



**NORTHAMPTON
BOROUGH COUNCIL**

Glenside Care Home Ltd
Tithe House
Tithe Road
Upper Weedon
Northamptonshire
NN7 4RG

Our Ref: KL/NW/201418476

Your Ref:

Please ask for: Mrs K Lott

Direct Dial: 837664

E-Mail klott@northampton.gov.uk

Date: 25 March 2015

Dear Sir/Madam

**FOOD SAFETY ACT 1990
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
GLENSIDE RESIDENTIAL CARE HOME, 179-181 WEEDON ROAD, NORTHAMPTON**

Please find enclosed a 'Report of Visit' and 'Schedule of Required Works' in relation to the above premises.

All works listed on the 'Schedule of Required Works' must be completed within the stated time period so as to avoid the need for further proceedings by the inspector.

Items mentioned in the Observations and Recommendations are not mandatory requirements. They detail advice that is aimed at ensuring good practice or standards.

If you think that any required works in this report are not justified, you should telephone, write or make an appointment to see my line manager or myself within two weeks of the date of this letter. My line manager is Mr T Hughes.

The report of visit covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the Food Safety and Hygiene (England) Regulations 2013 or of any Regulation under it.

Although only the rating of your premises is made public on the Food Standards Agency Food Hygiene Rating Scheme Website, the Council's notes taken at the inspection, and the inspection report itself, will be released to any member of the public making a Freedom of Information request for a copy.

Yours faithfully

**Mrs K Lott
Food and Safety Officer
Regulatory Services**

c.c. Glenside Residential Care Home, 179-181 Weedon Road, Northampton, NN5 5DA

FOOD SAFETY

REPORT OF VISIT

Name and Address of Company

Glenside Residential Care Home
179-181 Weedon Road
Northampton

Nature of Occupation

Residential Care Home

Date of Inspection

4 March 2015

Representative(s) of Employers seen at visit

Trevor Hutchinson and Claire Patchett

Name of Inspector(s) who made the inspection on above date

Mrs Kerry-Ann Lott

Areas Inspected

Kitchen and Associated Food Areas

Records Examined

Temperature, Cleaning Schedule, Pest Control, Training and Food Safety Management System

Key Points

None

Proposed Action

The premises have been classified in category C
To carry out the next general food hygiene inspection within 18 months

Food Hygiene Rating

Northampton Borough Council now rate premises in accordance with the National Food Hygiene Rating System. Some types of premises where the public do not buy food such as factories and distribution centres have been excluded from the scheme and other low-risk businesses such as chemists are exempt.

All included premises will have their food hygiene rating published on www.food.gov.uk/ratings. However certain premises defined as 'sensitive' by the scope of the scheme, such as childminders, will not have their rating published but will still receive a rating that they can share with their customers.

More details about the scheme and how to appeal against your rating can be found on the website listed above.

Your business has been given a Food Hygiene Rating of 5. I enclose your sticker detailing your rating and would ask that you display it somewhere prominent in your premises.

You have a right to appeal your rating; a right to reply to the rating given and can request a re-rating of your premises following completion of the works detailed within this report. Full details of all your rights and how to go about appealing and/or requesting a re-rating can be found at the website. If you are not able to access the website please contact me on the telephone number provided in order that I may assist you.

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REQUIRED WORKS

None

OBSERVATIONS AND RECOMMENDATIONS

Protective clothing

At the time of my visit staff and maintenance persons were observed walking into the kitchen without wearing protective clothing. You must ensure that all persons in food handling areas wear suitable, clean, and where appropriate, protective clothing. This is to protect food and surfaces from contamination.

Probe thermometers

A probe thermometer should be checked regularly for accuracy. You can do this easily by checking it in a mixture of pure water and ice, which is 0°C. The thermometer should read between -1°C and +1°C. You must ensure that staff are aware of the tolerance temperature range that the probe thermometer should read within, when the probe thermometer is calibrated.

Items listed above are provided to assist you in the running of your business.