



Hygiene Star Rating  
For Period  
(Combined)



Period of Analysis from - to May 26 Jul 26

Combined Hygiene Rating for Period: **Excellent**

Combined Average RLU's for Period: **66**

## Combined Data Analysis (Cleaning and Catering Combined Readings)

The Following Table Lists All The Data Recorded (Overall).

Monthly RLU's Combined

### Monthly Analysis Hygiene Ratings (Combined)

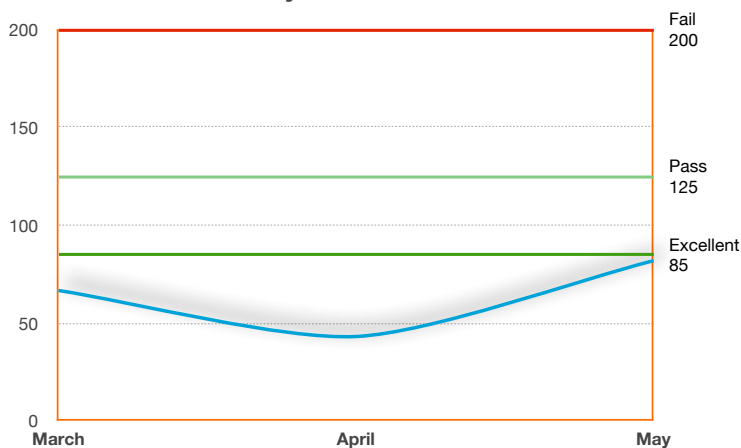
| Hygiene Rating | May 26    | Jun 26    | Jul 26    |
|----------------|-----------|-----------|-----------|
| Combined       | Excellent | Excellent | Excellent |

### Monthly Analysis RLU's Combined

| Average RLU's | May 26 | Jun 26 | Jul 26 |
|---------------|--------|--------|--------|
| Combined      | 67     | 43     | 82     |

### Current RLU Targets

| Excellent | Pass | Caution | Fail |
|-----------|------|---------|------|
| 85        | 125  | 200     | 200  |

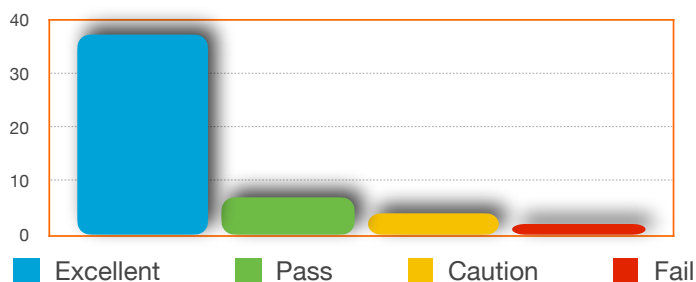


The above graph shows the Average RLU's recorded on each visit combined to give an overall result.

### Analysis Hygiene Ratings (Over Period)

| Hygiene Ratings |    |
|-----------------|----|
| Excellent       | 37 |
| Pass            | 7  |
| Caution         | 4  |
| Fail            | 2  |

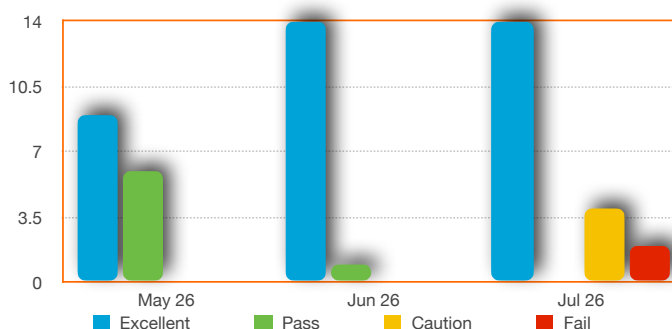
### Distribution of Hygiene Ratings (Over Period)



### Analysis Hygiene Ratings by Month

| Hygiene Ratings | May 26 | Jun 26 | Jul 26 |
|-----------------|--------|--------|--------|
| Excellent       | 9      | 14     | 14     |
| Pass            | 6      | 1      | 0      |
| Caution         | 0      | 0      | 4      |
| Fail            | 0      | 0      | 2      |

