



Food
Standards
Agency
food.gov.uk/ratings

This scheme is operated
in partnership with your
local authority

FOOD HYGIENE RATING

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VERY GOOD

Blaby District Council Food Hygiene Intervention Rating Scheme

Trading name: *Monsters Pie & Mash*

Address: *9 Mill Close, Napcote*

1. Type of food and method of handling

Score	Guidance on the Scoring System
40	Manufacturers of high-risk food including those subject to approval under Regulation 853/2004. Wholesalers and packers who re-wrap or re-pack high-risk foods.
30	Preparation, cooking or handling of <u>open</u> high-risk foods by caterers and retailers, except caterers that prepare less than 20 meals a day.
10	Handling of pre-packed high-risk foods; Caterers who prepare high-risk foods but serve less than 20 meals a day; Other wholesalers and distributors not included in the categories above; Manufacture or packing of foods other than high-risk; Retail handling of foods other than high-risk, such as fruit, vegetables, canned and other shelf stable products; Any other businesses not included in the categories above.
5	Retail handling of foods other than high-risk, such as fruit, vegetables, canned and other shelf stable products; Any other businesses not included in the categories above.

2. Consumers at risk

Score	Guidance on the Scoring System
15	Manufacturers of food that is distributed nationally or internationally.
10	Businesses serving a substantial number of customers including a significant proportion from outside the local area, e.g. superstore or hypermarket; Manufacturers not included in the category above.
5	Businesses, most of whose customers are likely to be living, staying or working in the local area.
0	Businesses supplying less than 20 consumers each day.

3. Vulnerable groups

Score	Guidance on the Scoring System
22	Production and/or service of high-risk foods in premises where there are more than 20 people in a vulnerable group at risk.
0	Any other case not mentioned above.

4. Level of current compliance of food hygiene and safety procedures (including food handling practices/procedures and temperature control)

Score	Guidance on the Scoring System
25	Almost total non-compliance with statutory obligations.
20	General failure to satisfy statutory obligations.
15	Some major non-compliance with statutory obligations.
10	Some non-compliance with statutory obligations and industry codes of recommended practice.
5	High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations.
0	High standard of compliance with statutory obligations and industry codes of recommended practice.

5. Level of current compliance of the structure of the premises (including cleanliness, layout, condition of structure, lighting, ventilation, facilities etc)

Score	Guidance on the Scoring System
25	Almost total non-compliance with statutory obligations.
20	General failure to satisfy statutory obligations.
15	Some major non-compliance with statutory obligations.
10	Some non-compliance with statutory obligations and industry codes of recommended practice.
5	High standard of compliance with statutory obligations and industry codes of recommended practice, minor contraventions of food hygiene regulations.
0	High standard of compliance with statutory obligations and industry codes of recommended practice.

6. Confidence in management/control systems

Score	Guidance on the Scoring System
30	Poor track record of compliance. Little or no technical knowledge. Little or no appreciation of hazards or quality control. No food safety management system.
20	Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.
10	Satisfactory record of compliance. Technical advice available and/or guides to good practice. Understanding of significant hazards and control measures. Making satisfactory progress towards a documented food safety management system/procedures commensurate with the type of business.
5	Reasonable record of compliance. Technical advice available and/or guides to good practice. Have satisfactory documented procedures and systems. Able to demonstrate effective control of hazards. Audit by BDC confirms general compliance with documented system.
0	Good record of compliance. Access to technical advice within organisation. Will have satisfactory documented HACCP based food safety management system. BDC audit confirms compliance with few/minor non-conformities not identified in the system as CCPs.

7. Method of processing

Score	Guidance on the Scoring System
20	Thermal processing or aseptic packing of low acid foods. Vacuum and sous-vide packing (except raw/unprocessed meat and dried foods); Manufacture of cook/chill food; Small-scale production of cooked meat products in establishments which are not subject to approval under Regulation 853/2004 e.g. by certain retailers including butchers.
0	Any other case not included above.

8. Significant risk of food contamination

Score	Guidance on the scoring system
20	Significant risk of food being contaminated by <i>C. botulinum</i> , and the organism surviving processing and multiplying. Significant risk of ready-to-eat food being contaminated with micro-organisms or their toxins that are pathogenic to humans.
0	Any other case not mentioned above.

