

INSPECTING OFFICER	
Name	[REDACTED]
Position	EHO - FOOD
Tel	01226-773743
Email	regulatory services @barnsley.gov.uk
PURPOSE OF VISIT	
Food Hygiene Inspection	<input type="checkbox"/> FHR Re-inspection
Advice	<input type="checkbox"/> Service Request
Revisit	<input type="checkbox"/> Sampling
Other	

VISIT DETAILS	
Date and Time	07.02.26 1pm
Person Seen	Chef Operations Manager Food Business Operator
Type of Business	Restaurant with bar
Static premises <input checked="" type="checkbox"/> Mobile <input type="checkbox"/> Stall <input type="checkbox"/>	
Areas Inspected	Records Inspected
Kitchen Bar Cellar Toilets Staff welfare	SFBB Monitoring records Allergen information

BUSINESS DETAILS
Business Name: The New Inn Penistone
Address: Bridge Street, Penistone. S36 7AH
Food Business Operator(s): [The person or entity legally responsible for ensuring compliance] New Inn (Penistone) Ltd

FOOD HYGIENE RATING		
Structure	S	15
Hygiene	H	20
Confidence in Management	C	20
Food Hygiene Rating	0	

SUMMARY OF ACTION		
Report left on site		Report/letter to follow <input type="checkbox"/>
Revisit Required	<input type="checkbox"/>	Report to go to head office <input type="checkbox"/>
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.

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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 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 **7 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 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



BUSINESS NAME: The New Inn Penistone

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	<ul style="list-style-type: none"> • LEGAL = Legal Contraventions. These <u>must</u> be completed by the 'Date to comp • 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	<p>I was concerned to note practices seen during my inspection. Whilst you had a copy of Safer Food Better Business, with safe methods on site. I was concerned that they were not completed correctly. You had failed to</p> <ul style="list-style-type: none"> • Identify relevant hazard and associated checks or procedures in your business 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 • There was no evidence a review had been undertaken • Vac Pac recently introduced no safe methods <p>You must undertake a full review of your Food Safety management System 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. All staff must be instructed /trained on your safe methods and this should be documented.</p>	A1	C	2Weeks	
2	<p>During the inspection it was noted that the same surfaces (Dessert prep area) was being used for packing raw and ready-to-eat foods. The vac pac machine has been sited in a ready-to-eat area.</p> <p>You must use separate work surfaces with adequate space between raw and ready-to-eat. This must be documented in your Food Safety management System.</p>	A23	H	Immediate	

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3	<p>I was concerned to note that your vac pac machine was potentially being used for raw and ready to eat foods.</p> <p>This poses a serious risk of cross contamination.</p> <p>Whilst vacuum packing reduces spoilage by aerobic bacteria, mould etc, such packaging may allow growth of anerobic food poisoning organisms eg Clostridium botulinum, in certain foods. Furthermore, the absence of competition from other organism can enhance their growth if storage conditions are not satisfactory, therefore rendering the food unsafe. There are a number of factors which must be considered when using vacuum packing and the main ones are as follows:</p> <ol style="list-style-type: none"> 1. The machine must be maintained in a clean and disinfected condition. 2. Separate machines must be used for cooked and raw products. 3. The machine must always be in good working order so that it provides a proper seal every times. 4. Packaging materials must be appropriate for their intended use, obtained from reputable suppliers and stored under hygienic conditions so that packaging itself does not introduce food poisoning organisms into the product. 5. A shelf life of no greater than 10 days should be to vacuum packed products where the only controlling factor is temperature-controlled storage at or below 8°C. Longer shelf lives must be sustained by microbiological testing to confirm validity and may involve the addition of another inhibiting factor eg salt, nitrates etc. To this end you should introduce a date labeling system that stays with the product even if repackaged to demonstrate the shelf life of the product. 6. The vacuum packed product must be stored under correct temperature controlled conditions at or below 8°C at all times, it is recommended that in relation to cooked meats the optimum temperature to aim for is 3°C to prevent the growth of toxins. 	A23 A1	H C	Immediate	

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4	<p>Your stock control procedures enable the extension of the original use by date, and it was evident that controls were not in place, the following was noted.</p> <ul style="list-style-type: none"> • Foods opened or prepared on site were all given a 5 day shelf life. • Food that is sold to you vac packed is decanted and re vac packed and given ten days shelf life regardless of the original use by date. • Once defrosted (desserts) you are not following the manufacturers shelf life. <p>You must implement a stock control system, food that you open or produce on site should be day of production/opening +2 days. Unless the manufacturer instructions state otherwise</p>	D1	H	Immediate	
5	<p>A large quantity of food was found stored in your premises past its use by date, namely cooked meat, hummus, beef cheeks, suet pastry, cooked noodles to name a few.</p> <p>It is an offence to sell or expose for sale food with an expired use by date. You must implement a date checking system, check your stock daily and dispose of any out-of-date food.</p>	D1	H	Immediate	
6	<p>Garnish used on food and fruit was not being washed and stored in a clean food grade container.</p> <p>You must thoroughly wash these items in a designated food wash sinks prior to use to reduce any contamination risk.</p>	A23	H	Immediate	
7	<p>Scoops were left directly on food in ingredient bins, there were no lids in place and the bins did not appear to be food grade. posing a risk of contamination.</p> <p>Implement a system to store scoops out of the ingredients bins, ensure lids are in place and that plastic containers used for the storage of food items are food grade (fork and wine glass symbol embossed in the plastic) to reduce any risk of cross contamination.</p>	A23	H	Immediate	

