

INSPECTING OFFICER				VISIT DETAILS			
Name				Date and Time	22-01-2026 5pm		
Position	EHO			Person Seen	[REDACTED] – Manager		
Tel				Type of Business	Takeaway		
Email				Static premises ☒ Mobile ☐ Stall ☐			
PURPOSE OF VISIT							
Food Hygiene Inspection	x	FHR Re-inspection		Areas Inspected		Records Inspected	
Advice		Service Request		Food production areas x2 Rear food storage x3 WC Yard area		Invoices	
Revisit		Sampling					
Other							
BUSINESS DETAILS							
Business Name: Chicken Stop							
Address: 12 Market Street, Hoyland, Barnsley, S74 9QR							
Food Business Operator(s): [The person or entity legally responsible for ensuring compliance]							
Chicken Stop, Hoyland LTD							
FOOD HYGIENE RATING			SUMMARY OF ACTION				
Structure	S	15	Report left on site	x	Report/letter to follow	x	
Hygiene	H	15	Revisit Required		Report to go to head office	x	
Confidence in Management	C	20	Samples taken		Items removed as evidence		
Food Hygiene Rating	1		Hygiene Improvement Notice		Seizure / Detention		
			Voluntary Closure		Hygiene Emergency Prohibition Notice		
			Consider for prosecution		Other action(s)		

This report identifies, in the opinion of the inspecting officer, the food hygiene legislation you have failed to meet. This is listed as a code under the heading **LEGAL**. The codes are all listed on the back of the report. There may be some legal contraventions which did not come to light during the inspection. These will not be included in this report. Each LEGAL code also has a Food Hygiene Rating (**FHR**) code to help you understand how your overall Food Hygiene Rating has been determined.

You should aim to complete the actions listed in this report, or actions which achieve the same effect, by the date stated in the **“Date to complete”** column of the report. Further enforcement action could follow if you do not.

Recommendations of good food hygiene practice may also be listed in the **“R”** column.

Contact the inspecting officer if you need to discuss this report further. If you need to speak to a senior officer please contact the Food and Health & Safety - Service Manager on 01226 773743.

Recipient's Signature Date

Officer's Signature [REDACTED] Date 22/01/26

NOTES FOR THE FOOD BUSINESS OPERATOR ABOUT THE FOOD HYGIENE RATING

How your Food Hygiene Rating is worked out						
Total - S + H + C	0-15	20	25-30	35-40	45-50	> 50
Additional scoring factor	No individual score greater than 5	No individual score greater than 10	No individual score greater than 10	No individual score greater than 15	No individual score greater than 20	-
Food Hygiene Rating	5	4	3	2	1	0
Description	Very Good	Good	Generally Satisfactory	Improvement Necessary	Major Improvement Necessary	Urgent Improvement Necessary

Food Hygiene Rating Display

Your food hygiene rating will be published at www.food.gov.uk/ratings. Ratings of 5 will usually be published within 14 days of receipt of your report. Other ratings will be published after 35 days from your inspection. You can request your rating to be published sooner - www.food.gov.uk/business-guidance/food-hygiene-ratings-for-business.

After your inspection you will be given a food hygiene rating window sticker. Display of this sticker at your premises is voluntary at the moment. **It is an offence to display an incorrect food hygiene rating and mislead your customers.**

If you are unhappy with your food hygiene rating you have certain rights:-

Right to Reply

You can add a comment to the food hygiene rating website. Email your comments to Regulatory Services or alternatively download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

You can explain to your customers the reasons why you achieved the rating you did and the actions you have taken since your inspection. Your comments may be edited, as you cannot complain or criticize the food hygiene rating scheme or the inspecting officer.

Right to Appeal

If you think your rating is wrong or unfair you have **21 days** from the date of receipt of the rating to appeal against it. If you do not appeal within 21 days your food hygiene rating will be published as normal.

Before appealing you should discuss your rating with the inspecting officer. Appeals must be in writing. Contact Regulatory Services for a paper or electronic form or alternatively download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses> Complete and return the form to the address below.

If you appeal 'awaiting publication' will be displayed on the food hygiene rating website. Your appeal will be reviewed within **21 days** of receipt and you will be told of the outcome. If you disagree with the local authority's decision you can only challenge it by a judicial review.

Right to request a Re-inspection - There is a charge payable for re-inspections. Please contact us for the current cost. You can request a re-inspection at any time, however, only make a request if you have taken enough action to address the non-compliances identified in your inspection report. Contact Regulatory Services for a paper or electronic form or download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>.

