

Page 1 of ....

| Trading name and address of the business: L  | AVAZZA was Delimarche ph street Bristel BS28 MW                    |
|--|--|
| Registered address (if different):   |  |
| Name of food business operator/proprietor:   | Brunels  |
| Person(s) interviewed:   |  |
| Type of Business: CGFC Type of Intervention: Doutine   | Date and Time of intervention: 3.5/11/22                           |
| Programmed intervention  | ☐ Follow up revisit  |
| ☐ Reactive intervention  | ☐ Revisit at FBO request   |
| Areas inspected: Whole Part (specify)  |  |
| Documents/records examined (specify):  |  |
| ☐ Company food safety management system☐ Training records/certificates   | ☐ SFBB pack ☐ Daily diary records                                  |
| ☐ Pest Control records   | ☐ Fridge/freezer temperature records ☐ Cooking temperature records |
| ☐ Delivery records/invoices  | ☐ Hot holding records  |
| □ Cleaning schedule  | ☐ Other:   |
| Samples taken: NUNT FAK  |  |
| Action proposed by Bristol City Council:   | N I  |
| □ None – Premises Satisfactory   | ☐ Remedial Action Notice   |
| Advisory Notes left at premises  | ☐ Hygiene Emergency Prohibition Notice/Order                       |
| □ Formal letter  | ☐ Prosecution  |
| ☐ Hygiene Improvement Notice   | □ Other:   |
| Summary of matters discussed during the inspect  | ion/further advice:  |
| Recommendations/Advisory Matters:  |  |
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| District Control of the Control of t |  |
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| Priority Actions/Improvements Necessary   | Page 2 of                                  |
|---|--|
| Compliance with food hygiene and safety procedures:   |  |
|   |  |
| NO issues   |  |
| Compliance with structural requirements:  | 4  |
|   |  |
| NO 188 USE  |  |
| Confidence in management/control procedures:  |  |
|   |  |
| NOISSUES  |  |
| 100 ()) ((2)  |  |
| The high priority works noted above should be completed by:   |  |
| Food Hygiene Rating: Criteria assessed  | Score                                      |
| Compliance with food hygiene and safety procedures:   | 0  |
| Compliance with structural requirements:  | 0  |
| Confidence in management/control procedures:  | 0  |
| Excluded from/ Exempt from/ included in Food Hygiene Rating Scheme  | 0 1 2 3 4 5                                |
| Compliance with food hygiene and safety procedures:  Compliance with structural requirements:  Confidence in management/control procedures:  Excluded from/ Exempt from/ included in Food Hygiene Rating Scheme  otes for food business operator: your business is included within the Food Hygiene Rating Scheme and you consider to a specific structure of the second structure of the second structure of your business is included within the Food Hygiene Rating Scheme and you consider to a specific structure of your should discuss this with the inspector. If you cannot resolve it with them you oring with the senior officer detailed below within 21 days of this notification of your oring with the senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification of your original senior officer detailed below within 21 days of this notification. | 0 1 2 3 40                                 |
| tes for food business operator: our business is included within the Food Hygiene Rating Scheme and you consider t ust, you should discuss this with the inspector. If you cannot resolve it with them yo ring with the senior officer detailed below within 21 days of this notification of you promation on the scheme, including template appeal or "right to reply" forms is available to the senior of your provided on request.  | hat the rating given is but may appeal the |
| ood Safety Officer/Environment Hall Officer   |  |
| o la  |  |
| od Safety Officer/Environment   11 0/6  | mercial<br>Menajer                         |

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Page 1 of ...

