



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>LAVAZZA was Deli Marche</u> <u>BRI Hospital Marlborough Street Bristol BS2 8HW</u>	
Registered address (if different):	
Name of food business operator/proprietor: <u>Bruneis</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Cafe</u> Type of Intervention: <u>Routine</u>	Date and Time of intervention: <u>25/11/22</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 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"/> SFBB pack <input type="checkbox"/> Daily diary records <input type="checkbox"/> Fridge/freezer temperature records <input type="checkbox"/> Cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>None taken</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
Compliance with food hygiene and safety procedures:	
NO ISSUES	
Compliance with structural requirements:	
NO ISSUES	
Confidence in management/control procedures:	
NO ISSUES	
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

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] Name: [Redacted]
Food Safety Officer/Environmental Health Officer
Tel: [Redacted]
Received by (print name): [Redacted] Position in business: Commercial Manager

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

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



FOOD PREMISES INTERVENTION REPORT

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Trading name and address of the business: <u>LAVAZZA was Deli Marche</u> <u>BRI Hospital Marlborough Street Bristol BS2 8HW</u>	
Registered address (if different):	
Name of food business operator/proprietor: <u>Bruneis</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>CAFE</u> Type of Intervention: <u>Routine</u>	Date and Time of intervention: <u>25/11/22</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 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"/> SFBB pack <input type="checkbox"/> Daily diary records <input type="checkbox"/> Fridge/freezer temperature records <input type="checkbox"/> Cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>None taken</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
Compliance with food hygiene and safety procedures:	
NO ISSUES	
Compliance with structural requirements:	
NO ISSUES	
Confidence in management/control procedures:	
NO ISSUES	

The high priority works noted above should be completed by:	
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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

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: Commercial Manager

In case of any queries or disputes, please contact my senior officer:
Simon Melican, Tel: (0117) 922 2500

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) 853/2004, 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>Brownell's Coffee House</u> <u>B.R.I. Level 5 Marlborough Street BS28HW</u>	
Registered address (if different):	
Name of food business operator/proprietor: <u>Brownell's LTD</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Cafe</u> Type of Intervention: <u>Routine</u>	Date and Time of intervention: <u>16.00</u> <u>5/11/21</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 type="checkbox"/> Part (specify) <input type="checkbox"/>	
Documents/records examined (specify): <input checked="" type="checkbox"/> Company food safety management system <input checked="" type="checkbox"/> Training records/certificates <input type="checkbox"/> Pest Control records <input checked="" type="checkbox"/> Delivery records/invoices <input 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"/> Cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>NONE taken</u>	
Action proposed by Bristol City Council: <input checked="" type="checkbox"/> None – Premises Satisfactory <input 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
Compliance with food hygiene and safety procedures: <i>Fullly compliante</i>	
Compliance with structural requirements: <i>fully compliante</i>	
Confidence in management/control procedures: <i>fully compliante</i>	

The high priority works noted above should be completed by:	
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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

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:
Food Safety Officer/Environmental Health Officer

Name:

Received by (print name)

Signature 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



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Trading name and address of the business: <u>Brewnells Coffee House</u> <u>B.R.I. Level 5 Marlborough Street BS284W</u>	
Registered address (if different):	
Name of food business operator/proprietor: <u>Brewnells LTD</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Cafe</u> Type of Intervention: <u>Routine</u>	Date and Time of intervention: <u>16.00</u> <u>5/11/27</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 checked="" type="checkbox"/> Training records/certificates <input checked="" type="checkbox"/> Pest Control records <input checked="" 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"/> Cooking temperature records <input type="checkbox"/> Hot holding records <input type="checkbox"/> Other:
Samples taken: <u>None taken</u>	
Action proposed by Bristol City Council: <input checked="" type="checkbox"/> None – Premises Satisfactory <input 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
Compliance with food hygiene and safety procedures: <i>Fullly compliante</i>	
Compliance with structural requirements: <i>fully compliante</i>	
Confidence in management/control procedures: <i>fully compliante</i>	

The high priority works noted above should be completed by:	
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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

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 *Information and forms will be provided on request.*

Signed:
Food Safety Officer/Environmental Health Officer

Name:

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



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Trading name and address of the business: <i>Brewery's Coffee Shop, Level 5 Bristol Royal Infirmary</i>	
Registered address (if different): <i>Marlborough St, Bristol BS2 8HW</i>	
Name of food business operator/proprietor: <i>Catering Hotel Services BRI</i>	
Person(s) interviewed: [REDACTED]	
Type of Business: Type of Intervention: <input checked="" type="checkbox"/> Programmed intervention <input type="checkbox"/> Reactive intervention	Date and Time of 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 checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBB pack <input type="checkbox"/> Daily diary records <input 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:	
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: <i>I recommend that you monitor the temperature of the dishwasher as monitored as part of your due diligence system.</i>	



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: <i>Breusnel's Coffee Shop, Level 5 Bristol Royal Infirmary</i>	
Registered address (if different): <i>Marlborough St, Bristol BS2 8HW</i>	
Name of food business operator/proprietor: <i>Catering Hotel Services BRI</i>	
Person(s) interviewed: [REDACTED]	
Type of Business: Type of Intervention: <input checked="" type="checkbox"/> Programmed intervention <input type="checkbox"/> Reactive intervention	Date and Time of 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 checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBB pack <input type="checkbox"/> Daily diary records <input 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:	
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: <i>I recommend that you monitor the temperature of the dishwasher as monitored as part of your due diligence system.</i>	



