



Derby City Council

[REDACTED]  
New Bridge Inn  
Chellaston Road  
Shelton Lock  
Derby  
DE24 9EF

Team Food and Safety

Contact [REDACTED]

Our ref

Email [REDACTED]

Tel [REDACTED]

Deaf people  
can text 07774 333 412

Date 26 June 2024

Dear [REDACTED]

**Food Safety and Hygiene (England) Regulations 2013, Retained EC Regulation 852/2004 and Retained EC Regulation 178/2002  
Health and Safety at Work etc. Act 1974 and Associated Regulations**

### **New Bridge Inn Chellaston Road Derby**

I refer to my visit of the above premises on 25 June 2024 and my discussions with [REDACTED] and [REDACTED].

The purpose of my visit was to carry out a food hygiene inspection and health and safety education awareness raising visit.

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
- Cellar
- Bars

### **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.

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

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**The Council House, Corporation Street, Derby, DE1 2FS**  
**[derby.gov.uk](http://derby.gov.uk)**

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Please recycle this letter



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	5
Compliance with structural requirements	10
Confidence in management/control procedures	5
Total score	20
Food hygiene rating	<b>4 – Good</b>

Details of how your rating was calculated are contained on our website, [www.derby.gov.uk/food-safeguards](http://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](http://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](http://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.

## Safeguards

Forms and further information is available on the Council's website, [www.derby.gov.uk/food-safeguards](http://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.

Continued

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. Payment must be made online at [www.derby.gov.uk/food-pay](http://www.derby.gov.uk/food-pay) and the Business Revisit Request form submitted.

### **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.

You must implement the work relating to a change in working practices and cleaning immediately and all other items by 30 September 2024

The items shall be checked at the next inspection.

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

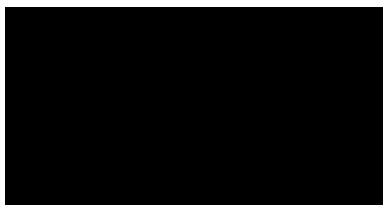
My manager, [REDACTED] would welcome any feedback about the inspection, please email [REDACTED] Any information will be treated in confidence and used solely for performance monitoring and improving our services.

### **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 chose 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,



Food and Safety Enforcement Officer

Continued

**Encls:**        Inspection Report - Schedules A and B  
                 Premises' Sticker  
                 Derby City Council E coli Checksheet  
                 Health & Safety factsheet – Topics

**Email :** newbridgeinn.sheltonlock@pheonix.co.uk

**Date of Inspection: 25 June 2024**

## **SCHEDULE A (LEGAL REQUIREMENTS)**

### **Food Hygiene and Safety Procedures**

- The probe wipes were dry and therefore ineffective. You could use your D10 sanitiser and boiling water as an alternative for cleaning the probe attachment. The probe attachment must be cleaned and disinfected between uses.

*Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3*

### **Structural Requirements**

1. Areas of the kitchen were in a dirty condition, in particular:
  - The low level less accessible areas, such as at the side of and behind equipment.
  - The pipework.
  - The fire extinguishers (greasy).

All areas where food is prepared and stored must be clean and capable of being kept clean. This is so that pests are not attracted into your premises and the risk of food being contaminated by dirt is minimised.

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

2. There was no soap at the washbasin. Washbasins must be provided with soap and hygienic hand drying facilities.

*Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 4*

3. The 'Altro' type floor covering near the dishwasher was damaged. Renew or repair the floor covering and leave in a sound easy to clean condition. This will require the use of impervious, non-absorbent, washable and non-toxic materials

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

### **Confidence in Management/Control Procedures.**

4. I was pleased to see you were keeping records and had an SFBB pack. However, the pack had not been completed. You must ensure that you fill in the document to demonstrate you are controlling the risks critical to food safety.

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

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## **Health and Safety**

The health and safety inspection was risk based, focusing only on those risks highlighted nationally, or locally as a priority for your industry group, plus any matters of evident concern noted during the visit. You must, however, ensure you manage all risks associated with your business.

The following risk areas were discussed that the time of my inspection:

- Gas.
- Electricity.
- Asbestos.
- Risk assessments.

Plus general hazard spotting.

I enclose a factsheet to remind your responsibilities under health and safety law

## **SCHEDULE B (RECOMMENDATIONS)**

1. I noted that an opened containers of sauce were being stored in the kitchen at room temperature. After opening, this kind of food should be stored under refrigeration in accordance with the manufacturer's instructions on the label.
2. Several of the freezers were heavily iced up. Defrost the freezers to ensure they work effectively.