

21st March 2016

Sussex Arms
15 Staines Rd
Twickenham
TW2 5BG

Dear

Food Hygiene Rating Scheme – rating following re-visit

FOOD HYGIENE RATING

I inspected your business premises on 15th March 2016 at your request to reassess your food hygiene rating, and I am writing to notify you of the outcome.

Inspection report


I have enclosed a copy of your inspection report. This outlines my findings and highlights the priority actions and improvements that are still needed to ensure that you are complying fully with the Food Safety and Hygiene (England) Regulations 2013 and associated legislation. These are listed under three areas:

- Compliance with food hygiene and safety procedures
- Compliance with structural requirements
- Confidence in management/control procedures.

If you are unclear about anything in the report, please get in touch with me – my contact details are given at the end of this letter.

New food hygiene rating

Your rating has increased and details of how this new rating was calculated are as follows:

Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	10
Confidence in management/control procedures	0
Total score	15
Highest (this means poorest) individual score	10
Food hygiene rating	

I have enclosed a sticker showing your new rating and would encourage you to display this at your premises so that your customers know how good your hygiene standards are.

Your new rating will be published shortly on the Food Standards Agency's website at www.food.gov.uk/ratings

Safeguards

As with your original rating, if you think that the new rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your re-inspection – you have 14 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food [REDACTED] 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 further improved hygiene standards since your re-inspection, or if there were unusual circumstances at the time of the re-inspection that might have affected your new food hygiene rating, you have a '**right to reply**' so that you can explain this to potential customers that look up your rating online. I should, however, remind you that you do not have a right to request a further re-visit before the next planned inspection of your premises.

More information about safeguards is provided on the FSA's website at: www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf

Please contact me should you wish to discuss your report or request further information.

Yours sincerely,

Principal Environmental Health Officer

Date: 15th March 2016

Schedule of Requirements: Sussex Arms PH
15 Staines Rd, Twickenham TW2 5BG

Unless an alternative time period is stated, the following requirements must be completed immediately, where they involve practices, and within 1 month, where they involve undertaking structural works.

Food Hygiene (England) Regulations 2013

Food Hygiene and Safety Matters

No matters noted.

Structural Requirements

1. External Food Storage

There is no space for food storage in the kitchen so the fridges and freezers are stored outside, under Perspex roofing and in a small shed and the vegetables are stored in another room. Although the food is not directly exposed to the outside, there is still an increased risk of contamination and the outside yard does not meet the food hygiene standards for a food storage area. I understand that you are considering options to extend the kitchen. It would be a major improvement if staff did not have to go outside or into different areas of the pub for food supplies required for the kitchen.

Regulation (EC) No 852/2004 Annex II Chapter IX Para 4

Regulation (EC) No 852/2004 Annex II Chapter I Para 2

2. Floor Covering

The lino floor covering in the kitchen is badly damaged, particularly by the kitchen sink. I understand that this is scheduled for replacement in the next few weeks.

Regulation (EC) No 852/2004 Annex II Chapter II Para 1(b)

Management and Control Procedures

No matters noted

HEALTH AND SAFETY AT WORK ACT 1974 SCHEDULE OF WORKS

Sussex Arms, 15 Staines Rd, TW2 5BG

LEGAL REQUIREMENTS

3. External Electrical System

A number of the electric sockets used outside in the covered yard are the standard design for internal use. You must ensure that all electrical components are suitable for the environment they are used. Ensure that all sockets and electrical components used outside are designed for external use.

Electricity at Work Regulations 1989, Reg 4