



North Tyneside Council

Working in partnership with

CAPITA

Public Protection Services
Environmental Health
Quadrant East – 1st Floor
The Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY
www.northtyneside.gov.uk

Sodexo at NUFC Training Centre
Sports Ground And Premises
Darsley Park
Whitley Road
Benton
Newcastle Upon Tyne
NE12 9SF

Our Ref: CS/CM

Your Ref:

Date: 30th January 2018

This matter is being dealt with by:

Direct Line, (0191) [REDACTED]

Fax: (0191) 643 2426

Email: Colin.SmithEHO@northtyneside.gov.uk

Dear [REDACTED]

**Food Safety Act 1990
The Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004 Hygiene of Foodstuffs**

**Re: Sodexo at NUFC Sports Ground And Premises, Darsley Park, Whitley Road
Benton, Newcastle Upon Tyne. NE12 9SF**

Food and environmental swab samples were taken from the above premises on the 23rd January 2018 and submitted to Public Health England for microbiological examination.

The results of the samples in the table below are based upon HPA/ PHE (2009) guidelines for assessing microbiological safety.

Sample type	Result	Action to be taken
Food – Coleslaw	Satisfactory	None
Food – Fresh Fruit Salad	Satisfactory	None
Environmental Swabs – Pathogen x 2	Satisfactory	None
Environmental Swabs – Hygiene x 2	Satisfactory	None

The sampling carried out is a type of food safety intervention that may be alternated between other official controls in order to assess your food hygiene rating score. As a result your food hygiene rating score is detailed below.

Following the assessment, I have classified this premise as a category **D**. Your next visit will be carried out in approximately 24 months.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the national Food Hygiene

Rating website - The Food Hygiene Rating scheme helps 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. Details of how ratings are calculated are enclosed.

The food hygiene rating for your business that will be published on the FSA National Food Hygiene Rating website (food.gov.uk/ratings) has been calculated from the risk assessment scores applied by the inspecting officer as set out below:

Criteria assessed	Officer risk score (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	0
Compliance with structural requirements	0
Confidence in management/control procedures	0
Total	0
FOOD HYGIENE RATING	5

Rating	Descriptor	Officer Risk Score	Additional Scoring Factor
5	Very Good	0-15	No score greater than 5
4	Good	20	No score greater than 10
3	Generally Satisfactory	25-30	No score greater than 10
2	Improvement Required	35-40	No score greater than 15
1	Major Improvement Necessary	45-50	No score greater than 20
0	Urgent Improvement Necessary	>50	

A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door for display. 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 and certificate 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. Tampering with or misusing certificates or stickers with the intention to mislead the public or misrepresent the food business could also contravene trading standards law.

Your rating will also be published on the Food Standards Agency's website at www.food.gov.uk/ratings between two and four weeks from receiving this letter.

Safeguards

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, Colin Smith, using the address at the head of this letter, 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.

More information about these safeguards and the template forms for lodging an appeal, 'right to reply' or requesting a revisit can be found on the FSA's website at: <http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf>

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Yours sincerely


Senior Environmental Health Officer



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**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY INSPECTION /
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
THE HEALTH AND SAFETY AT WORK ETC ACT 1972**

Name and address of premises

NILFC TRAINING GROUND
DARSLBY PARK
BENTON

Types of premises

Sports Restaurant

Records examined

None

Food business operator

Sodexo

Person(s) seen

Scope inspection

Details of samples procured

As below

SUMMARY OF ACTION TO BE TAKEN BY NORTH TYNESIDE COUNCIL

- Non - standards satisfactory
- Improvement notice
- See attached schedule

- Prohibition notice
- Follow up letter
- Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

- 1x sample Cobslaw
- 1x sample Fresh fruit salad
- 2x swabs for hygiene
- 2x swabs for pathogen

[Redacted] @sodexo.com

send copy lab reports

Tel

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.

Signed by:

Name in block capitals:

Designation:

Food Technician

Telephone No:

Date:

23.1.18

Received by:

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

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