| Trading name and address of the business: L. DRT Hospital Marburgus | AVAZZA Was Delimarche                        |
|---|--|
| Registered address (if different):                                  | 1      |
| Name of food business operator/proprietor:                          | Brunels                                      |
| <u> </u>  |  |
| Person(s) interviewed:  |  |
| Type of Intervention: Toutine                                       | Date and Time of intervention: 25/11/22      |
| Programmed intervention   | ☐ Follow up revisit                          |
| ☐ Reactive intervention   | ☐ Revisit at FBO request                     |
| Areas inspected: Whole Part (specify)                               | ***  |
| Documents/records examined (specify):                               |  |
| ☐ Company food safety management system                             | ☐ SFBB pack ☐ Daily diary records            |
| ☐ Training records/certificates                                     | ☐ Fridge/freezer temperature records         |
| ☐ Pest Control records  | ☐ Cooking temperature records                |
| ☐ Delivery records/invoices   | ☐ Hot holding records                        |
| ☐ Cleaning schedule   | ☐ Other:                                     |
| Samples taken: NON 7 FAK  | 0  |
| Action proposed by Bristol City Council:                            |  |
| □ None – Premises Satisfactory                                      | Remedial Action Notice                       |
| Advisory Notes left at premises                                     | ☐ Hygiene Emergency Prohibition Notice/Order |
| □ Formal letter   | □ Prosecution                                |
| ☐ Hygiene Improvement Notice  | ☐ Other:                                     |
| Summary of matters discussed during the inspect                     | ion/further advice:                          |
| Recommendations/Advisory Matters:                                   |  |
| 7 A A   |  |
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| riority Actions/Improvements Necessary  | Page 2 of            |
|---|----------------------|
| Compliance with food hygiene and safety procedures:   | 100                  |
|   |                      |
| NO 155 UES  |                      |
| Compliance with structural requirements:  | 4 4                  |
| *   |                      |
| Noissuse  |                      |
| Confidence in management/control procedures:  |                      |
|   |                      |
| NO ISSUES   | 1 - 10               |
|   |                      |
| The high priority works noted above should be completed by:   |                      |
| Food Hygiene Rating: Criteria assessed  | Score                |
| Compliance with food hygiene and safety procedures:   | 0                    |
| Compliance with structural requirements:  | 0                    |
| Confidence in management/control procedures:  | 0                    |
| Excluded from/ Exempt from/ included in Food Hygiene Rating Scheme  | 0 1 2 3 4 5          |
| otes for food business operator:<br>your business is included within the Food Hygiene Rating Scheme and you consid<br>just, you should discuss this with the inspector. If you cannot resolve it with the                                   | m you may appeal the |
| oring with the senior officer detailed below within 21 days of this notification of formation on the scheme, including template appeal or "right to reply" forms is a od.gov.uk/ratings. A paper copy will be provided on request.  Since ! |                      |
| formation on the scheme, including template appeal or "right to reply" forms is a<br>od.gov.uk/ratings. A paper copy will be provided on request.   |                      |
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| B.R.I. Level 5 Mc  | rewnel's coffee House  |
|--|--|
| Registered address (if different):   | 7,30,000   |
| Name of food business operator/proprietor:   | Grewnel'S LTD  |
| Person(s) interviewed:   |  |
| Type of Business: Cafe Type of Intervention: Routine   | Date and Time of intervention: 16 20 511127  |
| Programmed intervention  | ☐ Follow up revisit  |
| ☐ Reactive intervention  | ☐ Revisit at FBO request   |
| Areas inspected: Whole Part (specify)  |  |
| Documents/records examined (specify):  | * The state of the |
| Company food safety management system Training records/certificates Pest Control records Delivery records/invoices Cleaning schedule                         | ☐ SFBB pack ☐ Daily diary records ☐ Fridge/freezer temperature records ☐ Cooking temperature records ☐ Hot holding records ☐ Other:  |
| Samples taken: NUNe +a   | IKEN   |
| Action proposed by Bristol City Council:   |  |
| <ul> <li>☑ None – Premises Satisfactory</li> <li>☐ Advisory Notes left at premises</li> <li>☐ Formal letter</li> <li>☐ Hygiene Improvement Notice</li> </ul> | <ul> <li>□ Remedial Action Notice</li> <li>□ Hygiene Emergency Prohibition Notice/Order</li> <li>□ Prosecution</li> <li>□ Other:</li> </ul>  |
| Summary of matters discussed during the inspe  | ction/further advice:  |
| Recommendations/Advisory Matters:  |  |
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| Priority Actions/Improvements Necessary   | Page 2 of  |
|---|--|
| Compliance with food hygiene and safety procedures: FULLYCO   | mpliante   |
| Compliance with structural requirements: fully camplian   | te   |
| Confidence in management/control procedures: fully comp   | liante   |
| The high priority works noted above should be completed by:   |  |
| Food Hygiene Rating: Criteria assessed  | Score  |
| Compliance with food hygiene and safety procedures:   | 0  |
| Compliance with structural requirements:  | . 0  |
| Confidence in management/control procedures:  | 0  |
| Excluded from/ Exempt from/ included in Food Hygiene Rating Scheme  | 0 1 2 3 4(5)                                       |
| otes for food business operator:  your business is included within the Food Hygiene Rating Scheme and you consider th:  njust, you should discuss this with the inspector. If you cannot resolve it with them you  coring with the senior officer detailed below within 21 days of this notification of your  information on the scheme, including template appeal or "right to reply" forms is available  inductionally appeared on request.  Name:  ood Safety Officer/Environmental Health Officer | I may appeal the<br>rating. A weblink to<br>ble at |
| eceived by (print name ition in business:   | Scl.   |
|   |  |
| case of any queries or disputes, please contact my senior officer:  |  |
| ublic Protection (City Hall), PO Box 3399, Bristol BS3 9FS el: (0117) 922 2500 Email: food.safety@bristol.gov.uk  |  |

