



## 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 Children Hospital</u> <u>Upper Maudslayi Street, City Centre BS2 8BJ</u>	
Registered address (if different):	
Name of food business operator/proprietor: <u>UHBW</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Hospital</u> Type of Intervention:	Date and Time of intervention: <u>1130</u> <u>26/1/22</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"/>	
Documents/records examined (specify): <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 type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBP pack <input type="checkbox"/> Daily diary records <input checked="" type="checkbox"/> Fridge/freezer temperature records <input checked="" type="checkbox"/> Cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>N/A</u>	
Action proposed by Bristol City Council: <input type="checkbox"/> None – Premises Satisfactory <input checked="" type="checkbox"/> Advisory Notes left at premises <input 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:	

Priority Actions/Improvements Necessary	Page 2 of ..2
Compliance with food hygiene and safety procedures:	
Compliance with structural requirements: Apollo ward repair / replace ceiling tiles. Ocean unit wall under main sink needs repair as hole around waste pipes. Ocean unit main kitchen replace green chopping board. Saniflow tap to the hand wash basin is leaking due to the washer this need to be repaired.	
Confidence in management/control procedures:	

The high priority works noted above should be completed by:	1 month
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Food Hygiene Rating: Criteria assessed	Score
Compliance with food hygiene and safety procedures:	0
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](http://food.gov.uk/ratings). A paper copy will be provided on request.

Signed: .....  
Food Safety Officer/Environmental Health Officer

Name: .....  
Tel: .....

Received by (print name): .....

Position in business: *Manager*

In case of any queries or disputes, please contact my senior officer:  
Tel: .....

Public Protection (City Hall), PO Box 3399, Bristol BS3 9FS  
Tel: (0117) 922 2500 Email: [food.safety@bristol.gov.uk](mailto:food.safety@bristol.gov.uk)