

Inspection Report: The New Bridge Inn
242 Chellaston Road Shelton Lock Derby DE24 9EF

Date of Inspection: 10 March 2025

SCHEDULE A (LEGAL REQUIREMENTS)

Food Safety

Food Hygiene and Safety Procedures

No items noted at the time of inspection.

Structural Requirements

1. At the time of inspection pieces of wood and broken furniture were found stacked against an external pub wall and other refuse was found in the enclosed yard. These items must be removed as they have the potential to provide harbourage for rodents.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter VI, Paragraph 3

This item should receive prompt attention, particularly as the pest control operative noted evidence of rodent activity in the cellar. The rodent activity did not present a risk to food safety at the time of my visit.

I understand that the previous tenant left these unwanted items outside the premises. It is disappointing that Marston's did not arrange for their removal before you took occupancy of the premises.

I suggest that you contact the Marston's area manager to request that these items are removed.

Confidence in Management/Control Procedures

2. I understand that you will be adding new items to your menu.

To ensure all your procedures are working as intended you should review them regularly. The review of procedures, particularly when menu items or suppliers etc. change, remains an ongoing obligation as a food business operator.

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

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 type of industry. You must ensure you manage all risks associated with your business.

Continued

No health and safety issues were identified at the time of my visit.

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

SCHEDULE B (RECOMMENDATIONS)

1. I recommend that an additional fridge is provided in the cellar solely for the storage of cold buffet food, should it be prepared in advance of service.