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| B.R.I. Level 5 Mc                                    | rewnels coffee Hou                              |
|--|---|
| Registered address (if different):                   | arlborough street BS284                         |
| Name of food business operator/proprietor:           | Brewnel'S LTD                                   |
| Person(s) interviewed:                               |   |
| Type of Business: Cafe Type of Intervention: Routine | Date and Time of intervention: 16 00            |
| Programmed Intervention                              | ☐ Follow up revisit                             |
| ☐ Reactive intervention                              | ☐ Revisit at FBO request                        |
| Areas inspected: Whole Part (specify)                | `   |
| Documents/records examined (specify):                | w * 1 - 1                                       |
| Gempany food safety management system                | ☐ SFBB pack ☐ Daily diary records               |
| ☐ Training records/certificates                      | Fridge/freezer temperature records              |
| Pest Control records                                 | ☐ Cooking temperature records                   |
| Delivery records/invoices                            | ☐ Hot holding records                           |
| Cleaning schedule                                    | Other:  |
| Samples taken: NUNeta                                | IKEN  |
| Action proposed by Bristol City Council:             | N. M. A. H. |
| None – Premises Satisfactory                         | ☐ Remedial Action Notice                        |
| ☐ Advisory Notes left at premises                    | ☐ Hygiene Emergency Prohibition Notice/Order    |
| □ Formal letter                                      | ☐ Prosecution                                   |
| ☐ Hygiene Improvement Notice                         | ☐ Other:  |
| Summary of matters discussed during the inspec       | ction/further advice:                           |
| Recommendations/Advisory Matters:                    |   |
|  |   |
|  | 3   |
|  |   |
| - Alroass  |   |

| mpliance with food hygiene and safety procedures: FULLY COMP  |                               |
|---|-------------------------------|
|   |                               |
| nfidence in management/control procedures: fully complic  |                               |
| nfidence in management/control procedures: fully complic  | 1                             |
|   | ante                          |
| e high priority works noted above should be completed by:   |                               |
|   |                               |
| od Hygiene Rating: Criteria assessed  | Score                         |
| ompliance with food hygiene and safety procedures:  | 0                             |
| ompliance with structural requirements:   | 0                             |
| onfidence in management/control procedures:   | 0                             |
| cluded from/ Exempt from/ included in Food Hygiene Rating Scheme 0  | 1 2 3 46                      |
| es for food business operator: our business is included within the Food Hygiene Rating Scheme and you consider that the ust, you should discuss this with the inspector. If you cannot resolve it with them you may ing with the senior officer detailed below within 21 days of this notification of your rating rmation on the scheme, including template appeal or "right to reply" forms is available at d.gov.uk | appeal the<br>g. A weblink to |
| ned: Name   |                               |
| d Safety Officer/Environmental Health Officer Tel: (0117) 922   |                               |
| eived by (print name attion in business:  | 2-                            |
| eived by (print name in business:   |                               |
|   |                               |

