



Reply to: Simon Melican
Telephone: 0117 922 2500
email: food.safety@bristol.gov.uk

Our ref:

Date 13 Nov 2014

Dear

Mr Bayle

Regulation (EC) No. 178/2002, Regulation (EC) No. 852/2004, Regulation (EC) No. 853/2004
Food Hygiene (England) Regulations 2006

RE: Admiral Harding

Following my inspection of the above premises on the 13 Nov 2014

I am able to confirm that conditions were found to be:

- ☒ Satisfactory at the time of the visit. I trust that you appreciate the importance of maintaining and where possible, improving such standards.
- ☐ Generally satisfactory at the time of the visit however as were discussed, there were some items which needed further attention which were listed on the handwritten inspection report. These items should be attended to as quickly as possible.
- ☐ Unsatisfactory at the time of the visit. You must attend to matters on the handwritten inspection report within the time period(s) detailed. A revisit will be made to assess compliance and issue your FHRS award.

As discussed during the inspection, inspected food businesses are now being given a food hygiene rating. Your scores were:

Compliance with food hygiene requirements 0
Compliance with structural requirements 0
Confidence in management and food safety controls 0

This gives the business a Food Hygiene Rating Scheme score of n/a

If there are any matters that you would like to discuss prior to the next inspection then please do not hesitate to contact me.

Yours sincerely

Consultant Environmental Health Officer

Food Hygiene Rating Scheme

A business can be given one of these hygiene ratings:



To view the scores for Bristol's food premises visit <http://ratings.food.gov.uk/>

Guidance on the scoring system

(i) Food Hygiene Requirements and (ii) Structural Requirements	
25	Almost total non-compliance with statutory obligations.
20	General failure to satisfy statutory obligations - standards generally low.
15	Some major non-compliance with statutory obligations - more effort required to prevent fall in standards.
10	Some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.
5	High standard of compliance with statutory obligations, industry codes of recommended practice and minor contraventions of food hygiene regulation. Some minor non-compliance with statutory obligations and industry codes of recommended practice.
0	High standard of compliance with statutory obligations and industry codes of recommended practice; conforms to accepted good practices in the trade.

(iii) Confidence in management/control procedures	
30	Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management procedures.
20	Varying record of compliance. Poor appreciation of hazards and control measure. No food safety management system.
10	Satisfactory record of compliance. Access to and use of technical advice either in-house, from trade association and/or from Guides to Good Practice. Understanding of significant hazards and control measure in place. Making satisfactory progress towards a documented food safety management system/procedure commensurate with type of business.
5	Reasonable record of compliance. Technical advice available in-house or access to, and use of, technical advice from trade associations and/or from Guides to Good Practice. Have satisfactory documented procedure. Able to demonstrate effective control of hazards. Will have satisfactory documented food safety management system. Audit by Food Authority confirms general compliance with procedure.
0	Good record of compliance. Access to technical advice with organisation. Will have satisfactory documented HACCP based food safety management procedure, which may be subject to external audit process. Audit by Food Authority confirms compliance with documented procedures with few/minor non-conformities not identified in the system as critical control points.



FOOD PREMISES INTERVENTION REPORT

Specific legislation under which inspection conducted: Regulation (EC) 178/2002, Regulation (EC) 852/2004, Regulation (EC) 853/2004, The General Food Regulations 2004, The Food Safety and Hygiene (England) Regulations 2013, The Food Safety Act 1990. The Health and Safety at Work etc. Act 1974 (and relevant statutory provisions).

Trading name and address of the business: *Admiral Harding*
NOVA way, Avonmouth, Bristol

Registered address (if different): *ditto*

Name of food business operator/proprietor: *Mr Jon Fahy*

Person(s) interviewed: *Mr Rupert Boyle*

Type of Intervention:
Type of business:

Date and Time of Intervention:

☒ Programmed Intervention

☐ Follow up revisit

☐ Reactive Intervention

☐ Revisit at FBO request

Areas inspected: Whole ☒ Part (specify) ☐

Documents/records examined (specify):

☒ Company food safety management system

☐ SFBB pack ☒ Daily Diary Records

☒ Training records/certificates

☒ Fridge/freezer Temperature Records

☒ Pest Control Record

☒ Cooking Temperature Records

☒ Delivery Records/Invoices

☒ Hot Holding Records

☐ Cleaning Schedule

☒ Other

Samples Taken: *none*

Action proposed by Bristol City Council:

☒ None – Premises Satisfactory

☐ Remedial Action Notice

☐ Advisory Notes left at Premises

☐ Hygiene Emergency Prohibition Notice/Order

☐ Formal Letter

☐ Prosecution

☐ Hygiene Improvement Notice

☐ Other:

Summary of matters discussed during the inspection/further advice:

Please refer to Priority Actions/Improvements noted overleaf.

Advisory matters: