



University Hospitals of North Midlands
NHS Trust
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ST16 3SA

CONTACT Miss Williams
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OUR REF 025562 / MRW
YOUR REF
DATE 26 February 2019

Dear Sir/Madam

The Food Safety and Hygiene (England) Regulations 2013
University Hospitals of North Midlands NHS Trust, County Hospital, Weston Road, Stafford, ST16 3SA

I am writing to confirm my inspection of the above premises on the 22 February 2019 in the company of Kevin Holliday and Stephen Grouch. During the course of this inspection a number of issues were noted which require your attention and these are listed, with time-scales for completion, in the schedule attached under three areas:

1. Compliance with food hygiene and safety procedures
2. Compliance with structural requirements
3. Confidence in management/control procedures.

This report only covers the areas and activities inspected at the time of the visit.

After the inspection an assessment was made of the risks associated with your business using a standard format set out by the Food Standards Agency, and/or the Health & Safety Executive.

Based on this assessment a further Food Hygiene inspection will be made on or before 22 February 2020.

From the 1 January 2005 the Freedom of Information Act allows any person or organisation to request a copy of this, and any previous report relevant to your premises. A copy of this report will be made available on the Council's Web Site.

You will be awarded a food hygiene rating of **5** and your certificate and window sticker will be sent in due course. Please contact me on the above direct dial number if you are unclear about anything in this report or require any further information.

Yours faithfully

Miss Williams
Environmental Health Officer

Cc: kevin.holliday@uhnm.nhs.uk



Schedule

The Food Safety and Hygiene (England) Regulations 2013

University Hospitals of North Midlands NHS Trust, County Hospital, Weston Road, Stafford,
ST16 3SA

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	None	
2	Structure and Cleaning	
2.1	The canopy in the wash up area serving the restaurant was dirty. Clean the canopy and maintain in a clean condition.	1 week
2.2	The shelf in the weighing room was dirty. The shelf was cleaned during the inspection however, please ensure the shelf is maintained in a clean condition.	Forthwith
3	Confidence in Management/control procedures	
3.1	The cook-chill/freeze production records for the 19 th and 20 th February 2019 were incomplete. Records stating the time taken to chill foods, temperature post chill and time transferred to cold store were missing. Please ensure staff fully complete the monitoring records as per the requirement of your HACCP (Hazard Analysis Critical Control Point) document.	Forthwith

Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	None
2	Structure and Cleaning
2.1	None
3	Confidence in Management/control procedures
3.1	It is understood that the Head Chef and Assistant Head Chef are to complete level 3 food hygiene training. This Service would strongly recommend that this planned training is completed within 6 months. Those responsible for the development and maintenance of the food safety management system in your business should receive adequate training in the application of HACCP principles.

Your Inspection

At your inspection, the food safety officer will check how well you are meeting the law on food hygiene. Three areas will be assessed. These are:-

- how hygienically the food is handled - how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated with bacteria
- the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities
- how you manage and record what you do to make sure food is safe using a system like Safer food, better business.

You will be given a score for each area - see below. Food safety officers use guidance to determine how to score each of these areas.

Criteria	Score					
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
Total score	0	→				80
Level of compliance	High	→				Low

Improving your food hygiene rating

The Food Standards Agency has a range of tools, such as safer food, better business, that can help you manage food hygiene and keep your customers.



Safer food, better business

Check these out at www.food.gov.uk/goodbusiness

To get the best possible rating, here's what you can do now:-

- Look at your last food hygiene inspection report to check that you've taken all of the actions needed to ensure that you meet legal requirements. If you can't find your last report, contact us and we will be able to give you some guidance on where you need to improve.
- At your next inspection, if you don't get the top rating and you have queries about the improvements you need to make to get a better rating, then the food safety officer should be able to give you advice.
- Make sure that you and your staff continue to comply fully with all aspects of food hygiene law.

About the Food Hygiene Rating Scheme

The scheme is a Food Standards Agency (FSA)/Local Authority partnership initiative designed to help consumers choose where to eat out or shop for food. It does this by giving information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. Having a single scheme in place will help ensure that you are treated fairly and consistently with your local competitors and with your competitors more widely.

Your rating under the scheme

On the basis of the findings at your inspection, your rating has been calculated as follows:-

Compliance with food hygiene and safety procedures	0
Confidence with structural requirements	5
Confidence in management/control procedures	5
Food hygiene rating	5

What if I think the rating is unfair?

If you think that the rating is wrong or unfair - in other words it does not reflect the hygiene standards at the time of your inspection - you have 21 days in which you can appeal against this. **This letter is notification of the start of the 21 day appeal period.** You should appeal in writing to the Lead Officer for Food at: Environmental and Health Services, Stafford Borough Council, Civic Centre, Stafford ST16 3AQ or by e-mail to: ehtechsupport@staffordbc.gov.uk but I would recommend that you get in touch with the inspecting officer first so that they can help you to understand how your rating was worked out.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a 'right of reply' so that you can explain this to potential customers that look up your rating online.

If, after your inspection you make the improvements to hygiene standards that are highlighted in your inspection report, you can request a re-visit with a view to giving you a new and higher food hygiene rating.

From 1st January 2018, Stafford Borough Council charges for food hygiene re-rating visits. Payment can be made by contacting the Council's Customer Contact Centre on 01785 619402. For the Council's current fees and charges please see:
www.staffordbc.gov.uk/fees-and-charges

Further information about the appeal, right to reply and to request a re-visit will be included in the letter sent to you after your next inspection.

More information about these safeguards is provided on the FSA's website at www.food.gov.uk/multimedia/pdfs/enforcement/flrssfsgsafeguards.pdf