

INSPECTING OFFICER	
Name	ANNA HILLERBY
Position	ETD
Tel	01226-773743 / 0798655570
Email	annahillerby@barnsley.gov.uk
PURPOSE OF VISIT	
Food Hygiene Inspection	FHR Re-inspection
Advice	Service Request <input checked="" type="checkbox"/>
Revisit	Sampling
Other	

VISIT DETAILS	
Date and Time	21/4/22
Person Seen	Ashley Stockton
Type of Business	Bar (No Catering)
Static premises <input checked="" type="checkbox"/>	Mobile <input type="checkbox"/> Stall <input type="checkbox"/>
Areas Inspected	Records Inspected
Bars, Kitchen, Toilets, Cellar	None

BUSINESS DETAILS	
Business Name:	The Sugar Club
Address:	7 Pitt Street, Barnsley, S70 1AH
Food Business Operator(s): [The person or entity legally responsible for ensuring compliance]	Sugar Events Limited

FOOD HYGIENE RATING	
Structure	S
Hygiene	H
Confidence in Management	C
Food Hygiene Rating	N/A

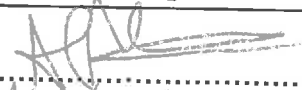
SUMMARY OF ACTION	
Report left on site	Report/letter to follow
Revisit Required	Report to go to head office
Samples taken	Items removed as evidence
Hygiene Improvement Notice	Seizure / Detention
Voluntary Closure	Hygiene Emergency Prohibition Notice
Consider for prosecution	Other action(s)

This report identifies, in the opinion of the inspecting officer, the food hygiene legislation you have failed to meet. This is listed as a code under the heading **LEGAL**. The codes are all listed on the back of the report. There may be some legal contraventions which did not come to light during the inspection. These will not be included in this report. Each **LEGAL** code also has a Food Hygiene Rating (**FHR**) code to help you understand how your overall Food Hygiene Rating has been determined.

You should aim to complete the actions listed in this report, or actions which achieve the same effect, by the date stated in the **"Date to complete"** column of the report. Further enforcement action could follow if you do not.

Recommendations of good food hygiene practice may also be listed in the **"R"** column.

Contact the inspecting officer if you need to discuss this report further. If you need to speak to a senior officer please contact the Food and Health & Safety - Service Manager on 01226 773743.

Recipient's Signature		Date	21/4/22
Officer's Signature	A. Hillerby	Date	21/4/22
Page No 1 of 2			

NOTES FOR THE FOOD BUSINESS OPERATOR ABOUT THE FOOD HYGIENE RATING

How your Food Hygiene Rating is worked out						
Total - S + H + C	0-15	20	25-30	35-40	45-50	> 50
Additional scoring factor	No individual score greater than 5	No individual score greater than 10	No individual score greater than 10	No individual score greater than 15	No individual score greater than 20	-
Food Hygiene Rating	5	4	3	2	1	0
Description	Very Good	Good	Generally Satisfactory	Improvement Necessary	Major Improvement Necessary	Urgent Improvement Necessary

Food Hygiene Rating Display

Your food hygiene rating will be published at www.food.gov.uk/ratings. Ratings of 5 will usually be published within 14 days of receipt of your report. Other ratings will be published after 35 days from your inspection. You can request your rating to be published sooner - www.food.gov.uk/business-guidance/food-hygiene-ratings-for-business.

After your inspection you will be given a food hygiene rating window sticker. Display of this sticker at your premises is voluntary at the moment. **It is an offence to display an incorrect food hygiene rating and mislead your customers.**

If you are unhappy with your food hygiene rating you have certain rights:-

Right to Reply

You can add a comment to the food hygiene rating website. Email your comments to Regulatory Services or alternatively download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

You can explain to your customers the reasons why you achieved the rating you did and the actions you have taken since your inspection. Your comments may be edited, as you cannot complain or criticize the food hygiene rating scheme or the inspecting officer.

Right to Appeal

If you think your rating is wrong or unfair you have **21 days** from the date of receipt of the rating to appeal against it. If you do not appeal within 21 days your food hygiene rating will be published as normal.

Before appealing you should discuss your rating with the inspecting officer. Appeals must be in writing. Contact Regulatory Services or alternatively download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses> Complete and return the form to the address below.

If you appeal 'awaiting publication' will be displayed on the food hygiene rating website. Your appeal will be reviewed within **7 days** of receipt and you will be told of the outcome. If you disagree with the local authority's decision you can only challenge it by a judicial review.

Right to request a Re-inspection - There is a charge payable for re-inspections. Please contact us for the current cost. You can request a re-inspection at any time, however, only make a request if you have taken enough action to address the non-compliances identified in your inspection report. Contact Regulatory Services or download a form - <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>.

Complete the form and return it to the address below. Provide details of all improvements made and include supporting evidence and a contact telephone number. You will be contacted and advised how to pay. Payments are usually taken over the phone. An unannounced re-inspection will take place within 3 months from payment. Your 'new' food hygiene rating will be based on the level of compliance found at the time of this re-inspection and not just the requirements from your initial inspection, therefore your "new" food hygiene rating could **go up, down or remain the same**.

Contact details for advice and right to reply / appeals and re-inspections:

Service Manager – Food Safety Team
Barnsley Metropolitan Borough Council
Regulatory Services
PO BOX 634
Barnsley
S70 9GG

Telephone: 01226-773743
E-mail: Regulatoryservices@barnsley.gov.uk
Web: www.barnsley.gov.uk



BUSINESS NAME: *The Sugar Club*

FOOD SAFETY CONTRAVENTIONS AND RECOMMENDATIONS

Listed below are the findings of the inspection and the actions you need to take to comply with the law.