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

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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: Brownel's Caffae Shap, Level 5 | Bristol Royal Informary,                               |
|--|--|
| Registered address (if different):                                       | borough Sty Bhstol 852 8HW                             |
| Name of food business operator/proprietor:                               | latering Hotel Services BRI                            |
| Person(s) interviewed:   |  |
| Type of Business: Type of Intervention:                                  | Date and Time of intervention:                         |
| Programmed intervention  | ☐ Follow up revisit                                    |
| ☐ Reactive intervention  | ☐ Revisit at FBO request                               |
| Areas inspected: Whole Part (specify)                                    |  |
| Documents/records examined (specify):                                    |  |
| Company food safety management system                                    | ☐ SFBB pack ☐ Daily diary records                      |
| ☐ Training records/certificates  | ☐ Fridge/freezer temperature records                   |
| Pest Control records   | Cooking temperature records                            |
| Delivery records/invoices  | ☐ Hot holding records                                  |
| Cleaning schedule  | □ Other:   |
| Samples taken:   |  |
| Action proposed by Bristol City Council:                                 | 6  |
| □ None – Premises Satisfactory   | ☐ Remedial Action Notice                               |
| Advisory Notes left at premises  | Hygiene Emergency Prohibition Notice/Order             |
| ☐ Formal letter  | □ Prosecution  |
| ☐ Hygiene Improvement Notice   | □ Other:   |
| Summary of matters discussed during the inspec                           | tion/further advice:                                   |
| Recommendations/Advisory Matters:  |  |
|  | her the towner time of the                             |
| recommend was you man  | whor the temperature of the part of your due deligence |
| dishiposher as monitored as  | band of how one confine                                |
| system.  |  |

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| Brewnel's Coffee Shop, Level 5                 | Brishol Royal Informary,<br>prough ST Brishol BS 2 8HW |
|--|--|
| Registered address (if different):             | brough Sty Basion 852 8AM                              |
| Name of food business operator/proprietor:     | atering Hotel Services BRI                             |
| Person(s) interviewed:                         |  |
| Type of Business:<br>Type of Intervention:     | Date and Time of intervention:                         |
| Programmed intervention                        | ☐ Follow up revisit                                    |
| ☐ Reactive intervention                        | ☐ Revisit at FBO request                               |
| Areas inspected: Whole Part (specify)          |  |
| Documents/records examined (specify):          |  |
| Company food safety management system          | ☐ SFBB pack ☐ Daily diary records                      |
| ☐ Training records/certificates                | ☐ Fridge/freezer temperature records ·                 |
| ☐ Pest Control records                         | ☑ Cooking temperature records                          |
| Delivery records/invoices                      | ☐ Hot holding records                                  |
| Cleaning schedule                              | ☐ Other:   |
| Samples taken:                                 | * 1  |
| Action proposed by Bristol City Council:       |  |
| ☐ None – Premises Satisfactory                 | ☐ Remedial Action Notice                               |
| Advisory Notes left at premises                | ☐ Hygiene Emergency Prohibition Notice/Order           |
| ☐ Formal letter                                | ☐ Prosecution  |
| ☐ Hygiene Improvement Notice                   | Other:   |
| Summary of matters discussed during the inspec | tion/further advice:                                   |
| Recommendations/Advisory Matters:              |  |
| I recommend that you wor                       | utor the temperature of the part of your due deligence |
| dishurasher as monthored as                    | part of your due augence                               |
| system.  |  |



