In evaluating the UK Food Standards Agency's ratings data for the magazine *Eat Safe, Love*, I learned how to analyze and interpret food hygiene ratings across various establishments. This involved examining patterns and trends in the data to identify which restaurants and food venues consistently receive high or low ratings. By understanding these insights, I could provide valuable recommendations to guide journalists and food critics in selecting establishments for future articles. This process not only sharpened my data analysis skills but also deepened my understanding of food safety standards and their impact on dining experiences.