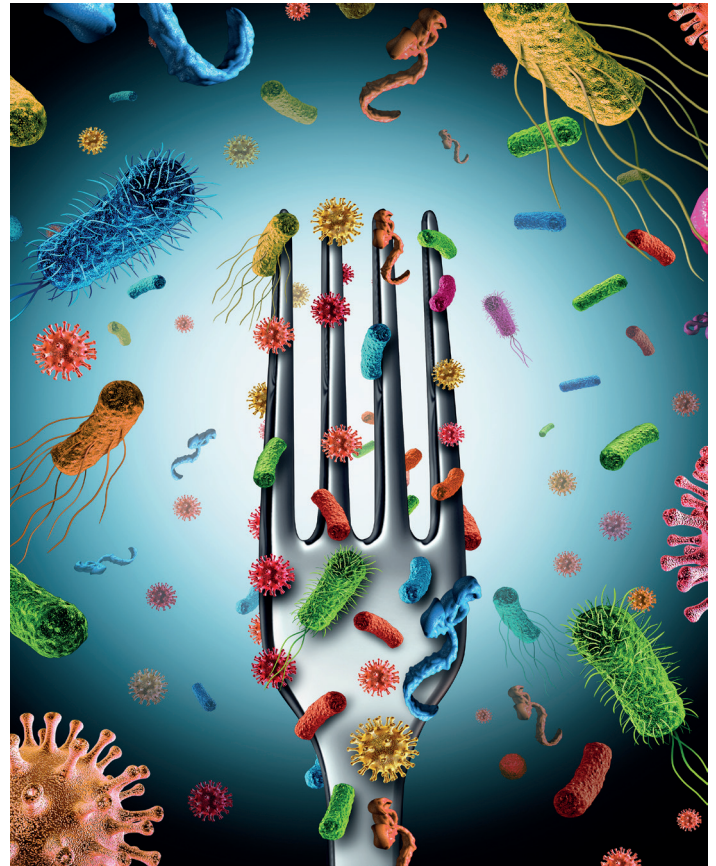
Exposed in the same way as the menu, the report card - as it is called - states, in general, that every mistake made cause to the local a score loss, just as in the checks at school. Among the most serious errors, we find the poor staff cleaning, the presence of weeds, the poor hygiene in the preparation of the food, the presence of dangerous products close to food and the incorrect conservation of raw materials.

HOW DOES IT WORK

In U.S.A. – the *Sanitary Inspection Grade*

Evaluations are attributed with the use of the letters: the blue color is assigned to a "Virtuous" restaurant, the green B to the school equivalent of "rescheduled" and the orange C to a "rejected" one. In these last two cases, a second inspection is to give the restaurant a second chance.

If nothing has been posted on the window, then it may be that the premises has not been inspected yet: to the adventor the choice whether to enter or not. Attention: in the matter of hygiene, even the premises that received an A can risk a C during the next inspection, and vice versa.



In the United Kingdom – the *Food Hygiene Rating*

Same logic, but here we pass to the numeric alphabet, where the 0 corresponds to "insufficient" and 5 to "excellent". Intermediate evaluations are allowed.

Are we in front of a forerunner model of online reviews or the evolution of green dots of the famous travelers' web portal? Maybe it will happen in Italy to be obliged to publish the level of cleanliness and hygiene obtained from our premises, silencing any subjective opinion to the unquestionable judgment of an authority.

Super partes? In any case, it is good to keep in mind an English saying that reflects an important lesson: "There's no second chance to make a *good* first impression."



**Play in advance! Trust Allegrini to solve any cleaning
and hygiene problem before it's too late.**