



# STROUD DISTRICT COUNCIL

Environmental Health Service Ebley Mill Stroud Gloucestershire GL5 4UB

Phone (01453) 766321 Fax (01453) 754963 www.stroud.gov.uk

Ref no  
CP1121

## Premises Inspection Report

Date of inspection  
7, 7, 10

Type of inspection: Food Safety  Health and Safety at Work

Specific Law under which inspection conducted FOOD HYGIENE (England) Regulations 2006

Business name STROUD General Hospital Name Gloucestershire NHS Core Services  
Proprietor/operator/employer

Address TRINITY ROAD  
STROUD, Gloucestershire  
Postcode GL5 2HY Tel No

Registered address (if different)

Areas inspected Castle Green ward kitchen & Jubilee Ward kitchen

Documents examined Porter Records; Temp. Porter Records; Cleaning Schedules

Samples taken None

Key points discussed  
- Temperature Control  
- Record Keeping.

Action required (specify whether legal requirement [LR] or advisory [A])  
[A] Ensure Porter Records (particularly Castle Green was kept) are maintained up to date.  
[A] Temp. Porter Records - State which product has been probed as stated on form.  
[A] Take temperature of chilled drinks, if high Risk such as Blomange, Day products etc  
former two strings "Cola".  
Date for compliance N/A

Further action to be taken by the food authority None

Officer name S Swanton Designation PEHO Tel (01453) 754474 Signature [Signature]

Person interviewed [Redacted] Signature [Redacted] Date 7/7/10

It is your responsibility to ensure food safety (where applicable) and the health and safety of employees and others (such as volunteer workers and members of the public) who may be affected by the way you run your undertaking. My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your undertaking.

In the event of any dispute please contact:  
Philip Park Commercial Services Manager  
(01453) 754471 or  
Jon Beckett Head of Environmental Health  
(01453) 754443



# STROUD DISTRICT COUNCIL

Environmental Health Service Ebley Mill Stroud Gloucestershire GL8 4UB

Phone (01453) 766321 Fax (01453) 754963 www.stroud.gov.uk

Ref no: C. 0026

## Premises Inspection Report

Date of inspection 06/09/10

Type of inspection: Food Safety  Health and Safety at Work

Specific Law under which inspection conducted Food Hygiene (England) Regs 2006

Business name Bushley Hoop Pet Name Gloucestershire Pet  
Proprietor/operator/employer

Address Mossbrook Farm  
Bushley  
Glos  
Postcode GL3 9HS Tel No

Registered address (if different)

Areas inspected Kitchen

Documents examined Food Safety Records

Samples taken 1

Key points discussed Critical Control Point Monitoring  
Record Keeping

Action required (specify whether legal requirement [LR] or advisory [A])  
2  
Date for compliance / /

Further action to be taken by the food authority

Officer name David Jones Designation FIS Tel (01453) 754963 Signature D. Jones

Person interviewed [Redacted] Signature [Redacted] Date 06/09/10

*It is your responsibility to ensure food safety (where applicable) and the health and safety of employees and others (such as volunteer workers and members of the public) who may be affected by the way you run your undertaking. My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your undertaking.*

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# STROUD DISTRICT COUNCIL

Environmental Health Service Ebley Mill Stroud Gloucestershire GL5 4UB

Phone (01453) 766321 Fax (01453) 754963 www.stroud.gov.uk

Ref no  
01120

## Premises Inspection Report

Date of inspection  
26/11/2010

Type of inspection: Food Safety  Health and Safety at Work

Specific Law under which inspection conducted Food Hygiene (England) Regs 2006

Business name Stroud Memory Care

Name NHS Gloucestershire  
Proprietor/operator/employer

Address Stroud Memory Hospital  
Fied Rd, Stroud  
Glouc.  
Postcode \_\_\_\_\_ Tel No \_\_\_\_\_

Registered address (if different)

Areas inspected waide Unit

Documents examined Hygiene Documentation; Temp Records

Samples taken None

Key points discussed  
Cool Chill Process  
Structure  
Temperature Control  
Cooking / Chilling

Action required (specify whether legal requirement [LR] or advisory [A])  
No Action required because Hygiene documentation should be re-examined probably as chilling holding / transport to not appear to have been carried out since milkers which are not applicable to this process.  
Date for compliance N/A

Further action to be taken by the food authority None

Officer name S Swinton Designation Officer Tel (01453) 754963 Signature [Signature]

Person interviewed [Redacted] Signature [Redacted] Date 26/11/2010

*It is your responsibility to ensure food safety (where applicable) and the health and safety of employees and others (such as volunteer workers and members of the public) who may be affected by the way you run your undertaking. My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your undertaking.*

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