

**Food Safety and Hygiene (England) Regulations 2013  
Sharrow Bay Hotel, Howtown, Penrith, Cumbria**

Our Reference: FH41/4/014894  
Enquiries to: [REDACTED]  
Direct Dial: 01768 212354  
Email: env.health@eden.gov.uk  
Date: 14 December 2018

*Eden*

**District Council**

Mansion House, Friargate, Penrith, CA11 7YG  
Tel: 01768 817817

[REDACTED]  
Sharrow Bay Hotel  
Howtown  
Penrith  
CA10 2LZ  
Cumbria

Dear [REDACTED]

**Regulation (EC) No 852/2004  
Food Safety and Hygiene (England) Regulations 2013  
Premises: Sharrow Bay Hotel, Howtown, Penrith, CA10 2LZ**

I refer to the inspection that I carried out at the above premises on the 11 December 2018 with my colleague [REDACTED] Graduate Environmental Health Officer. The matters on the attached schedule require attention.

Schedule A details the work needed to comply with the law and is identified as falling into the following areas:

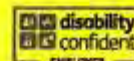
- Food hygiene and safety procedures
- Structural
- Confidence in management/control procedures

The Council uses a nationally agreed Code of Practice to decide the frequency of all planned food safety inspections. The Code is based on several factors including the type of foods which are handled at your premises, your level of compliance with food hygiene law and the Council's confidence in your management and control systems. Using this Code, your premises have been rated as risk category A which means your next programmed inspection will be in 6 months' time.

The Council operates the Food Hygiene Rating Scheme, which is designed to help consumers choose where to eat out or shop for food. It does this by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. Details of how the ratings are calculated are enclosed.

[www.eden.gov.uk](http://www.eden.gov.uk)

**Robert Docherty**  
Deputy Director Environmental Services



On the basis of the standards found at the inspection, your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	15
Confidence in management/control procedures	10
Total Score	35
Highest (this means poorest) individual score	15
Food Hygiene Rating	2

Although certificates are no longer issued, a sticker showing your rating is enclosed. You are encouraged to display the sticker so that it is visible to customers from outside your premises, for example, in a window or at the entrance to your premises.

You should remove and destroy the sticker and certificate issued previously as only 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.

Your rating will also be published on the Food Standards Agency (FSA) website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) between two and five weeks from receiving this letter.

**What options are available once you have been given your Food Hygiene Rating?**

**You can lodge an appeal** if you think the rating is wrong or unfair, in that it does not reflect the hygiene standards at the time of your inspection. You have **21 days (including weekends and bank holidays) from the date of notification** in which to appeal. However, I would suggest that you contact me initially to allow me to explain how the rating has been determined.

**You have a right to reply** if you have improved hygiene standards since your inspection or there were unusual circumstances at the time of the inspection and you want to explain this to your customers.

**You can request a revisit** with a view to improving the rating if you make improvements to the legal requirements raised in the inspection report at your last inspection.

Further information of the Food Hygiene Rating Scheme including how to appeal, submitting a right to reply and requesting a revisit is available on the following websites:

Eden District Council

[www.eden.gov.uk/health/food-safety/national-food-hygiene-rating-scheme/](http://www.eden.gov.uk/health/food-safety/national-food-hygiene-rating-scheme/)

Food Standards Agency

[www.food.gov.uk](http://www.food.gov.uk)

You can also contact the Food, Health and Safety Team by telephoning (01768) 212491 or by email at [foodratings@eden.gov.uk](mailto:foodratings@eden.gov.uk)

Should you require any further clarification, please do not hesitate to contact me on the telephone number given at the top of this letter.

Yours Sincerely

  
District Environmental Health Officer (Environmental Services)

cc:  Sharrow Bay Hotel, Howtown. Penrith, CA10 2LZ



#### **Schedule of Works**

**Premises:** Sharrow Bay, Howtown.  
**Date of Inspection:** 11<sup>th</sup> December 2018  
**Officer:** [REDACTED]

#### **Schedule A**

The following items of work are **LEGAL REQUIREMENTS** and **MUST** be complied with:

##### **Structural**

###### **Main kitchen**

1. The floor underneath and behind equipment was not kept clean due to the accumulation of food debris. The floor must be thoroughly cleaned and maintained in a clean condition.  
Regulation (EC) No 852/2004 Annex II Chapter I Para 1
2. The floor tiles in a number of places in the kitchen are damaged the tiles must be repaired and/or replaced to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)
3. The extractor hood was not kept clean due to the accumulation of grease and must be thoroughly cleaned and maintained in a clean condition.  
Regulation (EC) No 852/2004 Annex II Chapter I Para 1

###### **Pastry room**

4. The floor surface is damaged and must be suitably sealed to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)
5. The legs to the worktop are rusty. The rust must be removed and the surface suitably sealed to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)

###### **Still (corridor)**

7. The wood drawers are not suitably sealed making them difficult to clean. The bare wood must be sealed to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)

###### **Pot wash**

8. The standard of cleaning to the structure and the equipment was poor, a thorough deep clean and disinfection must be carried out.  
Regulation (EC) No 852/2004 Annex II Chapter I Para 1
9. The shelving and worktops in this area were damaged in numerous places exposing bare wood. The bare wood must be repaired or re-sealed to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter I Para 1
10. The shelving brackets were rusty, the rust must be removed and the brackets suitably sealed to provide a surface that can be effectively cleaned.  
Regulation (EC) No 852/2004 Annex II Chapter I Para 1

**Corridor to staff room**

11. The floor surface to the corridor was damaged and must be suitably sealed to provide a surface that can be effectively cleaned.

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

**Corridor to the courtyard**

13. The wall was not maintained in good repair and condition due to there being a hole in the wall. The hole must be repaired and suitably sealed to allow effective cleaning.

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

14. The shelving and the work surface consists of bare wood this must be suitably sealed to provide a surface that can be effectively cleaned.

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

**Stairs to the cellar**

The stairs to the cellar are worn and cannot be effectively cleaned

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

**Confidence in Management/Control Procedures**

- Although you have a food safety management system there are a number of days/weeks where the daily diary checks and cleaning schedules are not being completed. You must ensure these checks are completed and recorded.
- As discussed you must include the curing process within your food safety management system. You must be able to demonstrate that the recipe and the process inhibits the growth of pathogenic/spoilage micro-organisms.
- As you are aware some meat is cooked to a temperature below 75°C. To cook meat safely so that E.coli 0157, Salmonella and Listeria are killed, the centre of the meat must reach a core temperature of at least 70°C for 2 mins or an equivalent time temperature combination.

Equivalent Core Cooking Time/Temperature

Temperature/Time

60°C 45 mins

65°C 10 mins

70°C 2 mins

75°C 30 secs

80°C 6 secs

Regulation (EC) 852/2004 Article 5 para 1