### Distribution of Hygiene Ratings by Month



## Quarterly Performance Service Visit Report Football City FC - Example



Period of Analysis from - to **May 26 Jul 26**

**Hygiene Star  
Rating For Period  
(Cleaning)**



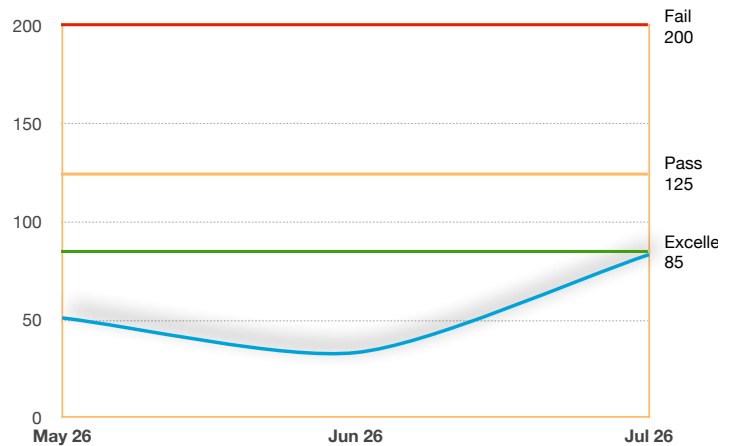
Combined Hygiene Rating for Period: **Excellent**

Combined Average RLU's for Period: **65**

### Data Analysis (Cleaning)

The Hygiene ratings are based on the standards currently used by The NHS, Anything less than 100 RLU's is classed as "Clean", anything higher than 500 RLU's is classed as a "Fail". Our experience has proven that when our Sanitising Service is used RLU levels are dramatically reduced. To ensure that Clubs have the highest Hygiene Ratings as possible we use "Excellent" 100 RLU's or less, "Pass" 101 - 125 RLU's, "Caution" 125 RLU's - 200 RLU's and "Fail" 200 RLU's or greater. To assist Clubs we slightly modify these target RLU's according to the ability of the cleaning and catering teams and the functionality of the club.

#### Monthly RLU's Cleaning



#### Monthly Analysis Hygiene Ratings (Cleaning)

| Hygiene Rating | May 26    | Jun 26    | Jul 26    |
|----------------|-----------|-----------|-----------|
| Combined       | Excellent | Excellent | Excellent |

#### Monthly Analysis RLU's (Cleaning)

| Average RLU's | May 26 | Jun 26 | Jul 26 |
|---------------|--------|--------|--------|
| Combined      | 51     | 33     | 83     |

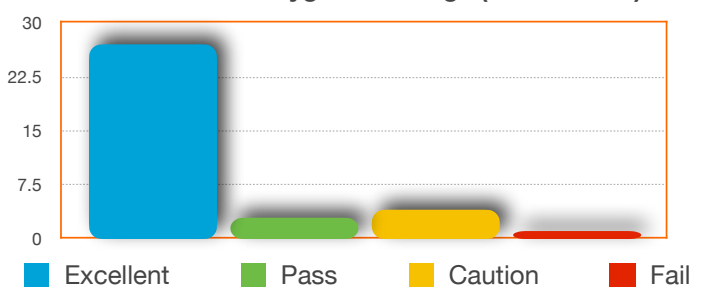
#### Current RLU Targets (Cleaning)

| Excellent | Pass | Caution | Fail |
|-----------|------|---------|------|
| 85        | 125  | 200     | 200  |

#### Analysis Hygiene Ratings (Cleaning)

| Hygiene Ratings |    |
|-----------------|----|
| Excellent       | 27 |
| Pass            | 3  |
| Caution         | 4  |
| Fail            | 1  |

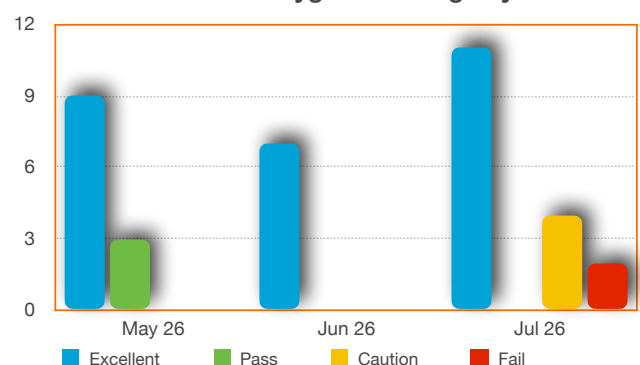
#### Distribution of Hygiene Ratings (Over Period)