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8	<p>I was concerned that staff identified the dirty sink in the wash up area for the washing of salads etc.</p> <p>It is essential that at all stages of food production you reduce the risk of cross-contamination. You must ensure that it is cleaned and sanitised regularly.</p>	A23	H	ASAP	
9	<p>There were a number of open packets in your dry stores that were not adequately sealed.</p> <p>To reduce the risk of cross contamination (Allergens) and insects entering the packet you should store open packets in food grade lidded containers.</p>	A23	H	1 week	
10	<p>It was observed during the inspection, that cooked food was placed in the walk in refrigeration unit at 42°C. This may cause temperature fluctuations within the refrigeration unit.</p> <p>Rapid cooling can be achieved by reducing the depth of the product and increasing the surfaces area. This can easily be achieved by spreading he food in a shallow gastro norm. Liquids can be cooled quickly by placing the container in a water or ice bath and stirring frequently. Please refer to the cooling section within your Safe Methods.</p>	A26	H	Immediately	
11	<p>Raw shell eggs were being stored at ambient temperature on shelves in the kitchen.</p> <p>To reduce any bacterial growth, eggs should be stored as a raw product in the refrigeration unit.</p>	A23	H	Immediately	
12	<p>French onion soup was being stored in the Bain Marie at 48.2°C. Staff informed me that it was decanted form the refrigerator and left to warm up. This method will see the growth of bacteria.</p> <p>Food should be thoroughly heated to 75°C and the core temperature checked with a digital food grade probe thermometer. Once in the Bain Marie the temperature should be >63°C.</p>	A25	H	Immediately	

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13	<p>There were a number of hand contact points within the kitchen that were found to dirty. These included fridge handles and light switches. dispenser.</p> <p>All hand contact points should be cleaned and disinfected on a regular basis.</p>	A13	S	ASAP	
14	<p>The internal surface to the walk in refrigeration door was damaged. When in this condition it is difficult to maintain in a clean condition.</p> <p>Repair /replace the door to leave a surface that is smooth, non porous and can be maintained in a clean condition.</p>	A3	S	1 week	
15	<p>Some walls in the dessert area were bare plaster; this surface cannot be maintained in a clean condition.</p> <p>Paint or seal the plaster to leave a smooth, non-porous surface that can be maintained in a clean condition.</p>	A3	S	1 week	
16	<p>There was evidence of black mould growth to the walls which the dry store shelving is located on. This poses a serious risk of contamination to food items.</p> <p>In the first instance, the walls should be washed and treated to reduce any risk to food. Remedial works to the cause of the damp should be undertaken and this area must be included on a cleaning schedule for the kitchen.</p>	A3	S	2 weeks	
17	<p>The digital probe thermometer was found to be in a dirty condition and poses a risk of cross contamination.</p> <p>You must thoroughly clean the probes including the handles and clean after each use to reduce the risk of contamination.</p>	A18	S	Immediately	
18	<p>I was concerned that staff are using deepio and tubs of water for cleaning food preparation surfaces. Even though there was surface sanitiser available.</p> <p>You must instruct/train staff on a two stage clean of food preparation surfaces ensuring that the correct contact time is followed. Tubs of soap water should not be left sat on food preparation surfaces</p>	A3	S	Immediately	
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19.	Internal surfaces to refrigeration units and freezers were found to be in a dirty condition. Thoroughly clean and maintain in a clean condition.	A3	S	Immediately	
20	Door seals to the under counter refrigeration unit(cooking area) were damaged and had a large amount of black mould on them. In the first instance these must be thoroughly cleaned to reduce any risk of contamination. You should replace all damaged door seals and maintain in a clean condition.	A3	S	1 week	
21	Loose medial tablets were being stored in an open container on shelving in the cooking area posing a risk of contamination. Staff must not store personal medicine in the kitchen.	A23	H	Immediately	
22	The chef knife box located in the cooking area was in filthy condition. All Chefs must keep their personal items in a clean condition if they are storing them in the kitchen.	A18	S	Immediately	
23	The internal surfaces to the dishwasher and ice machine were found to be dirty (black mould and sludge), this will deposit on equipment that is being cleaned. Thoroughly clean the internal surfaces and maintain in a clean condition.	A14	S	Immediately	
24	Your standard of cleaning in some areas was poor. You should complete the cleaning schedule in the Safer Food Better business pack in full. You must identify what needs, when and how.	A1	C	Immediately	

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25	<p>You only have one wash hand basin located at the entrance to the kitchen. Staff working in the rear rooms may be handling raw products and are required to walk the length of the kitchen to wash their hands, posing a risk of contamination.</p> <p>As discussed, you should install an additional wash hand basin, possibly in the dessert area to reduce any risk of cross contamination. Wash hand basins must have an adequate supply of hot and cold, or suitably mixed water, antibacterial soap and hygienic hand drying facilities.</p>	A6	S	2 weeks	
26	<p>Your cellar was found to have a build up of waste and debris under pallets laid on the floor. Pooling water was on the floors and black mould to the walls with bottles in direct contact. The vessel used for line cleaning was dirty and gas cylinders were not secure.</p> <p>In the first instance you must undertake thorough cleaning of this area and remove all waste and debris. Pallets should be removed from the floor so that the floor can be kept clean, this will enable you to sweep pooling water into drainage channels.</p> <p>All stock must be pulled away from the walls to reduce any risk of contamination. The walls must be cleaned and sealed and the cause of the mould/damp investigated and remedial works completed.</p> <p>The vessel used for line cleaning must thoroughly cleaned or replaced and emptied and left to drain after each use. Water should not be left in the vessel in between cleaning sessions.</p> <p>All gas cylinders (full or spent) must be secured so as not to cause injury to any persons.</p>	A3	S	1 week	

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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