

# STROUD DISTRICT COUNCIL

Council Offices Ebley Mill Stroud Gloucestershire GL5 4UB

Telephone 01453 766321

Facsimile 01453 750932

[www.stroud.gov.uk](http://www.stroud.gov.uk)

Pheasant Pluckers Ltd  
[REDACTED]

Britannia Inn  
Cossack Square  
Nailsworth  
Stroud  
Gloucestershire  
GL6 0DG

**Your Contact:** Mr Simon Swanton  
**Tel:** 01453 754474  
**Email:** [simon.swanton@stroud.gov.uk](mailto:simon.swanton@stroud.gov.uk)  
**Our Ref:** CP0832

**Date:** 16th February 2011

Dear [REDACTED]

**Britannia Inn, Cossack Square, Nailsworth, Stroud, Gloucestershire, GL6 0DG.  
The Food Hygiene (England) Regulations 2006**

I write further to my visit to the above stated premises of Tuesday 1<sup>st</sup> February 2011 and our subsequent meetings.

Firstly, may I apologise for the time taken to write to you, unfortunately I have been away from the office for the past week.

As a result of my visit to your premises on 1<sup>st</sup> February I was of the opinion that the condition of the kitchen satisfied the health risk condition as laid in Regulation 8(1) of the above stated Regulations. As we discussed, there was evidence of rat activity in the kitchen particularly in the wash up area where fresh droppings were found and this coupled with the poor level of cleaning and accumulations of refuse / food present satisfied me that the most appropriate course of action in the circumstances was to serve a Hygiene Emergency Prohibition Notice. However, as you offered to close the kitchen voluntarily and I was satisfied that you would not reopen without my prior agreement, I agreed to your request.

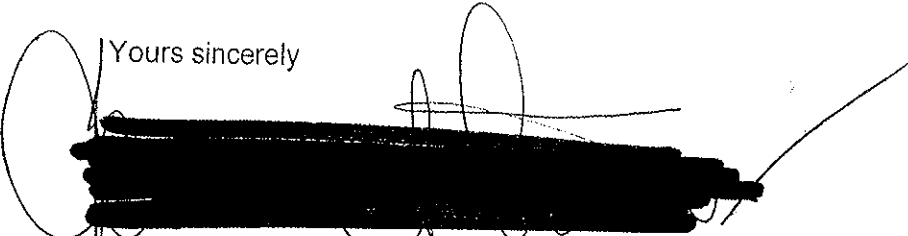
On my return to the premises on Wednesday 2<sup>nd</sup> February I was pleased to see that the kitchen and equipment had been thoroughly cleaned and that your pest control contractor had visited and identified several ingress points to be filled. In view of the steps you had taken it was my opinion that the health risk condition had been removed and as such it was agreed you could recommence your food operation. However, as we also discussed I would advise you that I will be undertaking unannounced visits over the forthcoming months to ensure the standards witnessed are not repeated.

In view of the above situation I would advise you that I have recalculated your National Food Hygiene Rating as 0. However, I will re-assess this score once I am satisfied that food hygiene standards are being maintained. To this end, I would urge you to ensure that a suitable food safety management system (such as the Safer Food Better Business pack) is adopted and maintained not only at the Britannia, but at all your outlets as failure to do so will result in a maximum score of 1 under the new scoring system.

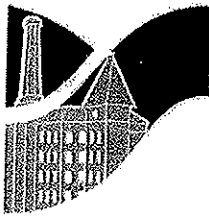
Finally, should you have any queries or require any further information regarding these matters then please do not hesitate to contact me.



Yours sincerely



**Simon Swanton BSc (Hons.), MSc, FRSPH, MCIEH, MInstLM, Grad.IOSH**  
**Principal Environmental Health Officer**



# STROUD DISTRICT COUNCIL

Council Offices Ebley Mill Stroud Gloucestershire GL5 4UB

Telephone 01453 766321

Facsimile 01453 750932

www.stroud.gov.uk

Pheasant Pluckers Limited  
T/A The Britannia Inn  
Cossack Square  
Nailsworth  
Stroud  
Gloucestershire  
GL6 0DG

Your Contact: Simon Swanton  
Tel: 01453 754474  
Email: simon.swanton@stroud.gov.uk  
Our Ref: CP0832/VCP

Date: 1<sup>st</sup> February 2011

Dear Sirs

**Site Address: The Britannia Inn, Cossack Square, Nailsworth, Stroud,  
Gloucestershire GL6 0DG.**

**Legislation: Food Hygiene (England) Regulations 2006  
Voluntary Closure of Premises**

Further to my inspection of Tuesday 1<sup>st</sup> February 2011 I can confirm that it is my opinion that the premises pose a significant risk to public health and as such the health risk condition is fulfilled as laid down in Regulation 8 of the above stated legislation.

