

Reference Number: /510
From: Private Individual
Date: 06 February 2024
Subject: Food hygiene

- Q1** Please can you provide all Food Hygiene inspection results/reports, details of subsequent enforcement actions taken, and all supporting documents relating to the inspection and any subsequent actions.
Please can you provide all the information, reports, and documentation, going back three years. (If there are inspection reports from other sites managed by the Trust, please provide these as well).

A1 No inspection since 2020, due to the COVID-19 pandemic.

Standards that were found as of 13th February 2020:

Area inspected by food safety officer	Standards found
Hygienic food handling Hygienic handling of food including preparation, cooking, re-heating, cooling, and storage	Very good
Cleanliness and condition of facilities and building Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene	Good
Management of food safety System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future	Very good