Complete the form and return it to the address below. Provide details of all improvements made and include supporting evidence and a contact telephone number. You will be contacted and advised how to pay. Payments are usually taken over the phone. An unannounced re-inspection will take place within 3 months from payment. Your 'new' food hygiene rating will be based on the level of compliance found at the time of this re-inspection and not just the requirements from your initial inspection, therefore your "new" food hygiene rating could **go up, down or remain the same**.

Contact details for advice and right to reply / appeals and re-inspections:

Service Manager – Food Safety Team
Barnsley Metropolitan Borough Council
Regulatory Services
PO BOX 634
Barnsley
S70 9GG

Telephone: 01226-773743
E-mail: Regulatoryservices@barnsley.gov.uk
Web: www.barnsley.gov.uk

Further information on right to reply / appeals and re-inspections can also be found at www.food.gov.uk/ratings

BUSINESS NAME: Chicken Stop, 12 Market Street, Hoyland, Barnsley

FOOD SAFETY CONTRAVENTIONS AND RECOMMENDATIONS

Listed below are the findings of the inspection and the actions you need to take to comply with the law.

Number	LEGAL = Legal Contraventions. These must be completed by the 'Date to complete' R = Recommendations of good food hygiene practice FHR Code C = Confidence in Management S = Structure H = Hygiene	LEGAL	FHR CODE	Date to complete	R
1.	During the inspection it was noted that you have failed to: - Identify relevant hazards and any associated checks or procedures in your businesses that are needed to make certain the food you produce is safe; - Put in place practices and procedures that would control potential Problems. - Document the above and maintain appropriate monitoring records. You must put in place a documented food safety management system; I would strongly recommend that you purchase the Food Standards Agency Safer Food Better Business for caterers, this can be purchased on line from businesses such as amazon.	C	A1	Immediately	
2.	It was apparent during my inspection that the level of food hygiene and allergen awareness amongst you and your staff was inadequate in that; The food hygiene, hygiene practices/structural and cleaning issues detailed below demonstrate a distinct lack of management and food hygiene training at the business. You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do.	C	A2	1 week	
3	There was no durability marking or labelling on the frozen or refrigerated food that is prepared on the premises. Food business operators shall put in place, implement, and maintain a permanent procedure or procedures based on the HACCP principles. With regard to the durability of food, you must establish critical limits and implement effective monitoring procedures to prevent, eliminate or reduce hazards. Food must either be labelled, or an alternative system be put in place to identify the durability of food opened or produced on the premises, which should be no more than 3 days if stored in the refrigerator, including the day of opening or production, unless the original manufacturers packaging states otherwise.	C	A1	Immediately	

Recipient's Signature..... Date

Officer's Signature..... [REDACTED] **Date 22/01/26**

Page No: 2 of 7

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4	Food should be protected against any form of contamination at all times. At the time of my visit the following issues were noted; - It was disappointing to observe poor griddle practices, the food handler was observed to handle the raw meat burgers and then handle bread buns and cheese without washing his hands, this is an extremely dangerous practice and creates a risk of pathogenic bacteria transferring from the raw meat to the ready to eat food. You must retrain your staff in hygienic griddle practices, with minimum handling of raw meat, preferably tongs should be designated as discussed at the visit and be easily identifiable i.e. by color and designated to raw meat and cooked meat to reduce hand contact to a minimum. - I observed several cloths throughout the premises that were the same as the ones used to cover the raw meat donners, it is an extreme poor practice to use cloths that are contaminated with bacteria from raw meat in the premises. You must cease this operation immediately. Invoices should be available for the cloths that you purchase at inspections. - The uncooked Donner kebab was stored at ambient temperatures unprotected on the side in the food preparation area. - The pineapple cubes were stored in the undercounter refrigerator in a dirty moldy container. - Ice cream and deserts were being stored in the walk-in freezer in direct contact with raw chicken, posing a risk of cross contamination from pathogenic bacteria to the ready to eat foods. - Kebabs were stored on the dirty floor in the walk-in chiller, exposing them to the risk of contamination. - Food and drinks were stored on the floor in the wet lobby area to the walk-in freezer, this is an extreme poor practice, it prevents adequate cleaning of the area, pest control checks being carried out and contaminates the food and drink packaging.	H	23	Immediately	

