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Please ask for: David Cardy

Premises ref: 19/00090/COMM
Inspection ref: 19/00680/FOOD
Date: 3rd December 2019

Juno Hollyhock
Rose Road Association
300 Aldermoor Road
Southampton
SO16 5NA

Dear Juno,

Food Safety and Hygiene (England) Regulations 2013
Rose Road Association, 300 Aldermoor Road, Southampton, SO16 5NA,

Please find attached a report of the recent inspection of your premises. The standard of food hygiene at the premises during the inspection was found to be very good.

The report may include a schedule of recommendations. These are not legal requirements, but following these recommendations will help to ensure that high standards are maintained at the premises.

If you do not understand the inspection report, or if you require any further advice or information, you should contact me promptly.

National Food Hygiene Rating Scheme

Southampton City Council participates in the national food hygiene rating system. This scheme provides consumers with information about the hygiene standards in food businesses at the time they were last inspected by the environmental health service. Food premises are given one of the following ratings after each inspection:

Food hygiene rating	Description
5	Very good
4	Good
3	Generally satisfactory
2	Improvement necessary
1	Major improvement necessary
0	Urgent improvement necessary

The premises has been given the following hygiene rating:

5 – 'Very Good'

It is based on my assessment of:

- **Compliance with food hygiene and safety procedures**: how hygienically food is handled – how it is prepared, cooked, cooled, stored and what measures are taken to prevent food being contaminated with bacteria;
- **Compliance with structural compliance**: the condition of the structure of the premises, including cleanliness, layout, lighting, ventilation, equipment and other facilities etc;
- **Confidence in management and control procedures**: how you manage and record what you do to make sure food is safe.

A window sticker is enclosed with this report, so that you can display your rating to your customers.

The rating will also be published on the website www.food.gov.uk/ratings fourteen days after the date of the inspection.

If you would like to discuss this report, or if you require any further advice or information, please contact me.

Yours sincerely,



David Cardy
Senior Environmental Health Technical Officer

If you would like this letter sent to you in another format or language, please contact the number at the top of this letter.

Food premises inspection report
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) 852/2004

Business details

Trading name	Rose Road Association
Food premises address	300 Aldermoor Road, Southampton, Southampton
Name of food business operator	Juno Hollyhock
Registered / head office address	N.A
Type of business	Caring premises

Inspection details

Date of inspection	28th November 2019
Time of inspection	15:00
Areas inspected	Kitchens.
Name(s) of person(s) seen or interviewed	Juno Hollyhock
Documents and / or other records examined	Safer food better business pack, online training records, temperature records.
Samples taken	None
Key points discussed during the inspection	Food preparation.
Action to be taken by the environmental health service following the inspection	None

Schedule of recommendations

Food hygiene recommendations

The following recommendations are not legal requirements, but following this advice will help to ensure high standards of hygiene are maintained.

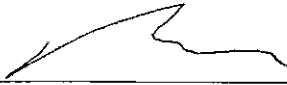
1. Record the temperature of cooked food when probed.
2. Implement an internal date coding system for food prepared and cooked within the kitchen (for example, applying day dots to containers).
3. Recording the core temperature of food stored in fridges. This can be done by storing a bottle of water or a pack of 'raw' jelly in each fridge (labelling it as unfit for human consumption) and probing the water/'raw' jelly everyday. Make sure either the jelly or the water is regularly refreshed/replaced.
4. Label your raw meat preparation area as a designated raw meat preparation area.
5. Consider using probe wipes to disinfect your temperature probe in between use.

Notes for food business operators

- If you do not understand what this inspection report requires you to do, you should contact the inspecting officer promptly.
- If you feel that any action you are required to take is unnecessary or unreasonable, you should contact the environmental health service manager (email gavin.derrick@southampton.gov.uk or telephone 023 8091 7537).
- **This document may be released to a third party if a request is received in accordance with the Freedom of Information Act 2000.**

Inspecting officer's details

Signed



Date

3rd December 2019

Inspecting Officer's Name

David Cardy

Designation of inspecting officer

Senior Environmental Health Technical Officer

Contact details of inspecting officer

Tel: 02380 833000

Email: david.cardy@southampton.gov.uk

