

UK takeaways guilty of shocking hygiene failures

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Whether large or small UK takeaway chains hygiene management is at an all-time low putting customers at risk of illness. Much more needs to be done to safeguard consumers from falling standards, says [mpro5](#).

UK takeaways are failing hygiene inspections at an alarming rate, with one in twenty scoring low in 2024. According to [data](#) from the Food Standards Agency, 200 takeaways scored zero and 3,630 failed their latest inspection in 2024. Worryingly, in Birmingham, 167 takeaways scored a rating between zero and two.

The COVID-19 inspection backlog has taken its toll, with takeaway restaurants falling into poor hygiene habits. Out of 3,630 that failed inspections were [Greggs](#) outlets in Southall and West Bromwich, which received a rating of two.

Local councils are responsible for carrying out inspections to check whether food is being handled, stored and served correctly and have fallen behind in recent years. Outdated legacy systems and inefficient paper reporting have led to a hygiene decline, and UK takeaway chains need to embrace the technological evolution and digitise their hygiene processes.

Phil Meyers, CEO of mpro5, said, "If takeaway chains carry on as they are, we could be seeing another major food poisoning outbreak in the UK leaving vulnerable customers at risk. Quick-service restaurants must evolve and adopt process compliance platforms that enable them to keep track of food and fridge temperatures and time stamp cleaning rotas to ensure they are completed.

"Many quick service restaurants are stuck in their ways and refuse to change their processes even if this is detrimental to their customers. Process compliance platforms are a critical attribute to any takeaway

business as they streamline and maintain food safety compliance, ensuring takeaways have instant visibility into food safety and quality (FSQ) data to understand the status of their operations and potential risks.

“In the UK, our takeaways operate on a quick cook and sell basis relying on fridges and hot food holders for produce, and the majority are failing hygiene inspections for holding food at the incorrect temperature, leaving it at risk of infestation. This is a simple fix with the addition of a digital platform, which can automatically report and log temperatures, trigger alerts for any temperature deviations and maintain compliance reporting, ensuring food products are stored and transported under safe conditions.

“Councils must do more to monitor the hygiene practices of takeaway chains in the UK as we are on the cusp of a major food poisoning outbreak if things do not chain. Process compliance platforms will enable takeaway chains to monitor all their branches and ensure they adhere to hygiene practices. Fast food restaurants must embrace the technological evolution to support their hygiene management to protect their customers from a disaster waiting to happen.”