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4 cont	Food should be protected against any form of contamination at all times. At the time of my visit the following issues were noted; - Sauces and foods were being stored broken containers in the under-counter refrigerator. Damaged containers are unable to be maintained in a clean condition and pose a risk of foreign body contamination to the foods. - At the time of the inspection, I was informed that when the donner is removed from the cooking area at the end of the evening, it is then stored in the walk-in chiller in a reused card board box, this card board box was dirty, grease and food debris was evident, this is a poor practice and may result in contamination. You must ensure the donner kebab is stored in clean conditions that do not pose a risk. You must ensure that food is protected from contamination at all times.	H	23	Immediately	
5	The temperature of the cut salad, sliced meat and cheese items stored in the open salad Ette display refrigerator was too high. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C. You must keep the lid down, if the food is still above 8°C either adjust or service the refrigerator. If the refrigerator is not able to hold high-risk foods at or below 8°C, it must be replaced.	H	A23	Immediately	

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Page No: 4 of 7

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6	The food premises and equipment within it must be maintained in good repair and clean condition at all times. The following issues were noted during the inspection and require your attention: - It was noted at the time of the inspection that several of the fridge seals were damaged, split and hanging off, these should be replaced, and maintained in a clean condition. - The sealant utilized around the work surfaces and sink and tap area was in a poor and dirty state of repair, this sealant should be replaced with one that is smooth and easy to maintain in a clean condition, white sealant is recommended for use in these areas to enable dirt to be seen. - The fan covering the condensing unit in the walk-in chiller was dirty, foam was exposed, this area needs cleaning and resealing to provide a smooth and easy to clean surface. - There were missing wall tiles from the window area above the washing up sink, these should be replaced or the surface made good to allow adequate cleaning - The ceiling in the lobby area to the walk-in freezer where drinks were stored requires sealing to provide a smooth and easy to clean surface. - The floor coverings in the premises require making good, there were broken and chipped ceramic tiles and damaged lino. These floor coverings require replacing/making good to provide a smooth and easy to clean surface - The can opener was dirty, this should be washed after use - The tongs in use were encrusted with dirt and grease - The edges of the floor coverings were dirty - The internal and external areas of the undercounter refrigerators were dirty - The outside doors to the storage and toilet areas - The floors to the outside walk-in freezer and refrigerator - The dry store area - Hand contact points throughout the premises were filthy - The rear yard area required decluttering and cleaning there was an excessive amount of waste and oil. You must keep this area clean at all times. More attention must be paid to cleaning of the premises and equipment, especially, hand contact points. You must ensure that you are using the correct cleaning chemicals to adequately remove grease and dirt. It is essential that the premises are kept in a clean condition at all times to ensure that food safety at the premises is at the highest standard	S	A18	Immediately	
		S	A13	Immediately	
		S	A3	Immediately	

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7	The lavatory was in a poor state of repair and decoration, the following issues were noted; - There was no hot water supplied to the wash hand basin. - The was no soap or hand drying materials available. - The walls, ceiling and floor were in a poor state of repair, these should be made good to provide smooth and easy to clean washable surface. - There was inadequate lighting in this area. - The potato/vegetable rumbler is located in the adjacent store room, it was noted that a hole had been made into the WC compartment wall to allow for drainage, this hole should be sealed to prevent rodent entry to the storage area.	S	A5	2 weeks	
8	It was noted that card board is utilized on the floors within the premises. Card board cannot be cleaned and can harbor bacteria and become a source of contamination. It should be removed from use immediately.	S	A18	Immediately	
9	It was noted that staff hand-washing procedures were inadequate. You must train your staff in appropriate hand-washing techniques. You must ensure that staff always wash their hands thoroughly. This must occur prior to handling ready to eat foods in order to control cross-contamination. It must also occur after - Going to the toilet. - Handling any food that may be a potential source of E.coli O157. - Hand contact with shared cash registers, door handles, light switches, aprons or other surfaces that could come into contact with staff handling raw foods. - Handling waste - Eating - Cleaning	H	A21	Immediately	
10	It was noted that food handlers were not wearing suitable and clean over-clothing. You must ensure that all persons working in food handling areas wear suitable, clean protective clothing	H	A21	Immediately	
11	It is advisable to use alternative equipment such as an independent thermometer or probe thermometer. Probe thermometers can be used to check both hot and cold temperatures and will measure both air and food temperatures.				R

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Page No: 6 of 7

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12	I recommend you make regular checks of your equipment for storing cold foods to ensure it is working correctly and you keep a written record of your checks. You can use the thermometer built into the equipment but this will only measure the air temperature at a single point in the unit, not the temperature of the food.				R
13	It is recommended that checks are carried out when cooking/reheating food, to ensure that a core temperature of at least 75°C has been achieved. Written records of reheated food temperatures should be maintained.				R
14	Chemical disinfectants are a vital tool in reducing levels of potentially dangerous bacteria to safe levels. However not all disinfectants are as effective as they should be, particularly if they are obtained from "spurious" sources.				R

Recipient's Signature..... **Date 22/01/26**

Officer's Signature..... [REDACTED]

Page No: 7 of 7

NOTES

The inspecting officer is authorised under the Food Safety Act 1990 and The Food Safety and Hygiene (England) Regulations 2013 (as amended) to enter the premises to ascertain if there are or have been contraventions of food legislation on those premises.