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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).

| Brownel's Coffee Shop, Level 5                 | Bristol Royal Informary,                               |
|--|--|
| Registered address (if different):             | sorough Sty 6HS107 852 8HW                             |
| Name of food business operator/proprietor:     | catering Hotel Services BRI                            |
| Person(s) interviewed:                         |  |
| Type of Business:<br>Type of Intervention:     | Date and Time of intervention:                         |
| Programmed intervention                        | ☐ Follow up revisit                                    |
| ☐ Reactive intervention                        | ☐ Revisit at FBO request                               |
| Areas inspected: Whole Part (specify)          |  |
| Documents/records examined (specify):          | 1  |
| Company food safety management system          | ☐ SFBB pack ☐ Daily diary records                      |
| ☐ Training records/certificates                | ☐ Fridge/freezer temperature records                   |
| ☐ Pest Control records                         | Cooking temperature records                            |
| Delivery records/invoices                      | ☐ Hot holding records                                  |
| Cleaning schedule                              | ☐ Other:   |
| Samples taken:                                 |  |
| Action proposed by Bristol City Council:       |  |
| □ None – Premises Satisfactory                 | ☐ Remedial Action Notice                               |
| Advisory Notes left at premises                | ☐ Hygiene Emergency Prohibition Notice/Order           |
| ☐ Formal letter                                | ☐ Prosecution  |
| ☐ Hygiene Improvement Notice                   | ☐ Other:   |
| Summary of matters discussed during the inspec | tion/further advice:                                   |
| Recommendations/Advisory Matters:              |  |
| I recommend that you war                       | whor the temperature of the part of your due deligence |
| dishwasher is monitored as                     | part of your due deligence                             |
| system.  |  |

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| Registered address (if different):             | Briskel Royal Influmary,<br>porough St. Briskel 852 8HW |
|--|---|
| Name of food business operator/proprietor:     | latering Hotel Services BRI                             |
| Person(s) interviewed:                         |   |
| Type of Business:<br>Type of Intervention:     | Date and Time of intervention:                          |
| Programmed intervention                        | ☐ Follow up revisit                                     |
| ☐ Reactive intervention                        | ☐ Revisit at FBO request                                |
| Areas inspected: Whole Part (specify)          | -1 4 8 1 1 4  |
| Documents/records examined (specify):          |   |
| ☑ Company food safety management system        | ☐ SFBB pack ☐ Daily diary records                       |
| ☐ Training records/certificates                | ☐ Fridge/freezer temperature records                    |
| ☐ Pest Control records                         | ☐ Cooking temperature records                           |
| Delivery records/invoices                      | ☐ Hot holding records                                   |
| Cleaning schedule                              | Other:  |
| Samples taken:                                 |   |
| Action proposed by Bristol City Council:       |   |
| □ None – Premises Satisfactory                 | ☐ Remedial Action Notice                                |
| Advisory Notes left at premises                | ☐ Hygiene Emergency Prohibition Notice/Order            |
| ☐ Formal letter                                | ☐ Prosecution   |
| ☐ Hygiene Improvement Notice                   | ☐ Other:  |
| Summary of matters discussed during the inspec | tion/further advice:                                    |
| Recommendations/Advisory Matters:              |   |
| 0 4 -  | In the towners two ont the                              |
| I recommend that you man                       | wfor the temperature of the part of your due deligence  |
| dishursher is non-loved as                     | bare of about one contract                              |
| system.  |   |



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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).