#### Analysis Hygiene Ratings by Month (Cleaning)

| Hygiene Ratings | May 26 | Jun 26 | Jul 26 |
|-----------------|--------|--------|--------|
| Excellent       | 9      | 7      | 11     |
| Pass            | 3      | 0      | 0      |
| Caution         | 0      | 0      | 4      |
| Fail            | 0      | 0      | 2      |

#### Distribution of Hygiene Ratings by Month





Period of Analysis from - to **May 26 Jul 26**

**Hygiene Star  
Rating For Period  
(Catering)**



Combined Hygiene Rating for Period: **Excellent** Combined Average RLU's for Period: **64**

**Data Analysis (Catering)**

The Hygiene ratings are based on the standards currently used by The NHS, Anything less than 100 RLU's is classed as "Clean", anything higher than 500 RLU's is classed as a "Fail". Our experience has proven that when our Sanitising Service is used RLU levels are dramatically reduced. To ensure that Clubs have the highest Hygiene Ratings as possible we use "Excellent" 100 RLU's or less, "Pass" 101 - 125 RLU's, "Caution" 125 RLU's - 200 RLU's and "Fail" 200 RLU's or greater. To assist Clubs we slightly modify these target RLU's according to the ability of the cleaning and catering teams and the functionality of the club.

**Monthly Analysis Hygiene Ratings (Catering)**

| Hygiene Rating | May 26 | Jun 26    | Jul 26    |
|----------------|--------|-----------|-----------|
| Combined       | Pass   | Excellent | Excellent |

**Monthly Analysis RLU's (Catering)**

| Average RLU's | May 26 | Jun 26 | Jul 26 |
|---------------|--------|--------|--------|
| Combined      | 100    | 52     | 76     |

**Current RLU Targets (Catering)**

| Excellent | Pass | Caution | Fail |
|-----------|------|---------|------|
| 85        | 125  | 200     | 200  |

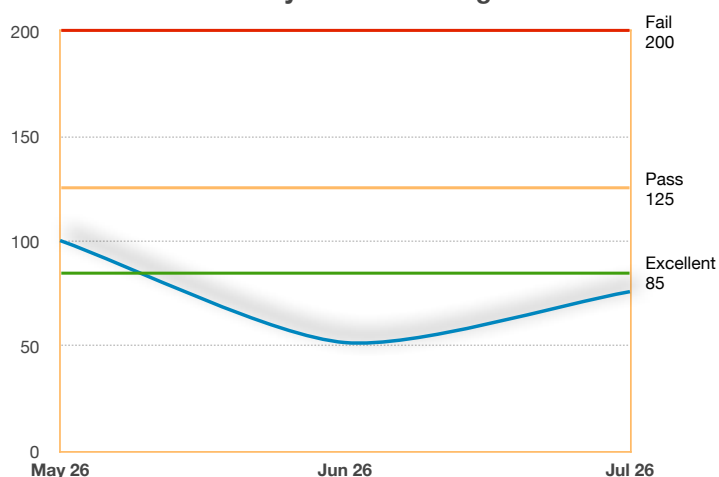
**Analysis Hygiene Ratings (Catering)**

| Hygiene Ratings |    |
|-----------------|----|
| Excellent       | 10 |
| Pass            | 4  |
| Caution         | 0  |
| Fail            | 1  |

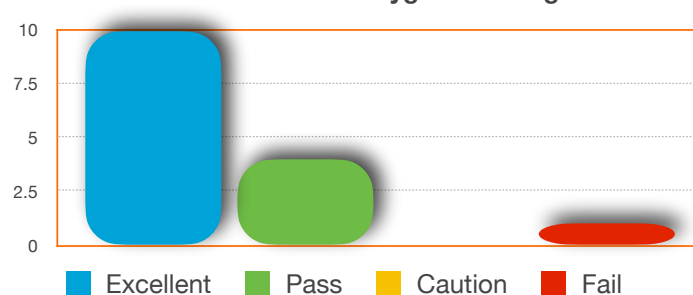
**Analysis Hygiene Ratings by Month (Catering)**

| Hygiene Ratings | May 26 | Jun 26 | Jul 26 |
|-----------------|--------|--------|--------|
| Excellent       | 0      | 7      | 3      |
| Pass            | 3      | 1      | 0      |
| Caution         | 0      | 0      | 0      |
| Fail            | 0      | 0      | 1      |

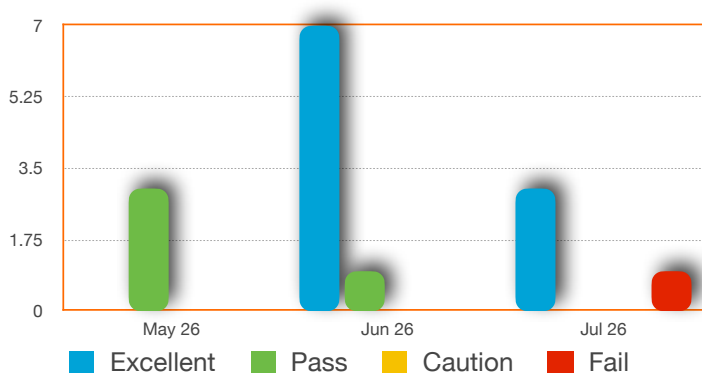
**Monthly RLU's Catering**



**Distribution of Hygiene Ratings**



**Distribution of Hygiene Ratings by Month**



## Quarterly Performance Service Visit Report Football City FC - Example



Period of Analysis from - to May 26 Jul 26

### Fails Analysis

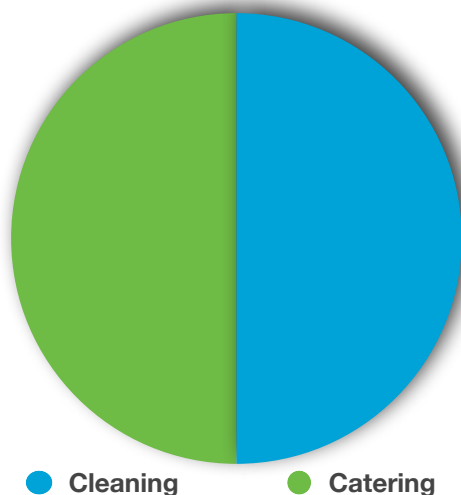
Recorded Fails

|         | Service  | Desc                     | Hygiene | RLU's |
|---------|----------|--------------------------|---------|-------|
| Medical | Cleaning | iPad screen on island in | Fail    | 233   |
| Kitchen | Catering | Sink taps                | Fail    | 209   |

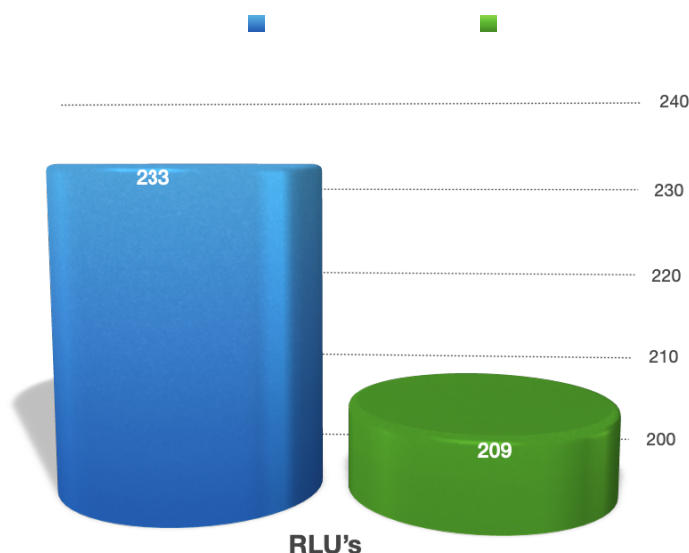
Number of Fails

|          | NUMBER | %  |
|----------|--------|----|
| Cleaning | 1      | 50 |
| Catering | 1      | 50 |
| Total    | 2      |    |

% Mix of Services



Distribution of Fail Values



The Hygiene ratings are based on the standards currently used by The NHS, Anything less than 100 RLU's is classed as "Clean", anything higher than 500 RLU's is classed as a "Fail". Our experience has proven that when our Sanitising Service is used RLU levels are dramatically reduced. To ensure that Clubs have the highest Hygiene Ratings as possible we use "Excellent" 100 RLU's or less, "Pass" 101 - 125 RLU's, "Caution" 125RLU's - 200 RLU's and "Fail" 200 RLU's or greater. To assist Clubs we slightly modify these target RLU's according to the ability of the cleaning and catering teams and the functionality of the club.