

17<sup>th</sup> March 2017



**Simon Holdcroft (Holdcrofts Catering)**

Swan Cottage  
Swan Bank  
Kidsgrove  
Staffordshire  
ST7 1PS

Dear Sir,

**The Food Safety and Hygiene (England) Regulations 2013  
Health & Safety at Work, etc. Act 1974 and associated Regulations  
Re: Holdcrofts Catering, Meadow Street, Newcastle Under Lyme.**

I refer to the inspection of the above premises on 17 March 2017 at 12.00pm, when I met Simon Holdcroft. The purpose of the visit was to assess your compliance with the above legislation.

Please find attached a copy of the Inspection Report for the premises. The report is divided into Schedule A – Legal Requirements, with timescales for completion of any necessary works, and Schedule B – Recommendations.

You must ensure that the works required in Schedule A have been completed within the required timescale **to maintain your 5 Rating**. Failure to complete these works by the date stated may result in formal action being taken against you. You should contact me to confirm compliance.

**Newcastle-under-Lyme Borough Council is a member of the national Food Hygiene Rating Scheme in partnership with the Food Standards Agency. Based on the findings of this inspection you have been awarded the following Rating and I have enclosed a new window sticker for you to display at your premises:**



**Details of how your Rating has been calculated can be found in the attached schedule. Any previously issued certificate and window sticker must be destroyed immediately as it is an offence to display inaccurate information. Please note the window sticker remains the property of Newcastle-under-Lyme Borough Council and we reserve the right to remove it from your premises at any time (all rights are reserved).**

Your Rating will not be published on the Food Standards Agency website for at least 21 days. If in this time you wish to appeal, use your 'right to reply' or find out further information please visit [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) and view the 'Frequently asked questions'.

### **E.coli 0157 Cross Contamination Factsheet - Caterers**

The Food Standards Agency has published guidance for food businesses handling both raw and ready to eat food on how to control the risk of cross contamination from E. coli 0157 and I have enclosed an advice leaflet for your information. You can access the full guidance at [www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide](http://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide). It is recommended that you review your Food Safety Management System and food handling practices to ensure that you are meeting these requirements.

### **Food Information Regulations 2013 - Allergens in Food -**

In December 2014 the law changed concerning the information that businesses must give to their customers about food. The Food Information Regulations 2013 (FIR) changed the way that you and your staff provide information to customers. I have enclosed an information sheet and 'Think Allergy' leaflet to help you understand these requirements and further information is also available on the Food Standards Agency website at: <http://food.gov.uk/science/allergy-intolerance/label/>.

If you would like to discuss any of the matters raised in this letter including the Food Hygiene Rating you have been awarded, please contact me on the number provided. If you disagree with any of the matters raised please contact Mr Gareth Harvey, Environmental Health Team Manager, Food & Safety Tel: (01782) 717717 who would be pleased to discuss them with you.

Any future correspondence on this matter should be addressed to the Executive Director - Regeneration and Development at the address shown, quoting the reference included in this letter.

Yours faithfully

**Mr Amran Ahmed**  
**Regulatory Business Support Officer**

Direct Line: 01782 742541  
E-mail: [amran.ahmed@newcastle-staffs.gov.uk](mailto:amran.ahmed@newcastle-staffs.gov.uk)

Enc.

Food Hygiene Rating Window Sticker.  
'Good Hygiene is Good for your Business' and 'E coli 0157 Cross Contamination Factsheet - Caterers  
Food Information Regulations 2013 – Allergens in Food – information sheet and  
'Think Allergy' leaflet

## **NOTES ABOUT THE ATTACHED PREMISES** **INSPECTION REPORT**

- **Schedule A** outlines the work needed to comply with food safety and/or health and safety law.
- **Schedule B** lists recommendations of good practice.
- **The works required in Schedule A must be carried out within the timescales stated.**
- You may do works other than those specified in the report but these must be agreed with the inspecting officer and achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out and the Food Hygiene Rating of your premises. This Rating will be published on the Food Standards Agency website at: [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.
- A copy of this inspection report may be published on the Council's website at [www.newcastle-staffs.gov.uk](http://www.newcastle-staffs.gov.uk).

# Environmental Health Food and Safety Team Premises Inspection Report

## Business details

<i>Name of food business operator</i>	Simon Holdcroft
<i>Trading name</i>	Holdcrofts Catering
<i>Business address:</i>	Meadow Street, Newcastle Under Lyme

## Intervention details

<i>Date, time &amp; intervention type</i>	17 March 2017 12.00pm Full Inspection
<i>Specific law under which intervention conducted</i>	<b>Food Safety and Hygiene (England) Regulations 2013 Regulation (EC) No. 852/2004 Hygiene of Foodstuffs Food Safety Act 1990 The General Food Regulations 2004 Health and Safety at Work etc. Act 1974 Health and Safety Regulations made under the above Act Health Act 2006</b>
<i>Areas inspected/audited</i>	Mobile Trailers (Registrations: B12 RGA/M12 LFR)
<i>Names of persons seen/interviewed</i>	Simon Holdcroft
<i>Documents and records examined</i>	Safer Food Better Business (Caterers) Pack

## Schedule A – Legal Requirements

### ❖ Food Safety Issues

#### 1. Compliance with food hygiene and safety procedures:

1.1 No issues identified

#### 2. Compliance with structural requirements:

2.2 No issues identified

#### 3. Confidence in management/control procedures:

<i>No.</i>	<i>Item</i>	<i>Timescale</i>
3.1	<b><u>Review of Food Safety Management System</u></b> From time to time, you must examine your food business to see if anything has changed which might need your control measures to change (e.g. new practices or procedures may have new hazards and need new controls, or new equipment may require different thermostat settings etc). Regular auditing or checks by management will help to identify problems quickly.	<b>4 Weeks</b>

<b>3.2</b>	<p><b><u>Food Safety Management System (Inadequate Monitoring)</u></b></p> <p>Although you have listed the food safety hazards associated with your business in your Safer Food Better Business Caterers pack. It is not clear how these are being monitored at critical control points as no recent monitoring records were seen on the inspection. You must ensure that your chosen method of monitoring is available for inspection at all times on your premises.</p> <p>If the local authority inspectors request your monitoring records at event locations, it is recommended that you ask them to take a copy of your monitoring records rather than take the original and in effect taking away your due diligence defence.</p>	<b>Ongoing</b>
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❖ **Food Hygiene Rating**

Please find details below on how your Food Hygiene Rating was calculated. The scores for each criteria are taken from the Food Standards Agency Code of Practice and based on the standards found during the inspection:

<i>Criteria assessed</i>	<i>Annex 5 score</i>
<b>Compliance with food hygiene and safety procedures</b>	0
<b>Compliance with structural requirements</b>	0
<b>Confidence in management/control procedures</b>	5
<b>Food Hygiene Rating awarded:</b>	<b><u>5 - Very Good</u></b>

**Notes for food business operator**

- If you consider that the rating given is unjust, you may appeal this with the local authority lead officer for food or in their absence, by the designated deputy.
- A weblink to information on the scheme including template forms for lodging an appeal or 'right to reply' is available at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings). A paper copy will be provided on request.

❖ **4. Health and Safety Issues (Hazard Spot Only) – No Issues Identified**

❖ **5. Smoke Free Legislation Issues – No Issues Identified**

**Schedule B – Recommendations**

<i>No.</i>	<i>Item</i>
<b>A.</b>	<p><b><u>Probe Thermometer</u></b></p> <p>The probe thermometer was not working at the time of the inspection and requires replacing/repairing to enable you to carry out the periodic core temperature checks of cooked foods.</p>