|  | Bur walls Corren House                       |
|--|--|
| Marthananch St. C                                  | 1 Contr. Evalut                              |
| Registered address (if different):                 | . 1  |
| - Bustal Bay . I due                               | ich es king ensured Ble                      |
| Name of food business operator/proprietor:         |  |
| Existel Papel                                      | Interpret /                                  |
| Person(s) interviewed:                             | 2  |
| Type of Business: 12 -: to 1 Type of Intervention: | Date and Time of intervention.   6 . 5 : 1 5 |
| Programmed intervention                            | ☐ Follow up revisit                          |
| ☐ Reactive intervention                            | C Revisit at FBO request                     |
| Areas inspected: Whole Part (specify)              |  |
| Docyments/records examined (specify):              |  |
| Company food safety management system              | SFBB pack Daily diary records                |
| Training records/certificates                      | Fridge/freezer temperature records           |
| Pest Control records                               | Cooking temperature records                  |
| Delivery records/invoices                          | ☑ Hot holding records                        |
| Cleaning schedule                                  | Other:                                       |
| Samples taken:                                     | NY NE  |
| Action proposed by Bristol City Council:           |  |
| None - Premises Satisfactory                       | Remedial Action Notice                       |
| Advisory Notes left at premises                    | Hygiene Emergency Prohibition Notice/Order   |
| [] Formal letter                                   | Prosecution                                  |
| ☐ Hygiene Improvement Notice                       | □ Other:                                     |
| Summary of matters discussed during the inspec     |  |
| summary of matters discussed during the hispec     | tion/rurther advice:                         |
| Recommendations/Advisory Matters:                  |  |
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| Priority Actions/Improvements Necessary             |   |     | Page 2 | of to |
|---|---|-----|--------|-------|
| Compliance with food hygiene and safety procedures: |   |     |        |       |
|   |   | Į.  |        |       |
| Compliance with structural requirements:            |   |     |        | 8.    |
|   | 9 |     |        |       |
| Confidence in management/control procedures:        |   |     | -      |       |
|   |   |     |        |       |
| A S S   |   | S 6 |        |       |

| The high priority works noted above should be completed by: | NIA |
|---|-----|
|   |     |

| Food Hygiene Rating: Criteria assessed                             | Score        |
|--|--------------|
| Compliance with food hygiene and safety procedures:                | 10           |
| Compliance with structural requirements:                           | 0            |
| 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 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 <a href="food.gov.uk/ratings">food.gov.uk/ratings</a>. A paper copy will be provided on request.

| Signed:<br>Food Salety Officer/Environmental Health Officer | Name:                 |
|---|-----------------------|
| Received by (print name):                                   | Position in business: |

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

Public Protection (City Hall), PO Box 3176, Bristol BS3 9FS

Tel: (0117) 922 2500

Fax: (0117) 922 4711

Email: food.safety@bristol.gov.uk

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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).

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|--|--|
| Morlbonneth St. C.   | to Contin Existal                            |
| Registered address (if different):   |  |
| Bustol Parallin  | inter King Commend Bld                       |
| Name of food business operator/proprietor:   |  |
| Toristal Rayal   | Tutioner                                     |
| Person(s) interviewed:   | A SOLL A R. WAY AMERICAN                     |
|  |  |
| Type of Business: 12 = 1 = 1   | Date and Time of Intervention: 6 3 1 3       |
| Programmed intervention  | C1   |
| 3  | ☐ Follow up revisit                          |
| Reactive intervention  | ☐ Revisit at FBO request                     |
| Areas inspected: Whole El Part (specify)   | 1  |
| Docyments/records examined (specify):  |  |
|  |  |
| Company food safety management system  | SFBB pack Daily diary records                |
| LY Training records/certificates   | Fridge/freezer temperature records           |
| Pest Control records   | CV Cooking temperature records               |
| Delivery records/invoices  | ☑ Hot holding records                        |
| Cleaning schedule  | 5) Other:                                    |
| Samples taken:   | NU ME  |
| Action proposed by Bristol City Council:   |  |
| None - Premises Satisfactory   | Remedial Action Notice                       |
| Advisory Notes left at premises  | ☐ Hygiene Emergency Prohibition Notice/Order |
| Formal letter  | Prosecution                                  |
| Hygiene Improvement Notice   | Other:                                       |
|  |  |
| Summary of matters discussed during the inspec   | tion/further advice:                         |
| Recommendations/Advisory Matters:  |  |
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| Priority Actions/Improvements Necessary             |     | Page 2 of |
|---|-----|-----------|
| Compliance with food hygiene and safety procedures: |     |           |
|   |     |           |
| Compliance with structural requirements:            | 2 2 |           |
|   |     | ų.        |
|   |     | Y         |
| Confidence in management/control procedures:        |     |           |
|   |     |           |
|   |     | *         |

| The high priority works noted above should be completed by: | NIA |
|---|-----|
|   |     |

