

## Are There 'Ratatouille' Restaurants? On Anticorrelation of Food Quality and Hygiene

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Keywords: Food quality, restaurants, reviews, hygiene standards, food

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## ARE THERE "RATATOUILLE" RESTAURANTS? ON ANTICORRELATION OF FOOD QUALITY AND HYGIENE

## HISAYUKI YOSHIMOTO AND ANDRIY ZAPECHELNYUK

ABSTRACT. We study the empirical relationship between hygiene conditions in restaurants and their food quality rated by professional reviewers. Using evidence from the UK, we show that this relationship is negative and statistically significant. So, a higher food quality rating is generally associated with a less sanitary kitchen. We find that 3% of Michelin starred restaurants in our dataset have poor hygiene conditions, while the same is true for only 2% of non-Michelin starred restaurants. Our findings illuminate potential channels through which the anticorrelation between food quality and hygiene could be mitigated, which can be helpful for hygiene inspection design.

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Keywords: Food quality, restaurants, reviews, hygiene standards, food hygiene certification

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## The paper is currently undergoing a substantial revision.

Please come back later for the updated version, or email to az48@st-andrews.ac.uk to check the status of the revision or to request the most recent update.