

Direct dial: 023 8083 3005
Email: claudia.barbera@southampton.gov.uk
Please ask for: Claudia Barbera

Premises ref: 19/00090/COMM
Inspection ref: 23/00277/FOOD
Date: 18th August 2023

The Manager
Rose Road Association
300 Aldermoor Road
Southampton
SO16 5NA

Dear Sir/Madam,

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. You should read this report carefully.

The report includes a schedule of legal requirements, specifying work required to comply with the law.

The report may also 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 twenty-one days after the date of the inspection.

Notes for food business operators

- You may appeal the food hygiene rating is you feel that it does not reflect the hygiene standards and management controls at the time of the inspection. An appeal must be received within 21 days of the inspection. To appeal the hygiene rating, visit: www.southampton.gov.uk/environmental-issues/food-safety/appeal-a-food-hygiene-rating

- If you take action to comply with the food hygiene requirements following the inspection you may apply for a revisit to re-assess the hygiene rating. There is a charge for a revisit which is currently £237.00. To request a revisit, visit: www.southampton.gov.uk/environmental-issues/food-safety/request-a-revisit-following-an-inspection

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

Yours sincerely,

Claudia Barbera
Environmental Health Officer

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 Alder Moor Road, Southampton, Southampton
Name of food business operator	Rose Road Association
Registered / head office address	Ass above
Type of business	Caring premises

Inspection details

Date of inspection	15th August 2023
Time of inspection	13.20 hrs
Areas inspected	Kitchen (2)
Name(s) of person(s) seen or interviewed	Michaela Kavanagh (Deputy Manager)
Documents and / or other records examined	'Safer Food Better Business' pack/ daily monitoring records/ food hygiene training certificates/ pest control records
Samples taken	None
Key points discussed during the inspection	Food safety management documentation/ safe methods/ cleaning and disinfection
Action to be taken by the environmental health service following the inspection	Letter/ report and food hygiene rating door sticker

Schedule of legal requirements

Food hygiene legal requirements

The following non-compliance was identified and discussed during the inspection and must be rectified as soon as possible.

Food hygiene and safety procedures	No improvement action necessary.
Structural requirements	<ol style="list-style-type: none"> 1. The work surfaces in the kitchens were not being disinfected. All surfaces/equipment which comes into contact with high risk foods must be disinfected. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) 2. The condition of the plastic measuring jug was deteriorated and cannot be thoroughly cleaned/disinfected. Do not use the measuring jug and remove from the premises. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(c)).
Food safety management systems	<ol style="list-style-type: none"> 1. Your 'Safer Food Better Business' (SFBB) pack forming your food safety management system was out of date. You will either need to provide your own food safety management system or download the current version of the SFBB pack. Complete the pack, train all food handlers on the requirements and maintain the pack up to date. Ensure that you also download the care homes supplement and complete. (Regulation (EC) 852/2004 Article 5).

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. Please note that probe thermometers should be checked regularly for accuracy.. As a helpful reference in doing your own checks; pure water and ice mixture should measure between -1°C to $+1^{\circ}\text{C}$, and pure boiling water should measure between 99°C and 101°C . If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturer's instructions.

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

18th August 2023

Inspecting Officer's Name

Claudia Barbera

Designation of inspecting officer

Environmental Health Officer

Contact details of inspecting officer

Tel: 023 8083 3005

Email: claudia.barbera@southampton.gov.uk