Legislation Codes

A. Regulation (EC) No. 852/2004 (as amended)

- A1 C Hazard Analysis Critical Control Points (HACCP) Chapter II Article 5
- A2 C Training /Instruction/Supervision Annex II Chapter XII
- A3 S Premises Cleanliness, Maintenance and Repair Annex II Chapter I paragraph 1
- A4 S Layout, Design, Construction, Size Annex II Chapter I paragraph 2
- A5 S Lavatories and Lobbies Annex II Chapter I paragraph 3
- A6 S Wash Hand Facilities Annex II, Chapter I paragraph 4
- A7 S Ventilation Annex II Chapter I paragraph 5
- A8 S Ventilation to Sanitary Accommodation Annex II chapter I paragraph 6
- A9 S Lighting Annex II Chapter I paragraph 7
- A10 S Drainage Annex II Chapter I paragraph 8
- A11 S Changing Facilities Annex II Chapter I paragraph 9
- A12 H Storage of Cleaning Agents Annex II Chapter I paragraph 10
- A13 S Floors, Walls, Ceilings, Windows, Doors, Surfaces Annex II Chapter II paragraph I
- A14 S Facilities for Cleaning Equipment Annex II Chapter II paragraph 2
- A15 S Facilities for Washing Food Annex II Chapter II paragraph 3
- A16 S Mobile Premises, Stalls, Private Houses Annex II Chapter III
- A17 S Transport, Containers, Conveyances Annex II Chapter IV
- A18 S Equipment Requirements Annex II Chapter V
- A19 H Food Waste Requirements Annex II Chapter VI
- A20 H Water Supply and Ice Annex II Chapter VI
- A21 H Personal Hygiene Annex II Chapter VIII paragraph 1
- A22 H Fitness to Work Annex II Chapter VIII paragraph 2
- A23 H Contamination of Food Annex II Chapter IX
- A24 H Pest Control Procedures Annex II Chapter IX paragraph 4
- A25 H Temperature Control Annex II Chapter IX paragraph 5
- A26 H Cooling Foodstuffs Annex II Chapter IX paragraph 6
- A27 H Thawing of Foodstuffs Annex II Chapter IX paragraph 7
- A28 H Storage of Hazardous/Inedible Substances Annex II Chapter IX paragraph 8
- A29 H Wrapping and Packing Annex II Chapter X
- A30 H Heat Treatment in Hermetically Sealed Containers Annex II Chapter XI
- A31 C Registration of a Food Business Article 6(2)

B. The Food Safety And Hygiene (England) Regulations 2013 (as amended)

- B1 H Cold Food Held Above 8°C Regulation 32 Schedule 4 paragraph 2
- B2 H Hot Holding Below 63°C Regulation 32 Schedule 4 paragraph 6
- B3 H Food Not Produce, Processed, Distributed in accordance with the Hygiene Regulations- Regulation 29

C. The Food Safety Act 1990

- C1 H Food Not of the Nature, Substance or Quality Section 14

D. Regulation (EU) 1169/2011 Food Information To Consumers (as amended)

- D1 H Food Beyond Use By Date – legally deemed to be ‘unsafe food’- Article 24(1)

E. Regulation (EC) 178/2002 (as amended)

- E1 H Food Safety Requirements (Unsafe/Unfit Food) Section 4 Article 14
- E2 C Traceability Section 4 Article 18
- E3 C Responsibilities for Food: Food Business Operators Section 4 Article 19

F. The Animal By-Products Regulations 2005

G. Environmental Protection Act 1990

- G1 C Commercial contract for waste Section 34
- G2 H Provision of a suitable refuse bin Section 47

H. Health And Safety At Work Etc. Act 1974

I. Consumer Protection From Unfair Trading Regulations 2008

J. The Food Information Regulations 2014

- J1 Signage / labelling / Notice to be used when allergen information is to be given orally Reg. 5(3)

Food Hygiene Rating Codes

C = Confidence in Management

S= Structure

H= Hygiene