



SOUTH STAFFORDSHIRE COUNCIL
 LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT

Name of Business:	THE BRIDGE
Address:	22 HIGH GREEN, BREWOOD, SOUTH STAFFORDSHIRE, ST19 9BD
Date of Inspection:	14 TH AUGUST 2017
Type of Premises:	PUBLIC HOUSE

How your Food Hygiene Rating is calculated

Compliance Area	Your Score
Food Hygiene & Safety	5
Structure & Cleaning	5
Confidence in Management and Control Procedures	0

Your Total Score	0-15	20	25-30	35-40	45-50	>50
Your Worst Score	5	10	10	15	20	
Your Rating is						

Please note: A single worst score will determine your overall rating.

PURPOSE OF INSPECTION

The purpose of the Inspection was to help you comply with the following legislation: -	
Legislation:	<ul style="list-style-type: none"> • THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 • REGULATION (EC) NO 852/2004 • FOOD SAFETY ACT 1990 • THE GENERAL FOOD REGULATIONS 2004 • HEALTH & SAFETY AT WORK ETC ACT 1974

OVERVIEW

I was generally pleased to see that there have been improvements since the last inspection at this premise. However, there are a number of matters that require your attention.

√ For officer use only

No.	ITEM	√
	CONFIDENCE IN MANAGEMENT / CONTROL PROCEDURES	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	Recommendations	

1	During the visit discussion took place regarding food hygiene training. Not all certificates were available for kitchen staff. Please forward copies of food hygiene certificates as agreed.	
2	During visit temperature monitoring was checked. Although within legal requirements some units were not meeting your own targets. Monitor the chilled and frozen units in order to ensure that you own targets are met.	
FOOD HYGIENE & SAFETY		
Legal Requirements		
3	Although storage was generally very good, during the visit some baked beans and pineapple were found stored in the fridge that had passed their destroy date. As advised ensure that your stock rotation system is followed at all times. Immediate	
	Your current score is 5 You could achieve a better score at future inspections by: Ensuring that your stock rotation system is followed at all times and that products are removed from storage and disposed of once your destroy date has expired.	
STRUCTURE & CLEANING		
Legal Requirements		
4	The tap to the wash hand basin was dirty, clean the tap to the wash hand basin and put in place a regular cleaning regime for this area. Immediate	
5	The painted plaster wall finish was damaged in several areas of the kitchen and store areas. Make good any areas of the painted plaster wall finishes and decorate in order to leave the walls in a smooth cleansable condition. 1 Month	
Recommendations		
6	During the visit the rear room was viewed which houses chest freezers and fridges. This area has areas of bare brick; it is recommended that the structure to this area is improved in order aid cleaning in the area.	
	Your current score is 10 You could achieve a better score at future inspections by: Attending to the structural and cleaning issues as detailed above and by putting in place systems to ensure that such issues are attended to as and when they occur.	