



Derby City Council



Team	Food and Safety Team
Contact	[Redacted]
Our ref	[Redacted]
Email	[Redacted]
Tel	[Redacted]
Deaf people can text	[Redacted]
Date	9 August 2024

Dear [Redacted]

Food Safety and Hygiene (England) Regulations 2013, Assimilated EC Regulation 852/2004 and Assimilated EC Regulation 178/2002

The Malt Shovel, Potter Street, Spondon, Derby, DE21 7LH

I refer to my visit to the above premises on 5 August 2024 and my discussions with [Redacted] and [Redacted], Kitchen Manager. I also refer to my phone conversation with [Redacted] on 9 August 2024. The purpose of my visit was to carry out a food hygiene inspection.

I based my food hygiene inspection upon potential food poisoning hazards, contamination risks and control measures.

The following areas were inspected at the time of my visit:

- Kitchen
- Bar area
- Cellar
- Beer garden

Inspection Report

I have enclosed a copy of your inspection report.

Schedule A lists legal requirements, which must be completed.

Schedule B lists recommendations of good practice, intended to improve working practices.

Continued

Communities and Place, The Council House, Corporation Street, Derby, DE1 2FS
derby.gov.uk

To view Derby City Council Privacy Notices please visit derby.gov.uk/privacy-notice
Please recycle this letter



This inspection report contains only those issues identified at the time of the inspection.

It is your responsibility to ensure that your business complies with all relevant legal requirements on an ongoing basis.

Food Hygiene Rating

Derby City Council operates the national Food Hygiene Rating Scheme.

Your rating has been calculated as follows, based on the standards found at the time of inspection:

Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	20
Food hygiene rating	4 – Good

Details of how your rating was calculated are contained on our website, www.derby.gov.uk/food-safeguards. Paper copies can be provided on request.

A sticker showing your rating is enclosed. Please destroy the sticker showing your previous rating 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's website at www.ratings.food.gov.uk approximately five weeks from receiving this letter.

You may request that the rating is published before this time. A form to make the request is available on the Council's website, www.derby.gov.uk/food-safeguards.

Derby City Council is a public body for the purposes of the Freedom of Information Act 2000 and information may be disclosed in accordance with the provisions of that Act or its statutory Publication Scheme. Please note that regular requests are made to this Department for copies of the inspection letters relating to food premises that have been rated as a 0, 1 and 2 under the scheme.

Safeguards

Forms and further information is available on the Council's website, www.derby.gov.uk/food-safeguards. Paper copies of forms can be provided on request.

Appeal

If you feel that the rating is unjust you have 21 days to appeal. An appeal may be lodged by submitting a completed Business Appeal form.

I recommend that you contact me first so that I may explain your rating scores.

Re-score

If you make improvements you can request a re-visit to generate a new food hygiene rating. There is a charge of £203 for each re-score visit. To apply for a rescore you must complete a request form which can be accessed at www.derby.gov.uk/food-safety/rescore-request-form or via the QR code below.



Payment must be made online at www.derby.gov.uk/food-pay.

Right to Reply

Your comments can be published online, alongside your rating, to explain unusual circumstances or action taken since the inspection. You must complete and return the 'Business Right to Reply' form.

More information and relevant forms about safeguards are provided on the Council's website at www.derby.gov.uk/food-safety/fhrs. Paper copies of forms are available upon request.

Items in Schedule A must be addressed without delay and will be checked at the next programmed inspection.

Please contact me if you have any questions or concerns about your inspection report or about your food hygiene rating.

My manager, [REDACTED], would welcome any feedback about the inspection, please email [REDACTED]. Any information will be treated in confidence and used solely for performance monitoring and improving our services.

Continued

Data Protection

The Food and Safety Team is committed to protecting and respecting your privacy when you use our services. Please visit <https://www.derby.gov.uk/privacy-notice/> for further information, printed copies are available on request.

If you choose to release your letter to others, please ensure that that name and contact details of the inspecting officer(s) is not disclosed to third parties without prior authorisation from the Council.

Yours sincerely



Environmental Health Officer

Encls:

Inspection Report – Schedule A Legal Requirements and Schedule B Additional Recommendations
Premises' Sticker
GM Oils Poster

Copy to:



Premises: The Malt Shovel, Potter Street, Spondon, Derby, DE21 7LH

Date of Inspection: 5 August 2024

SCHEDULE A (LEGAL REQUIREMENTS)

Food Hygiene and Safety Procedures

1. I understand you pour unwanted drinks into the wash hand basin behind the bar. I remind you that this sink must be used for hand washing only and must not be used for other purposes.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3
2. The reusable cloth you use to clean the food preparation surfaces is not boil-washed. If you choose to use reusable cloths, they must be boil-washed (heat-disinfected in a 90°C wash cycle in the washing machine) and dried daily to ensure their cleanliness
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 4

Recommendation:

I would recommend you remove all reusable cloths from the kitchen and use disposable cloths such as blue roll and j cloths.

3. At the time of my visit, a pack of ham stored in the middle upright fridge in the storeroom was probed and found to be at 8.7°C, which exceeded the legal limit of 8°C. Although I was informed that the fridge temperatures are checked and recorded daily in the morning and afternoon, there was no temperature record available for the day during my visit (noon).

Whilst I appreciate that there was only one staff member in the kitchen on the day of my visit and that the fridge doors had been opened and closed frequently during busy hours, it is still essential to monitor the fridges to ensure they are capable of keeping high-risk foods at or below the legal limit of 8°C. An air temperature of 5°C or below should achieve this. If the fridges cannot maintain this temperature, you must arrange for them to be serviced or repaired as necessary.

I acknowledge that by the end of my visit, the staff had already begun relocating all high-risk foods from the middle fridge to another fridge capable of maintaining a temperature below 8°C. During our phone conversation on 9 August, I was informed that the middle fridge has since been serviced and is now able to maintain an air temperature of around 5°C. I appreciate your prompt cooperation and attention to this matter.

Food Safety & Hygiene (England) Regulations 2013 Schedule 4 Paragraph 1

Structural Requirements

4. The door seal of the chest freezer in your cellar was mouldy. You need to ensure that it is cleaned thoroughly. Additionally, make sure that it is included in your cleaning schedule and maintained in a clean condition
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

Continued

5. There was flaking paint and damage to the wall surface next to the bar area in the function room. You must renew or repair the affected areas to ensure the surfaces are sound and easy to clean, eliminating any risk of physical contamination of food and drinks.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

Confidence in Management/Control Procedures

6. There were some potentially uncontrolled hazards observed, as detailed above. Additionally, the temperature monitoring records for chilled and cooked food have not been completed since the last week of July, as I understand you are waiting for new record forms from the head office. You must implement effective controls for these hazards and adopt a more proactive approach to the ongoing maintenance of the premises. Staff must be thoroughly trained on the procedures you expect them to follow, including daily temperature checks for refrigerators, reheated food, and cooked food. I remind you that any gaps in your monitoring records could weaken your due diligence defense in the event of a problem.

Assimilated Regulation (EC) No. 852/2004, Article 5

Genetically Modified Ingredients

7. I noted that you use KTC oil in your business. Since KTC oil contains genetically modified soya, you must display the enclosed poster in your customer area. Alternatively, you could switch to a different oil, such as rapeseed oil, which does not contain any genetically modified ingredients.

The Genetically Modified Organisms (Traceability and Labelling (England) Regulations 2004

SCHEDULE B (ADDITIONAL RECOMMENDATIONS)

1. I recommend installing a soap dispenser next to the kitchen wash hand basin for easy access.