A = 92 to 196 inspection at least every 6 months
 B = 72 to 91 inspection at least every 12 months
 C = 42 to 71 inspection at least every 18 months

D = 31 to 41 inspection at least every 2 years
E = 0 to 30 inspection at least every 3 years

Total Score: *50* **Inspection Rating:** *D* **Date:** *20/12/2017*

Blaby District Council Food Hygiene Intervention Rating Scheme

Trading name: **Monster Pie + Mash**

Address: **9 Mill Close, Sapcote, Leicestershire**

1. Type of food and method of handling

Score	Guidance on the Scoring System
40	Manufacturers of high-risk food including those subject to approval under Regulation 853/2004. Wholesalers and packers who re-wrap or re-pack high-risk foods.
30	Preparation, cooking or handling of <u>open</u> high-risk foods by caterers and retailers, except caterers that prepare less than 20 meals a day.
10	Handling of pre-packed high-risk foods; Caterers who prepare high-risk foods but serve less than 20 meals a day; Other wholesalers and distributors not included in the categories above; Manufacture or packing of foods other than high-risk;
5	Retail handling of foods other than high-risk, such as fruit, vegetables, canned and other shelf stable products; Any other businesses not included in the categories above.

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Score	Guidance on the Scoring System
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5	Businesses, most of whose customers are likely to be living, staying or working in the local area.
0	Businesses supplying less than 20 consumers each day.

3. Vulnerable groups

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8. Significant risk of food contamination

Score	Guidance on the scoring system
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A = 92 to 196 inspection at least every 6 months
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 C = 42 to 71 inspection at least every 18 months

D = 31 to 41 inspection at least every 2 years
 E = 0 to 30 inspection at least every 3 years

Total Score: 55 **Inspection Rating:** C **Date:** 23/10/2017



REPORT OF AN INSPECTION CARRIED OUT UNDER

HEALTH & SAFETY AT WORK ETC ACT 1974 / THE FOOD SAFETY ACT 1990 / REGULATION (EC) No 853/2004 / FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 / REGULATION (EC) No 178 / THE GENERAL FOOD REGULATIONS 2004 / AND RELEVANT REGULATIONS

on 23rd October 2017 at 11:30

1. NAME AND ADDRESS OF PREMISES: Monsters Pie and Mash, 9 Mill Close, Sapcote
2. PERSON(S) SEEN/INTERVIEWED: Stephen Morgan
3. PROPRIETOR: As above
4. MANAGER: As above
5. TYPE OF PREMISES: Temporary stall - pie + mash
6. AREAS INSPECTED: WHOLE OF PREMISES: or PART OF PREMISES (please specify)
7. RECORDS EXAMINED: NOT SEEN
 Pest control Training Waste SEBB HACCP Cleaning Temperatures
NCSS manual

FOOD HYGIENATING

COMPLIANCE WITH FOOD HYGIENE & SAFETY PROCEDURES
 COMPLIANCE WITH STRUCTURAL REQUIREMENTS
 CONFIDENCE IN MANAGEMENT / CONTROL PROCEDURES
 FOOD HYGIENE RATING NOT GIVEN AT TIME OF INSPECTION

FOOD HYGIENE RATING OUT OF 5:

SUMMARY OF ACTION TO BE TAKEN BY THE AUTHORITY

- | | | |
|---|---|--|
| REPORT FOR PROSECUTION <input type="checkbox"/> | WRITTEN ADVICE LEFT <input type="checkbox"/> | <input checked="" type="checkbox"/> REVISIT [Weeks] <input type="checkbox"/> |
| PROHIBITION NOTICE <input type="checkbox"/> | See below / attached sheet | |
| IMPROVEMENT NOTICE <input type="checkbox"/> | VERBAL ADVICE <input type="checkbox"/> | <input checked="" type="checkbox"/> DATE FOR WORKS TO BE COMPLETED * |
| LETTER TO BE SENT <input checked="" type="checkbox"/> | NO FURTHER ACTION <input checked="" type="checkbox"/> | |

8. LEGAL REQUIREMENTS (L) AND RECOMMENDATIONS (R): L or R
- 1.) Implement a hygienic washing up system
 - 2.) If selling food at home or other location please inform own department
 - 3.) Have electrical + gas safety checks paperwork available for inspection

*completion dates to be agreed at the time of the inspection between the inspecting officer & the proprietor or their representative

This report covers those areas inspected at the time. It does not necessarily signify compliance with any matters under above Legislation. It is a legal notice requiring works to be carried out. If you are dissatisfied with anything relating to the inspection please call the Environmental Health Manager on 0116 272 7543.

SIGNATURE: [Signature]
 DESIGNATION: E.H.O
 SIGNATURE: [Signature]
 (ON BEHALF OF FBO):

INSPECTING OFFICER: JUDITH COX-ROGERS
 OFFICER
 CONTACT DETAILS: 0116 272 7630
judith.cox-rogers@blaby.gov.uk
 FORM RECEIVED BY (BLOCK CAPS): STEPHEN MORGAN