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>Brewer's Coffee Shop, Level 5 Bristol Royal Infirmary</u>	
Registered address (if different): <u>Marlborough St, Bristol BS2 8HW</u>	
Name of food business operator/proprietor: <u>Catering Hotel Services BRI</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: Type of Intervention: <input checked="" type="checkbox"/> Programmed intervention <input type="checkbox"/> Reactive intervention	Date and Time of 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 checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBB pack <input type="checkbox"/> Daily diary records <input 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:	
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: <u>I recommend that you monitor the temperature of the dishwasher as monitored as part of your due diligence system.</u>	



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: <i>Brewer's Coffee Shop, level 5 Bristol Royal Infirmary</i>	
Registered address (if different): <i>Marlborough St, Bristol BS2 8HW</i>	
Name of food business operator/proprietor: <i>Catering Hotel Services BRI</i>	
Person(s) interviewed: [REDACTED]	
Type of Business: Type of Intervention: <input checked="" type="checkbox"/> Programmed intervention <input type="checkbox"/> Reactive intervention	Date and Time of 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 checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input type="checkbox"/> SFBB pack <input type="checkbox"/> Daily diary records <input 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:	
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: <i>I recommend that you monitor the temperature of the dishwasher as monitored as part of your due diligence system.</i>	



FOOD PREMISES INTERVENTION REPORT

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Specific legislation under which inspection conducted: Regulation (EC) 178/2002, Regulation (EC) 853/2004, 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>Burwicks Coffee House</u> <u>Marlborough St, City Centre, Bristol</u>	
Registered address (if different): <u>Bristol Royal Infirmary, King Edward Bldg</u>	
Name of food business operator/proprietor: <u>Bristol Royal Infirmary</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Take away</u>	Date and Time of intervention: <u>16.8.13</u>
Type of Intervention: <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 checked="" type="checkbox"/> Training records/certificates <input checked="" type="checkbox"/> Pest Control records <input checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input checked="" type="checkbox"/> SFBB pack <input checked="" type="checkbox"/> Daily diary records <input checked="" type="checkbox"/> Fridge/freezer temperature records <input checked="" type="checkbox"/> Cooking temperature records <input checked="" type="checkbox"/> Hot holding records <input checked="" type="checkbox"/> Other:
Samples taken: <u>NONE</u>	
Action proposed by Bristol City Council: <input checked="" type="checkbox"/> None - Premises Satisfactory <input 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:	
Confidence in management/control procedures:	

The high priority works noted above should be completed by:	N/A
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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

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: [Redacted]

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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Trading name and address of the business: <u>Burnwood's Cotton House</u> <u>11 Marlborough St, City Centre, Bristol</u>	
Registered address (if different): <u>Bristol Royal Insurance, King Edward Bld</u>	
Name of food business operator/proprietor: <u>Bristol Royal Insurance</u>	
Person(s) interviewed: [REDACTED]	
Type of Business: <u>Retail</u>	Date and time of intervention: <u>16.5.17</u>
Type of Intervention: <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 checked="" type="checkbox"/> Training records/certificates <input checked="" type="checkbox"/> Pest Control records <input checked="" type="checkbox"/> Delivery records/invoices <input checked="" type="checkbox"/> Cleaning schedule	<input checked="" type="checkbox"/> SFBB pack <input checked="" type="checkbox"/> Daily diary records <input checked="" type="checkbox"/> Fridge/freezer temperature records <input checked="" type="checkbox"/> Cooking temperature records <input checked="" type="checkbox"/> Hot holding records <input checked="" type="checkbox"/> Other:
Samples taken: <u>None</u>	
Action proposed by Bristol City Council: <input checked="" type="checkbox"/> None - Premises Satisfactory <input 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:	
Confidence in management/control procedures:	

The high priority works noted above should be completed by:	N/A
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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

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]

Received by (print name): [Redacted]

Position in business: [Redacted]

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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Trading name and address of the business:

Brewer's Coffee Shop, Level 5 Bristol Royal Infirmary,

Registered address (if different):

Marlborough St, Bristol BS2 8HW

Name of food business operator/proprietor:

Catering Hotel Services BRI

Person(s) interviewed:



Type of Business:

Type of Intervention:

Date and Time of intervention:

☒ Programmed intervention

☐ Reactive intervention

☐ Follow up revisit

☐ Revisit at FBO request

Areas inspected: Whole ☒ Part (specify) ☐

Documents/records examined (specify):

☒ 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:

Action proposed by Bristol City Council:

☐ None – Premises Satisfactory

☒ Advisory Notes left at premises

☐ Formal letter

☐ Hygiene Improvement Notice

☐ Remedial Action Notice

☐ Hygiene Emergency Prohibition Notice/Order

☐ Prosecution

☐ Other:

Summary of matters discussed during the inspection/further advice:

Recommendations/Advisory Matters:

I recommend that you monitor the temperature of the dishwasher as monitored as part of your due diligence system.

Compliance with food hygiene and safety procedures:

- ① Worn chopping boards should be replaced as necessary.
- ② I recommend that the temperature of the the dishwasher is monitored & recorded as part of your due diligence checks.

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:

Immediately & ongoing.

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

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: ..
Food Safety Officer/Environmental Health Officer

Name:

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