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

Notes for food business operator:

If your 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:  | <br>Name:                               |
|--|---|
| Food Safety Omcer/Environmental Health Officer | *************************************** |
| Received by (print name):                      | <br>Position in business:               |

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

Public Protection (City Hall), PO Box 3176, Bristol BS3 9F5 Tel: (0117) 922 2500

Fax: (0117) 922 4711

Email: food.safety@bristol.gov.uk

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Page 1 of 2.

| Brewyol's Coffee Shop, Level 5 Bristol Royal Informary, Registered address (if different): Martborough St ) Bristol BS 2 8+160 |  |  |  |
|--|--|--|--|
| Registered address (if different): Marl borough St ) Brishol BS 2 8 HW   |  |  |  |
| Name of food business operator/proprietor:   | atering Hotel Services BRI                   |  |  |
| Person(s) interviewed:   |  |  |  |
| Type of Business:<br>Type of Intervention:   | Date and Time of intervention:               |  |  |
| Programmed intervention  | ☐ Follow up revisit                          |  |  |
| ☐ Reactive intervention  | ☐ Revisit at FBO request                     |  |  |
| Areas inspected: Whole ☑ Part (specify) □  |  |  |  |
| Documents/records examined (specify):  | a nati                                       |  |  |
| Company food safety management system  | ☐ SFBB pack ☐ Daily diary records            |  |  |
| ☐ Training records/certificates  | ☐ Fridge/freezer temperature records         |  |  |
| ☐ Pest Control records   | ☐ Cooking temperature records                |  |  |
| Delivery records/invoices  | ☐ Hot holding records                        |  |  |
| Cleaning schedule  | ☐ Other:                                     |  |  |
| Samples taken:   |  |  |  |
| Action proposed by Bristol City Council:   |  |  |  |
| □ None – Premises Satisfactory   | ☐ Remedial Action Notice                     |  |  |
| Advisory Notes left at premises  | ☐ Hygiene Emergency Prohibition Notice/Order |  |  |
| ☐ Formal letter  | ☐ Prosecution                                |  |  |
| ☐ Hygiene Improvement Notice   | ☐ Other:                                     |  |  |
| Summary of matters discussed during the inspection/further advice:   |  |  |  |
| Recommendations/Advisory Matters:  |  |  |  |
| I recommend that you monifor the temperature of the  |  |  |  |
| I recommend that you mondor the temperature of the dishwosher as mondored as part of your due diligence system.                |  |  |  |
| system.  |  |  |  |



| Priority Actions/Improvements Necessary  | Page 2 of  |  |
|--|------------|--|
| Compliance with food hygiene and safety procedures:  (1) Worm chopping boards should be replaced as necessary.  (2) I recommend that the temperature of the the dishubsher is monitored a recorded as part of your due diligence chocks. |            |  |
| Compliance with structural requirements:  ① Ensure that the EFKs are working properly.   |            |  |
| Confidence in management/control procedures:  Generally compliant  |            |  |
| The high priority works noted above should be completed by:  | 4 orgoing. |  |
| Food Hygiene Rating: Criteria assessed   | Score      |  |
| Compliance with food hygiene and safety procedures:  | 5          |  |

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

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| Signed: Food Safety/Officer/Environmental Health Officer | Name:                            |
|--|----------------------------------|
| Took Surety Sincer, Environmental Treatment of the       | Tel: (0117) 922                  |
| Received by (print name):                                | Position in business: Supervisor |

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

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

