Further to your Information request ER65034 please find your questions and our responses below:

I am writing to make a request under the Freedom of Information Act for copies of restaurant hygiene inspection reports and pest reports.

More specifically, for the restaurants listed below I would like the following:

1. For the most recent THREE inspections, a copy of all food hygiene inspection reports and related documents (including photographs taken), and pest reports.

2. A copy of any correspondence in relation to these reports between the council and restaurant.

The restaurant details are:
(Please note: we have included addresses as listed, but these may vary with your records).

The Fat Duck
High Street, Bray, Berkshire SL6 2AQ
Windsor and

Response: Please see attached.

This concludes your request ER65034

If you require translation of the information you have been sent please do not hesitate the contact us.

If you are unhappy with the information we have provided in response to your request please write to:

Information Management Team Manager
Royal Borough of Windsor & Maidenhead
Town Hall, St Ives Road
Maidenhead
SL6 1RF

or send an e-mail to martin.tubbs@rbwm.gov.uk

We are proud to be one of the leading authorities in England for consistently responding to information requests within the 20 working days set down by statute. Information about our performance and summaries of requests received can be found on our website:

http://www.rbwm.gov.uk/web/foi_information_requests.htm

We are keen to hear about your experience with the Information Management Team here at the Royal Borough of Windsor & Maidenhead and look forward to
receiving any comments you have about the way your information request was processed.

Please send any feedback to the Information Management Team Manager either by e-mail martin.tubbs@rbwm.gov.uk or in writing to the address above.

Yours sincerely

Chris Daniels
Information Management Officer
Legal Department
Corporate Directorate
Royal Borough of Windsor & Maidenhead
Town Hall, St.Ives Road
Maidenhead SL6 1RF
REPORT OF AN INSPECTION CARRIED OUT UNDER:
FOOD SAFETY ACT 1990 & FOOD HYGIENE (ENGLAND) REGULATIONS 2006 ☑
HEALTH & SAFETY AT WORK (etc) ACT 1974 ☑
HEALTH ACT 2006 (SMOKEFREE) ☑

PREMISES DETAILS

Premises name: The Fat Duck
Trading name (if different): 
Address: High Street, Bray, Berkshire
Person seen and job title: 
Type of food handled: Tasting Menu
Approx no. of customers/day: 100
No. of employees: 40
Home Authority:

REASON FOR VISIT

Primary Inspection ☑ Complaint ☐ Revisit ☐ Sampling ☐ Enforcement ☐ Accident Investigation ☐

POINTS INSPECTED

Whole premise ☑ Part premises ☐ Product design/menus ☑ Raw materials ☑
Quality systems ☑ Completed product ☐ Production process ☑ Storage/distribution ☑
Packaging/labelling/Stock control ☑ Materials/articles in contact with food ☑
Sample taken ☐ (Details: NA)

LEGAL REQUIREMENTS (L) and RECOMMENDATIONS (R)

It is understood that today is the first day of offering only the Tasting Menu.

It is recommended that the outside storage No 6 and No 4 has extra ventilation. This would help keep the dry stores cooler and help the Pastry unit to maintain operating temperatures. (At the time of unspection this unit in No 6 was operating satisfactorily)

It is recommended that screens are fitted to the windows in the chocolate room if they need to be opened for ventilation during preparation.

Ensure that any actions taken following calibrations...
Legislation requirements and recommendations:

The water temperatures in the prep kitchen are recorded on your documentation.

It is noted that further HACCP training has been carried out by key personnel.

Other aspects discussed were found to be satisfactory.

(Ambient Temp. 30°C)

Records & documents examined:

- Disease exclusion policy
- Cleaning schedules
- Training records
- Law poster
- Recipe spec
- Pest control contract
- Temperature records
- Safety policy
- Food safety management system
- Inspection records
- Accident records
- Risk assessment(s)

Documents left at premises or to follow:

- Food Hygiene Guide for Businesses
- Health & Safety leaflets covering
- Safer Food Better Business
- Other
- RBWM Food Hygiene Guide for Businesses

Summary of action taken to be taken by authority:

- Carbon copy report issued
- Letter & Schedule(s)
- Revisit
- Improvements/Prohibition Notice

