

# Inspection Report

Establishment Name:	Derbyshire House
Establishment Address:	W J Yapp Trust, Derbyshire House, Station Road East Leake
Food Business Operator:	The W J Yapp Trust Homes

Reference:	15501/0007/2/003
Date:	21 March 2018
Inspection Date:	20 March 2018
Next Inspection:	September 2019

Inspector:	Robert Murphy
Telephone:	0115 9148322
E-mail:	rmurphy@rushcliffe.gov.uk
Web:	<a href="http://www.rushcliffe.gov.uk/foodsafety">www.rushcliffe.gov.uk/foodsafety</a>

I inspected your business premises on 20 March 2018 to check compliance with the requirements of [food hygiene law](#) and I am writing now to outline to you our findings and to tell you what your food hygiene rating is.

This inspection report outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the [Food Hygiene \(England\) Regulations](#) and associated legislation. These are listed under three areas:

- Compliance with food hygiene and safety procedures
- Compliance with structural requirements
- Confidence in management/control procedures

If you are unclear about anything in the report, please get in touch with me using the contact details above.

In order to help us improve our service, we would be very grateful for your feedback by completing the short questionnaire at [www.surveymonkey.com/r/EHinspections](http://www.surveymonkey.com/r/EHinspections).

To keep up to date with food safety in Rushcliffe,  our Facebook page at [www.facebook.com/Rushcliffefoodsafety](http://www.facebook.com/Rushcliffefoodsafety).

## FOOD HYGIENE RATING

This authority operates the national [Food Hygiene Rating Scheme](http://www.food.gov.uk/ratings). This is designed to help consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. You can find out how this score was calculated at [www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme](http://www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme). On the basis of the standards found at the inspection your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	<b>5</b>	<b>Your Food Hygiene Rating</b> 
Compliance with structural requirements	<b>0</b>	
Confidence in management/control procedures	<b>0</b>	
Total Score	<b>5</b>	
Lowest (this means poorest) score	<b>5</b>	

You can tell your customers how good your hygiene standards are by putting your rating sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. Please destroy the sticker showing your previous rating as only one rating – the most recent rating - should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008.

Your rating will also be published on the Food Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) between two and four weeks from receiving this report.

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can appeal against this. You should [appeal in writing](#) to the Lead Officer for Food but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a ['right to reply'](#) so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can request a re-visit with a view to giving you a new and higher food hygiene rating.

There will be a charge for each re-visit carried out at your request. The re-visit will be carried out within three months of receipt of your application and payment. Further information about how to request a revisit can be found at

[www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme](http://www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme)

More information about these safeguards and the form to be completed to request a re-visit can be found on the FSA's website at:

[www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf](http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf)

## Food Hygiene and Safety Procedures

Hygienic handling of food including preparation, cooking, re-heating, cooling and storage

No.	Regulation	Problem Observed	Action Required	Timescale	✓
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<b>Advice</b>		You area advised to store cutting boards used for raw foods (red and brown) away from the boards used for preparing ready to eat foods to reduce the risk of cross contamination			
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## Structural Requirements

Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene

No.	Regulation	Problem Observed	Action Required	Timescale	✓
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<b>Advice</b>		Good standards noted			
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## Confidence in Management and Control Procedures

System or checks in place to ensure that food is safe to eat, evidence that staff know about food safety, and there is confidence that standards will be maintained in the future

No.	Regulation	Problem Observed	Action Required	Timescale	✓
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<b>Advice</b>		Good standards noted			
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