



REQUEST	16849	RESPONSE
	<p>Is it possible to see the full report on the gatehouse, ale and also please.</p> <p>On the door it's 4 and on the website it's a 1.</p>	<p>Please see below. This is the latest food hygiene rating report.</p>

FOOD BUSINESS INTERVENTION REPORT



Food Safety Act 1990
 The Food Safety and Hygiene (England) Regulations 2013
 Regulation (EC) No 853/2004 (retained EU law)
 Health and Safety at Work etc. Act 1974
 Food Information Regulations 2014; General Food Regulations 2004
 Other

Intervention: Programmed Insp; Partial Insp; Reactive; Official control; Sampling.

Request for Review

Unique ID <i>349394</i> Trading name and address of business: <i>TUE GRABHOUSE ALE & ALCO</i> <i>CHALMINGTON DRIVE TYDESLEY</i> Post Code: <i>M29 2WE</i> contact number: [REDACTED] email: [REDACTED]		Registered office address (if different): <i>N/A ADDRESS</i> Post Code: Name of the food business operator/food business proprietor: [REDACTED]	
Size and scale of the business <i>30-60 MEALS PER NIGHT</i> Type of food activities (including import/export) <i>CATERING & BAR</i>		Name(s) of person(s) seen and/or interviewed: [REDACTED] Vulnerable Groups score <i>Y / N</i> Areas inspected/audited. Special equipment, processes or features <i>KITCHEN</i> <i>BAR</i>	
Number of food handlers <i>2 (VOLUNTEER)</i> <i>3 STAFF</i>		Food Premises Registration <i>Y / N</i>	
Documents and/or other records examined		Opening Hours <i>TUE - THURS 4 - 10.30pm</i> <i>FRI - SAT 1 - 10pm</i> <i>SUN 1 - 2pm</i>	
Pest Control <input checked="" type="checkbox"/> <i>Periodic</i>	HACCP/SFBB <input checked="" type="checkbox"/>	Suppliers	
Temp monitoring <input checked="" type="checkbox"/>		Staff Training	
Cleaning schedule <input checked="" type="checkbox"/>		Other	
Allergen matrix/food labels			
Intervention rating scores		FOOD HYGIENE RATING	
Compliance with food hygiene and safety procedures	5	20 = 4 <i>GOOD</i>	
Compliance with structural requirements	10		
Confidence in management/control procedures	5		
Action to be taken by food business and timescales <i>SEE OVERLEAF - ON RECEIPT OF REVIEW.</i>			
Action to be taken by the food authority: <i>NO FURTHER ACTION</i>			
Officer name in capitals: [REDACTED] Signature: [REDACTED] Designation of Inspecting Officer <i>E.H.O</i> Contact details of officer: [REDACTED] Date / time of visit <i>2/8/24 16.30pm</i>		Contact details of senior officer in case of dispute [REDACTED] - <i>PUBLIC PROTECTION MANAGER</i> [REDACTED] Record received by: [REDACTED] Signature: [REDACTED]	

Food Hygiene Intervention Report

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Premises/business Officer: **THE GRANGE**



Date & Time of visit
2/2/24. 16:30pm

Codes: C=compliant: N= non-compliant: P=Partial compliant: N/O= not observed: N/A = not applicable

1. Compliance with food hygiene and safety procedures.

Hand washing procedures	N/O	Temperature control - cooking	75°C C
Control of cross contamination	P	Temperature control - cooling	C
Food Storage - temperature control	C	Temperature control - reheating	75°C C
Stock Rotation	C	Temperature Control - Hot holding	C
Delivery Checks/ traceability	C		

Action Required

- 1.1) Flies were observed landing on the open ingredients in the salad unit. Flies carry bacteria and can contaminate food. Food must be protected from risk of contamination at all times.
- 1.2) Blender used for chutneys stored in raw meat area. Chutneys are ready to eat. Whilst the preparation of raw and ready to eat is done at separate times equipment used for ready to eat must not be stored in raw food areas to reduce contamination risk. Relocate blender.

2. Compliance with structure requirements.

Structural repair	P	Cleanliness of equipment	P	Sanitary Accommodation	N/O.
Lighting / ventilation	C	Hand wash facility	C	Waste storage/disposal	C
Layout of work areas	C	Equipment sink(s)	C		
Cleanliness of structure	P	Pest proofing/ <u>pests</u>	P		

Action Required

- 2.1) Cupboard to where pans are stored - back of doors and frame are bare wood. Renew the surface eg washable paint as it can be cleaned/ maintained.
- 2.2) Clearing is required in the following areas - high level clearing by fridge 3 (lobwebs), blade on con opener, sink in cellar and wall surface behind sink, wall surface to right of sink (cellar), cellar door internal lid of ice machine and front of ice machine, internal door seals (fridge 5). floor by side of fish sink (cellar), chef master (microwave) internal ceiling, internal seals of glass wash (bar), handles on fridge drawer facing fryers. Clean all areas and maintain in clean condition.

3. Overall Confidence in management / control procedures

Written mgt system	C	Traceability/supplier	C	Staff supervised	C
Hazards/ controls understood	C	Training	C	Allergen management	C
		<ul style="list-style-type: none"> • Formal • Internal systems/ safe methods 			

Action Required

- 3.1.) Review safer food pack in relation to suppliers / deliveries as this procedure has changed.
- 3.2.) The issues identified above require your attention

Recommendations

Large pans are stored on the floor. I understand you wash these before use but it is recommended to keep this equipment stored off the floor eg washable pallet.

Guidance Issued/discussed

E coli. & cross-contamination	Insert completed.	Other(s)	
Food Allergens	Narguaranteing allergy free meals		

Food Hygiene Intervention Report

Premises/business The Gatehouse

Officer 

③ of ③
Continuation sheet

Date & Time of visit
2/8/24 16.30pm



2.3) Old door frame in cellar has exposed plaster around it (behind backing) and a few holes around door frame. Renew the surface so it is smooth, impervious able to be effectively cleaned

2.2) continued - Some of the Spice containers were engrained with food debris. Clean these and increase schedule of clean.

~~Major problem with the floor in the cellar~~

Record received by (and position in business): Wendy

Signature: Wendy