Number	<ul style="list-style-type: none"> LEGAL = Legal Contraventions. These <u>must</u> be completed by the 'Date to complete' R = Recommendations of good food hygiene practice FHR Code C = Confidence in Management S = Structure H = Hygiene 	LEGAL	FHR CODE	Date to complete	R
	I visited at the request of the licensing office to offer advice. The following comments are made.				
1)	The floor throughout the bar/kitchen areas is very dirty, with long standing dirt. You must clean on a regular basis. The kitchen whilst not used for catering is still part of your business + must be kept clean. When it reopens I am happy to offer further advice.	A3			
2)	Fasten CO2 cylinders to wall or lay down		HS		
3)	Restrict access to the cellar via the hatch		HS		
4)	Fasten any loose wiring in the cellar, check any obsolete cables - A suitably qualified electrician should be used.		HS		
5)	Tidy the cellar area, remove empty barrels + junk.				
Please note I did not complete a full hygiene or Health + Safety inspection.					

Recipient's Signature..... *[Signature]*

Date *21/4/22*

Officer's Signature..... *[Signature]*

Date *21/4/22*

Page No: *2* of *2*

NOTES

The inspecting officer is authorised under the Food Safety Act 1990 and The Food Safety and Hygiene (England) Regulations 2013 (as amended) to enter the premises to ascertain if there are or have been contraventions of food legislation on those premises.

Legislation Codes

A. Regulation (EC) No. 852/2004 (as amended)

- A1 C Hazard Analysis Critical Control Points (HACCP) Chapter II Article 5
- A2 C Training /Instruction/Supervision Annex II Chapter XII
- A3 S Premises Cleanliness, Maintenance and Repair Annex II Chapter I paragraph 1
- A4 S Layout, Design, Construction, Size Annex II Chapter I paragraph 2
- A5 S Lavatories and Lobbies Annex II Chapter I paragraph 3
- A6 S Wash Hand Facilities Annex II, Chapter I paragraph 4
- A7 S Ventilation Annex II Chapter I paragraph 5
- A8 S Ventilation to Sanitary Accommodation Annex II chapter I paragraph 6
- A9 S Lighting Annex II Chapter I paragraph 7
- A10 S Drainage Annex II Chapter I paragraph 8
- A11 S Changing Facilities Annex II Chapter I paragraph 9
- A12 H Storage of Cleaning Agents Annex II Chapter I paragraph 10
- A13 S Floors, Walls, Ceilings, Windows, Doors, Surfaces Annex II Chapter II paragraph 1
- A14 S Facilities for Cleaning Equipment Annex II Chapter II paragraph 2
- A15 S Facilities for Washing Food Annex II Chapter II paragraph 3
- A16 S Mobile Premises, Stalls, Private Houses Annex II Chapter III
- A17 S Transport, Containers, Conveyances Annex II Chapter IV
- A18 S Equipment Requirements Annex II Chapter V
- A19 H Food Waste Requirements Annex II Chapter VI
- A20 H Water Supply and Ice Annex II Chapter VI
- A21 H Personal Hygiene Annex II Chapter VIII paragraph 1
- A22 H Fitness to Work Annex II Chapter VIII paragraph 2
- A23 H Contamination of Food Annex II Chapter IX
- A24 H Pest Control Procedures Annex II Chapter IX paragraph 4
- A25 H Temperature Control Annex II Chapter IX paragraph 5
- A26 H Cooling Foodstuffs Annex II Chapter IX paragraph 6
- A27 H Thawing of Foodstuffs Annex II Chapter IX paragraph 7
- A28 H Storage of Hazardous/Inedible Substances Annex II Chapter IX paragraph 8
- A29 H Wrapping and Packing Annex II Chapter X
- A30 H Heat Treatment in Hermetically Sealed Containers Annex II Chapter XI
- A31 C Registration of a Food Business Article 6(2)

B. The Food Safety And Hygiene (England) Regulations 2013 (as amended)

- B1 H Cold Food Held Above 8°C Regulation 32 Schedule 4 paragraph 2
- B2 H Hot Holding Below 63°C Regulation 32 Schedule 4 paragraph 6
- B3 H Food Not Produce, Processed, Distributed in accordance with the Hygiene Regulations- Regulation 29

C. The Food Safety Act 1990

- C1 H Food Not of the Nature, Substance or Quality Section 14

D. Regulation (EU) 1169/2011 Food Information To Consumers (as amended)

- D1 H Food Beyond Use By Date – legally deemed to be 'unsafe food'- Article 24(1)

E. Regulation (EC) 178/2002 (as amended)

- E1 H Food Safety Requirements (Unsafe/Unfit Food) Section 4 Article 14
- E2 C Traceability Section 4 Article 18
- E3 C Responsibilities for Food: Food Business Operators Section 4 Article 19

F. The Animal By-Products Regulations 2005

G. Environmental Protection Act 1990

- G1 C Commercial contract for waste Section 34
- G2 H Provision of a suitable refuse bin Section 47

H. Health And Safety At Work Etc. Act 1974

I. Consumer Protection From Unfair Trading Regulations 2008

J. The Food Information Regulations 2014

- J1 Signage / labelling / Notice to be used when allergen information is to be given orally Reg. 5(3)

Food Hygiene Rating Codes

C = Confidence in Management

S= Structure

H= Hygiene