Within (timescale)

If you do not understand or wish to discuss this report please contact the officer below:

Issued by: Wendy Raftery
Designation: EHO or FSO
Signature:

Mobile:
Date: 17/07/09

Received by: Richard [Name]
Position: Exec. Chef
Signature:

Important notes for the food business owner / proprietor / operator:

This report only covers the areas inspected at the time of the inspection. It does not necessarily indicate compliance with all of the provisions of the Acts and Regulations made thereunder. If you feel any of the points raised are not justified please contact Tabitha Hasey, Team Leader, Commercial Services on Tel: 01628 683599 or at York House, Sheet Street, Windsor, Berkshire SL4 1DD within two weeks of the date of this inspection.

This inspection report and records of this inspection are subject to provisions of the Freedom of Information Act 2000 and may be released by this Authority to the public or any party seeking disclosure in writing.

The risk rating determined from this inspection will be converted to a star rating for eligible premises when this Authority launches the Scores on the Doors Scheme. This star rating will be displayed on the RBWM website for the general public to see when the scheme is launched.
REPORT OF AN INSPECTION CARRIED OUT UNDER:
HEALTH & SAFETY AT WORK (etc) ACT 1974 ☑
FOOD HYGIENE (ENGLAND) REGULATIONS 2006 ☑

<table>
<thead>
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<td>Al Catte</td>
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<td>≈ 20</td>
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Primary Inspection ☑ Complaint ☐ Revisit ☐ Sampling ☐ Enforcement ☐ Accident Investigation ☐

| Whole premise | ☑ Part premises | ☐ Product design/menus | ☑ Raw materials | ☑ Quality systems | ☑ Completed product | ☑ Production process | ☑ Storage/distribution |
| Code           | ☑ Packaging/labelling/ | ☐ Materials/articles in contact with food | ☑ Stock control | ☑ Sample taken | ☐ (Details NA) |

All matters discussed at the time were found to be satisfactory.
A report detailing specific requirements regarding your food safety management system will be sent in due course.
8th October 2007

The Fat Duck
High street
Bray
Berkshire
SL6 2 AQ

Dear [Name]

Re: The Fat Duck High Street Bray
Food Hygiene (England) Regulations 2006

I refer to my food hygiene visit that was carried out 18th September by myself and in the presence of [Name].

At the time of the visit the following points were discussed with Mr. Purslow and Ashley and require your attention if they have not already been attended too.

**Food Safety**

1. Repair the wall tiles to the area above the washing up sink and maintain in a sound condition.
2. The ventilation unit that had been installed above the dishwasher unit seemed to be ‘drawing’ air satisfactorily at the time of the visit. However, this unit should be regularly checked and maintained to ensure that condensation does not form inside the pipe work that may lead to bacterial and/or mould growth in the future.
3. Your food safety management system continues to be developed. There are some good practices that you carry out that should be included. These include your sampling regime as a means of verification of your food management systems and the calibration of thermometer probes.
4. It would be good practice to include the titles of the legislation that you refer to in your food safety management system and include a copy for reference.
5. The area used for housing the drip ice freezer should be suitably sealed leaving a surface that can be easily and effectively cleaned.
Health and Safety
I was pleased to see that your health and safety documentation has also progressed and the following recommendations should be implemented.

6. Your policy should include an organizational tree and be sign and dated on implementation.
7. A list of first-aiders should be displayed in a prominent place such as the staff notice board for their information.
8. Include the trolley and box scheme in your risk assessments.
9. Update the risk assessment that has been carried out for the dri ice machine.
10. Ensure that you follow up any action highlighted from the Electrical Testing Reports that you have carried out and keep a written record. As discussed with a report from 4.3.07 highlighted item 4—urgent attention to circuit 7” —No record had been made that this had been followed up.

Please find enclosed a number of leaflets regarding health and safety for your information.

Should you wish to discuss this matter further please do not hesitate to contact Tabitha Hosey Commercial Services Team Leader or me on 01628 683599.

