



Inspection Report

Establishment Name:	7 Spice
Establishment Address:	16 The Square, Keyworth, Nottinghamshire NG12 5JT
Food Business Operator:	Keyworth Indian Restaurant Limited

Reference:	20/00154/FOOD
Date:	26 January 2026
Inspection Date:	14 January 2026
Next Inspection:	July 2027

Telephone:	0115 914 8304
E-mail:	environmentalhealth@rushcliffe.gov.uk
Web:	www.rushcliffe.gov.uk/foodsafety

I inspected your business premises on 14 January 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	10	Your Food Hygiene Rating 
Compliance with structural requirements	5	
Confidence in management/control procedures	5	
Total Score	20	
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	Regulation (EC) No 178/2002 – Article 14	At the time of the inspection 6 packs of unopened 'Rocket and Baby Leaf' salad were found in the walk-in refrigerator and had passed their use by date of 11 th January 2026. Although you advised that you would not use the salad it is an offence to sell or possess food that has passed its use by date. These were discarded at the time of the inspection.	Check the refrigerators daily and dispose of all out-of-date food.	Immediate	☐
2	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	At the time of the inspection, you were leaving a jug directly in a blue dried rice storage container. This can create a risk of contamination to the food as hands will be directly touching the food to scoop it out. This was noted on your previous inspection.	Do not leave jugs directly in food ingredients.	Immediate	☐
3	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	Outdoor clothing was being stored in the kitchen next to where open food was cooling.	Outdoor clothing may contaminate food and/or food preparation surfaces. Coats and other outdoor clothing must be stored in a separate area away from food.	Immediate	☐
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no soap at the wash hand basin in the kitchen on arrival. I was informed this was in the process of being refilled.	Wash hand basins must be provided with soap at all times.	Immediate	☐

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5	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Ensure that open foods (next to the back door) are covered during cooling to minimise a risk of cross contamination.	Make sure that open foods are protected during cooling.	Immediate	☐
6	Advice	I recommend that any foods stored in the walk-in-fridge are covered to minimise a risk of contamination.			

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	✓
7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following areas were found to be dirty and require your attention. - The area at the rear of the black chest freezer was dirty. - The wall at the back of the main equipment sinks was dirty. - The area down the side of the dishwasher was dirty.	These areas must be thoroughly cleaned (and where necessary disinfected) and maintained in a clean condition.	1 Week	☐
8	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The following items of food equipment were not clean and require your attention. - Some of the reuseable Henna plastic containers. - The outside surfaces of some of the dried spice containers.	Thoroughly clean and disinfect the items noted to minimise any risk of contamination of food and maintain in a clean condition.	Immediate	☐

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9	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The large and small green plastic chopping boards were stained and badly scored/damaged.	Discard and replace the chopping boards. Plastic chopping boards must be replaced on a frequent basis, as and when they become scored/damaged.	Immediate	☐
10	Advice	The bulbs in your electric fly killer did not appear to be working correctly. Investigate and replace if necessary.			

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	✓
11	Regulation (EC) No 852/2004 Article 5	I was pleased to find your safer food better business pack available upon request. In addition, your daily diary checks and 4 weekly reviews were found to be up to date. I did observe you have not completed a comprehensive cleaning schedule to support your documented food safety management procedures. In addition, I did observe your safe methods sign off sheet has not been completed. On discussion of your in-house date labelling system in your walk-in fridge. Some staff were labelling on the day of production and some when the food was meant to be used by. This created some confusion and could easily lead to some foods being used beyond their shelf life. There were a few gaps in your temperature probe thermometer checks.	As discussed, complete a cleaning schedule to include all areas of your food business. Complete your safe method sign off sheet. Review and update your in-house chilled food date labelling system. Ensure that staff are also trained in your procedures. Keep your probe checks up to date. Make sure you continue to review your documented food safety procedures as needed. Review remains an ongoing obligation for a food business operator.	4 Weeks	☐

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Advice

I observed some Morrisons salmon fillets that I was informed had been frozen in your chest freezer. However, there was no indication on the food to identify when it was frozen. If you wish to continue freezing and defrosting foods, you should.

- Make sure that 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
- Ensure use as soon as possible after defrosting in accordance with any period recommended by the manufacturer.
- Ensure that the food is never frozen after the use by date has expired