REPORT OF AN INSPECTION CARRIED OUT UNDER:
FOOD SAFETY ACT 1990 & FOOD HYGIENE (ENGLAND) REGULATIONS 2006

HEALTH & SAFETY AT WORK (etc) ACT 1974 ☐ OTHER ☐

PREMISES DETAILS

Premises name: Bob's Restaurant
Address: High St, Ascot
Person seen and job title: (FRO)
Type of Food/Business: Pub/Club
Approx. no. of customers/day: 30
No. of employees: 10
Home / PAP Authority: V

REASON FOR VISIT

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

POINTS INSPECTED

Whole premise ☐ Part premises ☐ Product design/menus ☐ Storage/distribution ☐
Production process ☐ Sample taken ☐ (Details Kitchen, Bar Room, Cellar, Bag + Sanitary Accommodation)

(L) PRIORITY ACTIONS/LEGAL REQUIREMENTS & (R) RECOMMENDATIONS

Headings: (H) Hygiene (S) Structure (C) Confidence in Management

Food Hygiene:

(1) Foods must be stored at temperatures of 8°C or below - air temp of unit in kitchen service hired was 16.1°C (not outside space) Is this being monitored? If unit is not capable of achieving satisfactory food temps it must be renewed/replaced or used for only low risk foods. Storage in this unit was also poor - sausages were stored adjacent to cheese and directly on top of guacamole.

- Foods in freezer units must be labelled and date coded (back room + cellar)
- There must be clear separation of raw meat

(2) High risk (cooked and ready to eat) foods - ideally separate higluises and freezers should be used (see guidance of Control of E: Coli: Povuired) + ensure all suitable controls are put into place to prevent risk of contamination by E: Coli: 0157.
(L) PRIORITY ACTIONS/LEGAL REQUIREMENTS & (R) RECOMMENDATIONS

Headings: (H) Hygiene  (S) Structure  (C) Confidence in Management

(L) Do not store outside clothing/glees in danger area due to potential risk of contamination.

(L) There was no anti-bac soap at base hand basin in the kitchen (although there was a stand in storage).

(L) Ensure all frequently touched surfaces (such as fridge handles, taps, doors) are frequently cleaned and sanitised. There was little evidence to show this was being done. These will be tested at time of revisit using an ATP meter.

(L) Thoroughly clean/disinfect bread box which contained some mould growth. Any unused bread must be disposed of promptly.

(L) Some homemade sauce was left too cool in the kitchen from lunch time. It had not been decanted and was still hot some 2 hours later. This is a particularly poor practice and there is a risk of clostridium being produced (food poisoning).

Ensure foods are cooled quickly (within 90 minutes) and that cooling is more closely monitored.

STRUCTURE

(L) Replace/renew rusted shelves and damaged freezer drawers.

(L) Seals + Rims of freezers and fridge units were observed to be mouldy. These must be cleaned regularly and be incorporated into a cleaning schedule.

(L) Thoroughly clean ice machine in cellar.

(L) Replace worn brushes used in glass and dish washer. Ensure the machines are cleaned/descaled regularly to enable effective cleaning.
Structure (Continued)

4. The back room and dry goods store and pots at the kitchen appeared cluttered - tidy up and remove unused items to encourage more effective cleaning throughout.

5. Investigate roof leak to mens toilet (possibly a skill?) seaward.

6. Check out quiet and electrical drain to yard area. The yard would benefit from resurfacing of pots to achieve effective sweeping & mowing down.

7. Replace or clean old blue bin behind bar.

8. Repair / renew damaged floor covering / lining behind bar.

9. The back room has come into some disrepair. Wallpaper was hoarding all walls, ceiling & plaster were peeling and woodwork generally was in need of cleaning & redecoration.

10. The floor was dirty in the kitchen, particularly between and beneath units.

11. Thoroughly clean the microwave.

12. The freezers in the cellar require deep cleaning inside and outside.

13. Clean & redecorate as necessary the woodwork heading to become.

Confidence in Management:

1. Provide evidence of training for ___ and ___

2. Many issues which arose at time of last inspection, eg. cleaning, are still not being adequately addressed. Regular audits by management may help ensure better standards of cleaning are achieved.
It is recommended that your food safety management system is refreshed and that all staff are trained in it, to ensure they fully follow all safe methods.

**RECORDS & DOCUMENTS EXAMINED**

- Disease exclusion policy [ ]
- Cleaning schedules [ ]
- Training records [ ]
- Law poster [ ]
- Recipe specs [ ]
- 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 a Guide for Businesses [ ]
- Health & Safety leaflets (list) [ ]
- Safer Food Better Business [ ]
- E. Coli Guidance [ ]
- Food Premises Registration Form [ ]
- Other [ ]

**SUMMARY OF ACTION TAKEN/TO BE TAKEN BY AUTHORITY**

- Carbon copy report issued [ ]
- Letter & Schedule(s) [ ]
- Revisit [ ]
- Improvement/Prohibition Notice [ ]

Within (timescale) 2 Weeks

**FOOD HYGIENE RATING (FHRS)**

<table>
<thead>
<tr>
<th>Compliance with food hygiene and safety procedures</th>
<th>0</th>
<th>5</th>
<th>10</th>
<th>15</th>
<th>20</th>
<th>25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Compliance with structural requirements</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
<tr>
<td>Confidence in management/control procedures</td>
<td>0</td>
<td>5</td>
<td>10</td>
<td>15</td>
<td>20</td>
<td>25</td>
</tr>
</tbody>
</table>

**OVERALL FOOD HYGIENE RATING AWARDED**

This rating will be displayed on the FHRS website at www.food.gov.uk/ratings within 1 month for the general public to see. Rating to Follow [ ]

Sticker & Certificate to follow (within 1 month) [ ]

Issued by: Maria [ ]

Designation: EHO or FSO

Mobile: [ ]

Date: 25/01/2014

Signature: [ ]

Position: Assistant Manager

Received by: [ ]

(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. Any concerns regarding the inspection or food hygiene rating must be raised in the first instance with the inspecting officer above. If you subsequently feel that the rating or any of the points raised are not justified you may wish to submit a written appeal to Tabitha Hossay, Team Leader, Commercial Services on Tel: 01628 683599 or at York House, Sheet Street, Windsor, Berkshire SL4 1DD within 14 days of the date of this inspection. Information on the Food Standards Agency Food Hygiene Rating Scheme (FHRS), including template forms for lodging an appeal, or 'right to reply' and requesting a re-visit are available on the web link: http://www.rbwm.gov.uk/web/eh_food_hygiene_rating_business_info.htm, paper copy is available on request.

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 rating for premises with in the scope of the FHRS. This rating will be displayed on the FHRS and RBWM website for the general public to see.