

Our Ref: WK/201617614  
Your Ref:  
Officer: [REDACTED]  
Tel: [REDACTED]  
E-mail: [REDACTED]  
Date: 5th September 2016

**Folkestone**

Hythe & Romney Marsh  
Shepway District Council



[REDACTED]  
Timber Batts Inn  
School Hill  
Bodsham  
Kent

[REDACTED]  
**Timber Batts Inn, School Hill, Bodsham**  
**Food Safety and Hygiene (England) Regulations 2013**  
**EC Regulation 852/2004**

I write to confirm my routine food hygiene inspection of the above pub on 1st September 2016. Thank you for your time during my visit. A report summarising the scope of my visit was left with you. The attached schedule outlines my findings and the key actions needed to ensure production of safe food and compliance with the above Regulations. They should be dealt with by 15th October 2016, unless otherwise stated.

We operate the National Food Hygiene Rating Scheme. I can confirm that as a result of standards found at the inspection, your rating is as follows:

<b>FOOD HYGIENE RATING : THREE</b>	
<b>Criteria Assessed</b>	<b>Annex 5 score</b>
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	10
Confidence in Management /control procedures	10

A sticker showing your rating are enclosed. Your rating will be published shortly on the Food Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)

If you consider that the food hygiene rating does not reflect standards found at the time, you may appeal in writing to [REDACTED] within 14 days of being notified of your rating.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating,

Shepway District Council  
Civic Centre, Castle Hill Avenue, Folkestone, Kent, CT20 2QY  
Telephone: 01303 858660  
E-mail: [environmental.health@shepway.gov.uk](mailto:environmental.health@shepway.gov.uk)  
Web: [www.shepway.gov.uk](http://www.shepway.gov.uk)



you have a **'right to reply'** so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **request a re-visit** with a view to giving you a new and higher food hygiene rating.

A web link to further information on the scheme, including template forms for submitting an appeal, "right to reply" or requesting a revisit are available at [www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf](http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf). Paper copies can be provided on request.

Please contact me if you have any questions or wish to discuss any aspect of my visit.

Yours sincerely,

[Redacted Signature]

[Redacted Name]

[Redacted Address]

## Schedule

### Food Hygiene and Safety Procedures

1. Although the surface cleaner you are using contains bleach, it did not indicate that it was designed to remove bacteria. You must immediately ensure that cleaning of high risk areas, including work surfaces , includes disinfection. You should ensure that you are using an appropriate sanitiser/ disinfectant ( ideally meeting BS EN 1276:1997. )

The guidance on E Coli 0157 left with you during my visit includes information on cleaning and disinfection.

## Structure

2 You have installed a pizza oven with preparation area in the garden area.

- I note hand gel has been provided and there are handwashing facilities in the main kitchen. However, I think hand washing facilities in this area should be upgraded. This could be done by either: providing hot and cold water to the existing sink in this area or providing a portable hand wash unit.

- the grouting to the paved floor should be renewed so that it can be washed down easily.  
- the internal wooden panelling should be sealed eg.by painting ,to make it non absorbent washable .

3. The coving to the edges of the floor in the kitchen is coming loose from the wall. These gaps can trap dirt and food debris and are not easy to clean. They should be refixed.

## **Confidence In Management**

you must put a documented food safety system in place. In developing your system you should consider potential food safety problems that could arise from your activities and the procedures and checks you will put in place to either eliminate them or reduce the chance of them occurring. Documents should set out your procedures , with records confirming their implementation.

There are a number of toolkits available to help you do this. One option is the Safer Food Better Business system for caterers, developed by the Food Standards Agency. It is available to download free from their website at :

<http://www.food.gov.uk/business-industry/sfbb>

Please let me know if you would like further guidance / assistance in working through the pack.

## **ADVICE**

A fact sheet on preventing contamination with E Coli 0157 was left with you. more detailed guidance is available at:

[www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide](http://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide)

You can find general information and contacts for other Regulatory Areas on the Kent Better Business for All website :

<http://www.bbfa.biz/>