Accordingly and as we discussed, you have agreed to voluntarily close the food operation at the premises until 14.00 hours on Wednesday 2<sup>nd</sup> February 2011 when a further inspection will be undertaken to determine whether you have removed the health risk. An outline of the requirements necessary to remove this risk have been verbally provided to Mr Nick Beardsley today during our meeting at The Britannia Inn.

You also understand and agree that by voluntarily closing your premises no compensation claim may be made by you against this Authority.

**Simon Swanton**  
**Principal Environmental Health Officer**

**On behalf of Pheasant Pluckers Limited**



David Hagg: Chief Executive





# STROUD DISTRICT COUNCIL

Environmental Health Service Ebley Mill Stroud Gloucestershire GL5 4UB

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

Ref no  
CPO832

## Premises Intervention Report

(supplementary report for premises awarded a food hygiene rating)

Business Name: BRITANNIA INN Date of Inspection: 1/2/2011

### Summary of Priority Actions/Improvements Necessary

Criteria Assessed	Observation/Requirements	Score
Compliance with food hygiene and safety procedures	<p>1. KITCHEN FILTHY - THIS MUST BE DEEP CLEANED AS MATTER OF URGENCY.</p> <p>2. ROT ACTIVITY IDENTIFIED IN KITCHEN/W.UP AREA - REQUIRE PEST CONTROL CONTRACTOR TO OFFER, LAY BAIT * ADDRESS ANY INGRESS POINTS</p> <p>3. LARGE AMOUNT OF WASTE FOOD LEFT OUT AFTER SERVICE. - MUST ENSURE ALL FOOD WASTE IS REMOVED AFTER SERVICE</p>	20
Compliance with structural requirements	FAIR CONDITIONS - HOWEVER IN VIEW OF FINDINGS ABOVE - RE PEST ROT ACTIVITY YOU MUST EMPLOY THE SERVICES OF A QUALIFIED PEST CONTROL CONTRACTOR TO ENSURE ALL INGRESS POINTS ARE FILLED IN ORDER TO DENY ACCESS TO RODENTS.	10
Confidence in management/control procedures	IN VIEW OF FINDINGS DURING VISIT, V. LITTLE CONFIDENCE IN MANAGEMENT AT PRESENT.	30
Food Hygiene Rating (see notes overleaf)		0

### Food Hygiene Rating: Notes for Business Operator

- If you consider that the rating given is unjust, you may appeal this with the local authority lead officer for food (the Commercial Services Manager) or the Head of Environmental Health.
- 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.

Officer Name: S SWANTON Signature:  Tel no: (01453) 75 4474

*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

**General guidance on the rating scheme appears overleaf**

# FOOD HYGIENE RATING

## How We Calculate Your Food Hygiene Rating

A food safety officer from Stroud District Council has inspected your business to check that it meets the requirements of food hygiene law. During the inspection the officer considered the following three criteria:-

- how hygienically the food is handled – how it is prepared, cooked, re-heated, cooled and stored
- the condition of the structure of the buildings – the cleanliness, layout, lighting, ventilation and other facilities
- how your business manages and records what it does to make sure food is safe (including the previous history of compliance).

Each criteria is scored using the table below.

Criteria	Score					
Compliance with food hygiene and safety procedures	0	5	10	15	20	25
Compliance with structural requirements	0	5	10	15	20	25
Confidence in management and control procedures	0	5	10		20	30
<b>Total score</b>	<b>0</b>					<b>80</b>
<b>Level of compliance</b>	<b>High</b>					<b>Low</b>

The 3 scores for the hygiene standards found at the time of inspection are then added together and rated using the scale below.

Total score	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Additional scoring factor</b>	No score > 5	No score > 10	No score > 10	No score > 15	No score > 20	-
<b>Rating</b>	5 (top)	4	3	2	1	0 (bottom)
<b>Hygiene standards</b>	Very good	Good	Generally satisfactory	Improvement necessary	Major improvement necessary	Urgent improvement necessary

The rating given shows how well the business does overall. The business may do better in some areas and less well in others and the rating takes this into account. This includes those areas that need improving the most.

At the bottom of the scale is '0' – this means urgent improvement is required. At the top of the scale is '5' – this means the hygiene standards are very good.