



FOOD PREMISES INTERVENTION REPORT

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Specific legislation under which inspection conducted: Regulation (EC) 178/2002, Regulation (EC) 852/2004, Regulation (EC) 853/2004, The General Food Regulations 2004, The Food Safety and Hygiene (England) Regulations 2013, The Food Safety Act 1990, The Health and Safety at Work etc. Act 1974 (and relevant statutory provisions).

Trading name and address of the business: <u>Bristol Royal childrens Hospital.</u>	
Registered address (if different): <u>Upper Maudlin Street, City Centre, Bristol, BS2 8BJ.</u>	
Name of food business operator/proprietor: <u>UHBW NHS Foundation Trust.</u>	
Person(s) interviewed: <u>[Redacted] Facilities Manager.</u>	
Type of Business: <u>Children's</u> Type of Intervention: <u>Hospital</u>	Date and Time of intervention: <u>22/8/23</u>
<input checked="" type="checkbox"/> Programmed intervention <input type="checkbox"/> Reactive intervention	<input type="checkbox"/> Follow up revisit <input type="checkbox"/> Revisit at FBO request
Areas inspected: Whole <input checked="" type="checkbox"/> Part (specify) <input type="checkbox"/> <u>Prep + ward kitchen.</u>	
Documents/records examined (specify): <u>HACCP on ward kitchen.</u>	
<input checked="" type="checkbox"/> Company food safety management system <input type="checkbox"/> Training records/certificates <input type="checkbox"/> Pest Control records <input type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBB pack <input type="checkbox"/> Daily diary records <input checked="" type="checkbox"/> Fridge/freezer temperature records <input checked="" type="checkbox"/> <u>Refrigerator</u> cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>None.</u>	
Action proposed by Bristol City Council:	
<input type="checkbox"/> None – Premises Satisfactory <input type="checkbox"/> Advisory Notes left at premises <input checked="" type="checkbox"/> Formal letter <input type="checkbox"/> Hygiene Improvement Notice	<input type="checkbox"/> Remedial Action Notice <input type="checkbox"/> Hygiene Emergency Prohibition Notice/Order <input type="checkbox"/> Prosecution <input type="checkbox"/> Other:
Summary of matters discussed during the inspection/further advice:	
Recommendations/Advisory Matters:	

Compliance with food hygiene and safety procedures:

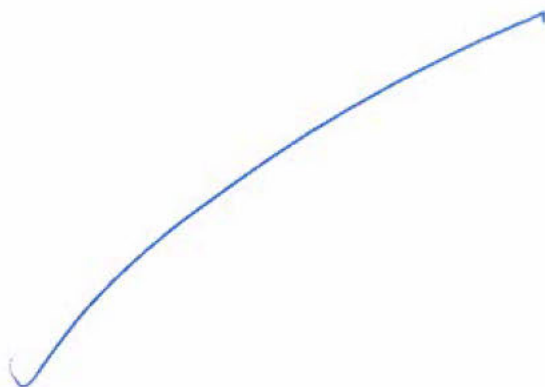
1. Ensure prepared salads eg carrot sticks etc are stored separately from salad veg yet to be prepared - main kitchen.

2. Ensure all kitchens are supplied with the correct probe thermometers & wipes & that staff are trained in their use Eg. Air probes only available on Obs & lighthouse at time of visit - issue sorted at the time.

Compliance with structural requirements:

1. Ensure that as the waste disposals units are removed panels are replaced & the walls made good to prevent foreign object contamination eg, bluebell wood.

Confidence in management/control procedures:



Priority Actions/Improvements Necessary	Page 2 of 3
Compliance with food hygiene and safety procedures:	
Compliance with structural requirements:	
Confidence in management/control procedures:	

The high priority works noted above should be completed by: As soon as possible

Food Hygiene Rating: Criteria assessed	Score
Compliance with food hygiene and safety procedures:	5
Compliance with structural requirements:	5
Confidence in management/control procedures:	0
Excluded from/ Exempt from/ included in Food Hygiene Rating Scheme	0 1 2 3 4 5

Notes for food business operator:

If your business is included within the Food Hygiene Rating Scheme and you consider that the rating given is unjust, you should discuss this with the inspector. If you cannot resolve it with them you may appeal the scoring with the senior officer detailed below within 21 days of this notification of your rating. A weblink to information on the scheme, including template appeal or "right to reply" forms is available at food.gov.uk/ratings. A paper copy will be provided on request.

Signed: [Redacted]
Food Safety Officer/Environmental Health Officer

Name: [Redacted]
Tel: [Redacted]

Received by (print name) [Redacted]

Position in business: FACILITIES MANAGER

In case of any queries or disputes, please contact my senior officer:
Tel: [Redacted]

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