Yours sincerely

Wendy Foster
Food and Safety Officer
REPORT OF AN INSPECTION CARRIED OUT UNDER:


FOOD SAFETY ACT 1990 & FOOD HYGIENE (ENGLAND) REGULATIONS 2006 ■

HEALTH & SAFETY AT WORK (etc) ACT 1974 ■

HEALTH ACT 2006 (SMOKEFREE) ■

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**LEGAL REQUIREMENTS (L) and RECOMMENDATIONS (R):**

A full written report will be sent.
### Records & Documents Examined

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<th>Disease exclusion policy</th>
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### Documents Left at Premises or to Follow

- Food Hygiene Guide for Businesses
- Safer Food Better Business
- RBWM Food Hygiene Guide for Businesses
- Health & Safety leaflets covering
- Other

### Summary of Action Taken or To Be Taken by Authority

- Carbon copy report issued
- Letter & Schedule(s)
- Improvements/Prohibition Notice

IF YOU DO NOT UNDERSTAND OR WISH TO DISCUSS THIS REPORT PLEASE CONTACT THE OFFICER BELOW

**Issued by:**

Wendy Foster

Designation: EHO or FSO

Signature:

**Mobile:**

[Redacted]

Date: 17/2/11

**Received by:**

[Redacted]

Position: [Redacted]

Signature:

(Name in BLOCK capitals)

### Important Notes for the Food Business Owner/Proprietor/Operator

This report only covers the areas inspected at the time of the inspection. It does not necessarily indicate compliance with all of the provisions of the Acts and Regulations made thereunder. If you feel any of the points raised are not justified please contact Tabitha Hesey, Team Leader, Commercial Services on Tel: 01628 683599 or at York House, Street Street, Windsor, Berkshire SL4 1DD within two weeks of the date of this inspection.

This inspection report and records of this inspection are subject to provisions of the Freedom of Information Act 2000 and may be released by this Authority to the public or any party seeking disclosure in writing.

The risk rating determined from this inspection will be converted to a star rating for eligible premises when this Authority launches the Scorn on The Doors Scheme. This star rating will be displayed on the RBWM website for the general public to see when the scheme is launched.
21 March 2011

The Fat Duck
High Street
Bray
Berkshire
SL6 2 AQ

Dear [unnamed],

Food Safety Act 1990
RE: The Fat Duck Bray

I refer to the food hygiene inspection carried out on 17th February 2011 when Head Chef was seen.
It is understood that only the Tasting Menu is prepared and served with seasonal changes to the menu.
Although a full report was not left at the time of my visit I did go through these points verbally with the Head Chef and wish to confirm below.

1. It was good to see that the implementation of the food safety management system has continued and that understands what is required and is enthusiastic about its upkeep.

2. The documented system had been reviewed and updated when the venison dish had been introduced to the menu in November 2010. This should be continued when new menu items are included or reintroduced.

3. On the list of water bath temperature/time combination charts in the kitchen there was no listing for venison. Ensure the information is written in permanent ink immediately any item is introduced as this time/temperature combination is critical to food safety.

4. Replace the 'duct' tape on the grill handles as it was showing signs of wear and cannot be easily cleaned. Please investigate a more permanent solution that is heard wearing and easy to maintain and clean.
5. The ventilation fan in the outside storage area No.2 should be thoroughly cleaned and maintained in a clean condition.

6. It was noted that the vacuum packaging machine in the development kitchen is being used for both raw and cooked foods. Whilst you have a cleaning and sanitizing regime in place to help prevent cross contamination I must bring the latest guidelines from the Food Standards Agency to your attention regarding E.coli 0157 which can be found at www.food.gov.uk. Consideration should therefore be given to providing a separate machine for raw and cooked foods.

Please find enclosed your window/door sticker showing the food safety star rating which has been determined for your business based on food hygiene standards found at the time of the inspection. Congratulations on being awarded 5 Stars.
You can view the star rating for all food premises in the Borough by visiting www.rbwm.gov.uk/web/eh_scores_on_the_doors.htm; where you can also find details of the scheme by going to the link ‘Scores on the Doors Policy’.

Should you wish to discuss this matter further please do not hesitate to contact Tabitha Hosey Commercial Services Team Leader or me on 01628 683599.

Yours sincerely

[Signature]

Wendy Foster
Food and Safety Officer
Environmental Health