



Inspection Report

Establishment Name:	The Cottage Hotel
Establishment Address:	12 Easthorpe Street, Ruddington Nottinghamshire
Food Business Operator:	The Cottage Hotel Ltd

Reference:	18/00114/FOOD
Date:	12 March 2026
Inspection Date:	11 March 2026
Next Inspection:	March 2028

Telephone:	01159148536
E-mail:	environmentalhealth@rushcliffe.gov.uk
Web:	www.rushcliffe.gov.uk/foodsafety

I inspected your business premises on 11 March 2026 to check compliance with the requirements of [food hygiene law](#) and I am writing now to outline to you our findings and to tell you what your food hygiene rating is.

This inspection report outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the [Food Hygiene \(England\) Regulations](#), associated legislation and Assimilated EU regulations. These are listed under three areas:

- Compliance with food hygiene and safety procedures
- Compliance with structural requirements
- Confidence in management/control procedures

If you are unclear about anything in the report, please get in touch with me using the contact details above.

In order to help us improve our service, we would be very grateful for your feedback by completing the short questionnaire at www.surveymonkey.com/r/EHinspections.

To keep up to date with food safety in Rushcliffe, **Like** our Facebook page at www.facebook.com/Rushcliffefoodsafety.

Environmental Health, Rushcliffe Borough Council, Rushcliffe Arena, Rugby Road, West Bridgford, Nottingham NG2 7YG

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FOOD HYGIENE RATING

This authority operates the national [Food Hygiene Rating Scheme](#). This is designed to help consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. You can find out how this score was calculated at [Food Hygiene Rating Scheme - Rushcliffe Borough Council](#). On the basis of the standards found at the inspection your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	5	Your Food Hygiene Rating 
Compliance with structural requirements	10	
Confidence in management/control procedures	0	
Total Score	15	
Lowest (this means poorest) score	10	

OFFICIAL

You can tell your customers how good your hygiene standards are by putting your rating sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. Please destroy the sticker showing your previous rating as only one rating – the most recent rating - should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008.

Your rating will also be published on the [Food Standard Agency's website](#) between two and four weeks from receiving this report.

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can appeal against this. You should [appeal in writing](#) to the Lead Officer for Food but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

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, 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.

There will be a charge for each re-visit carried out at your request. The re-visit will be carried out within three months of receipt of your application and payment. Further information about how to request a revisit can be found at [Food Hygiene Rating Scheme - Rushcliffe Borough Council](#)

More information about these safeguards can be found on the [FSA's website](#). To request a rescore complete a [revisit form](#).

Food Hygiene and Safety Procedures

Hygienic handling of food including preparation, cooking, re-heating, cooling and storage

No.	Regulation	Problem Observed	Action Required	Timescale	✓
1	The Food Safety and Hygiene (England) Regulations 2013, Schedule 4, Paragraph 2	The temperature of cheese stored in the counter refrigerator was too high (9.7°C). This food is likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C.	Do not store high risk food in this refrigerator or adjust or service the refrigerator to ensure it can hold high-risk foods at or below 8°C.	Immediate	☐
2	Advice	I recommend you provide an independent thermometer in the refrigerators as the display dial thermometers can give inaccurate readings.			
3	Advice	Ham with a use by date of 27th November was stored in the freezer. It is not good practice to freeze foods with a use by date. This is because the appropriate shelf life of the product may become unclear, especially if after defrosting the product becomes confused with similar items that have not been frozen. If the practice is continued, ensure the following: • There is as great a shelf life as possible on the product e.g. by freezing on the day of purchase • Keep a note of the day of freezing and defrosting • Use as soon as possible after defrosting in accordance with any period recommended by the manufacturer. • The food is never frozen after the use by date has expired.			

Structural Requirements

Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene

No.	Regulation	Problem Observed	Action Required	Timescale	✓
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following items require further cleaning. • The kitchen ventilation canopy. • The deep fat fryer knobs and the shelves beneath. • The floor under fittings and fixtures in the kitchen and storerooms. • The external surface of cupboard doors. • The external surfaces of the sugar container in the storeroom. • The hot cabinet door handle. • The kitchen toilet extractor fan and wash hand basin. • Hand contact areas on doors. I recommend the doors are redecorated after cleaning.	Clean these areas and maintain them in a clean condition.	One week	☐
5	Regulation (EC) No 852/2004 Annex II Chapter VI Paragraph 1	There was some disused equipment stored on the floor around the waste bins and waste oil containers in the car park.	The disused equipment must be removed and the area cleared to prevent pest harbourage.	Two weeks	☐

Rushcliffe Borough Council Inspection Report

11 March 2026

The Cottage Hotel

6	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	There was chipped and missing paintwork to the food mixer dough hook and mixing blade.	Replace the damaged dough hook and mixing blade to reduce the risk of foreign body contamination of food.	Immediate	☐
7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a gap under the door to the external storeroom where the brush strip has worn away. This gap was large enough for pests to enter the storeroom.	Repair or replace the brush strip seal to prevent access by pests.	One month.	☐

Confidence in Management and Control Procedures

System or checks in place to ensure that food is safe to eat, evidence that staff know about food safety, and there is confidence that standards will be maintained in the future

No.	Regulation	Problem Observed	Action Required	Timescale	✓
8	Advice	Please update your allergen matrix to reflect the new menu (February 2026).			