

INSPECTING OFFICER

Name	██████████
Position	Environmental Health Officer
Tel	██████████

██

PURPOSE OF VISIT

Food Hygiene Inspection	✓	FHR Re-inspection	
Advice		Service Request	
Revisit		Sampling	
Other			

VISIT DETAILS

Date and Time	13 th December 2025
Person Seen	
Type of Business	Care Home/Residential Home
Static premises ☒ Mobile ☐ Stall ☐	
Areas Inspected	Records Inspected
Kitchen/servery	In House HACCP Monitoring records

BUSINESS DETAILS

Business Name: Dearne Hall
Address: Ringway, Bolton Upon Dearne, Rotherham
Food Business Operator(s): [The person or entity legally responsible for ensuring compliance] Anchor Care Homes

FOOD HYGIENE RATING

Structure	S	10
Hygiene	H	15
Confidence in Management	C	20
Food Hygiene Rating	1	

SUMMARY OF ACTION

Report left on site		Report/letter to follow	✓
Revisit Required	✓	Report to go to head office	✓
Samples taken		Items removed as evidence	
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 ██████████ **Date** 15/12/25

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: Dearne Hall

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 <u>must</u> 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 although you had 7 pages of a Food Safety Management System (FSMS) it was inadequate as it did not cover the safe storage, preparation, cooking and service of foods. You must undertake a full review of your FSMS and ensure all relevant hazards are identified and appropriate controls put in place to ensure all food produced is safe. You must then update your documents and maintain appropriate monitoring records.	A1	C	2 weeks	
2	I was informed that Agency staff have not been trained in your policies and procedures and there was no evidence of any Food Hygiene training. To ensure that food is produced safely, all staff and in particular Agency staff must be instructed in your procedures. Had they been so, the conditions and practices observed at the time of the inspection would not have been evident.	A2	C	1 week	
3	Your Chef was unsure of which residents, if any, had any food allergies or intolerances. There was no evidence that menus had allergens identified. You must have in place a system for the catering team to record allergy and dietary requirements of your residents. This must be reviewed and updated on a regular basis.	A1 J1 A23	C H	ASAP	
4	You have recently undertaken a program of refurbishment within the kitchen. The changes appear to have reduced the amount of chilled and dry storage, food preparation and suitable facilities for storing utensils. In the first instance you should make a significant reduction in the amount of stock that you are holding. Food should be stored in a refrigerator in such a way that air can circulate freely to ensure all food is maintained at the correct temperature. Review the layout of the kitchen to enable safe storage and production of food.	A4	S	ASAP	
5	Utensils (Knives) for raw food prep were stored in the ready-to-eat area. Chopping boards for ready-to-eat foods and utensils were being stored in the raw area and at risk of contamination. You must organise your kitchen and ensure that utensils and equipment are stored in the correct areas to reduce contamination.	A23	H	ASAP	

Recipient's Signature..... Date

Officer's Signature



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6	Cotton aprons worn by staff were dirty and provide a risk of contamination. In particular, when flour is carried on aprons there is an allergy risk. Provide additional aprons/uniforms for staff so that they can change when aprons become heavily soiled. I would suggest the use of plastic aprons when handling raw meat/eggs.	A21 A23	H H	ASAP	
7	Sausages with a use by date and no freezing instructions were being stored in the freezer. You must not extend the shelf life of food items by the means of freezing. Follow the manufacture instructions for the safe storage of food. If food with a use by date states that it can be frozen you must freeze before the use by date and apply the date of freezing.	A1	C	ASAP	
8	Food (milk) stored in the ground floor satellite fridge was at 14.1°C. Butter stored in the refrigeration unit located in the staff room was at 17.3°C. Refrigerators should operate at a temperature which maintains high risk foods at a temperature between 1-4 °C and as a minimum requirement must maintain at 8°C or below. When monitoring refrigeration units, staff should be informed to use a clean digital probe thermometer to check the temperature of the food rather than rely on the displayed air temperature. I would suggest that a labelled bottle of water is placed in each refrigeration unit and used for monitoring. Staff must be instructed on what to do if the temperature of the unit is too high, this should be detailed in your procedures.	B1	H	ASAP	
9	I was concerned to observe that the door to the staff toilet was open and cleaning cloth and blue roll were stored directly next to the toilet, posing a risk of air borne contamination. The door to the toilet must always remain closed. Cleaning items should not be stored in a separate area to reduce any risk of contamination.	A5 A23	S H	ASAP	
10	The ambient temperature in your dry stores was 32°C, there was no natural or mechanical ventilation. When storing and producing food an ambient temperature of <25°C should be maintained to reduce the risk of bacteria growth. Mechanical ventilation should be fitted to the dry stores.	A7	S	8 weeks	

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BARNSELEY
Metropolitan Borough Council

FOOD HYGIENE REPORT

Regulatory Services PO BOX 634 Barnsley S70 9GG

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11	The can opener is in the area where blended food is produced. To reduce any risk to the food being prepared relocate the can opener.	A23	H	ASAP	
12	The dishwasher in the main kitchen had a buildup of limescale. When in this condition it may not achieve temperatures for cleaning equipment. Descale the dishwasher and maintain in a scale free condition.	A18	S	2 Weeks	
13	The general purpose trolley located in the dry stores was dirty. Thoroughly clean the trolley and maintain in a clean condition	A18	S	ASAP	
14	Unprepared salad and vegetables were stored above and next to ready to eat foods, posing a risk of cross contamination. Reorganize your refrigeration to ensure there is no risk of cross contamination. Raw meat and eggs at the bottom. Unprepared items above this and ready to eat foods above.	A23	H	ASAP	
15	A large amount of fresh shell eggs were being stored at ambient temperature. Current government advice is that eggs being stored prior to use in a catering premises should be kept under refrigeration. This is to allow and important extra margin of safety towards the end of the eggs natural storage life at ambient temperature.	A1 B1	C H	ASAP	
16	The temperature probe was found to be in a dirty condition. Temperature probes should be kept in good working order and should be checked/calibrated on a regular basis in accordance with the manufacturers guidelines and should be disinfected prior to and after each use to prevent cross contamination	A18 A23	S H	ASAP	

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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 1
- 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