



Mr Michael Cullen,
The Spotgate Inn
Hilderstone Road
Spot Acre
Stone
ST15 8RP

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OUR REF	024641 / ARO
YOUR REF	
DATE	15 February 2018

Dear Sir/Madam

The Food Safety and Hygiene (England) Regulations 2013
The Spotgate Inn, Spot Gate Inn, Hilderstone Road, Spot Acre, Stone, Staffordshire, ST15 8RP

I am writing to confirm my inspection of the above premises on the 14 February 2018 in the company of Mr Michael Cullen. During the course of this inspection a number of issues were noted which require your attention and these are listed, with time-scales for completion, in the schedule attached under three areas:

1. Compliance with food hygiene and safety procedures
2. Compliance with structural requirements
3. Confidence in management/control procedures.

When all the works have been addressed, please complete and return the enclosed self-certification form in the pre-paid envelope provided. If you do not return the form, a revisit may be carried out.

This report only covers the areas and activities inspected at the time of the visit.

After the inspection an assessment was made of the risks associated with your business using a standard format set out by the Food Standards Agency, and/or the Health & Safety Executive.

Based on this assessment a further Food Hygiene inspection will be made on or before 14 February 2020.

From the 1 January 2005 the Freedom of Information Act allows any person or organisation to request a copy of this, and any previous report relevant to your premises. A copy of this report will be made available on the Council's Web Site.

You will be awarded a food hygiene rating of **5** and your certificate and window sticker will be sent in due course.

Please contact me on the above direct dial number if you are unclear about anything in this report or require any further information.

Yours sincerely,

Mr Robinson
Environmental Health Officer



Schedule

The Food Safety and Hygiene (England) Regulations 2013

The Spotgate Inn, Spot Gate Inn, Hilderstone Road, Spot Acre, Stone, Staffordshire, ST15
8RP

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	None	
2	Structure and Cleaning	
2.1	The refrigerator seal on to the walk in chiller was damaged. Replace the refrigerator seal.	1 month
2.2	The dry store racking in the rear food preparation room was rusted and damaged. Replace the racking.	1 month
3	Confidence in Management/control procedures	
3.1	None	

Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	None
2	Structure and Cleaning
2.1	None
3	Confidence in Management/control procedures
3.1	<p>Food Allergens:</p> <p>Businesses serving unpackaged food need to provide information about the allergenic ingredients used in the food served to customers. Information is needed for every item on the menu that contains one of the allergens listed in the legislation. This can be provided on the menu, on a chalkboard, in an information pack or verbally from a member of staff. If the allergen information is not listed clearly, in an obvious place, a notice must be displayed advising customers where the information can be obtained.</p> <p>The food allergens which need to be declared are: cereals containing gluten (i.e. wheat, barley, rye, oats, spelt, kamut); crustaceans, molluscs, eggs, fish, peanuts, nuts, (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), soybeans, milk, celery, mustard, sesame seeds, lupin</p>

and sulphur dioxide at levels above 10mg/kg, or 10 mg/litre, expressed as SO₂.

Online food allergen training from the Food Standards Agency is available at: <http://allergytraining.food.gov.uk/english/>