



Inspection Report

Establishment Name:	Indian Nights
Establishment Address:	75 Fosse Way, East Bridgford, Nottinghamshire
Food Business Operator:	Indian Nights Eastbridgford Limited

Reference:	11/00002/FOOD
Date:	24 June 2026
Inspection Date:	11 June 2026
Next Inspection:	December 2026

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

I inspected your business premises on 11 June 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	20	Your Food Hygiene Rating 
Compliance with structural requirements	15	
Confidence in management/control procedures	20	
Total Score	55	
Lowest (this means poorest) score	20	

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 852/2004 Annex II Chapter VIII Paragraph 1	A food handler directly handled raw meat with gloved hands, afterwards he rinsed residue off his gloves and continued to work without changing his gloves and washing his hands. Food handlers were not seen to wash their hands at all during the inspection.	Regular hand washing is essential for personal cleanliness and to prevent cross contamination between raw food and ready to eat food. All food handling staff must be reminded of the need for this prior to starting or returning to work, and specifically: • After using the toilet; • After handling rubbish; • After smoking; • After taking a break; • After handling raw food. Gloves are not a substitute for hand washing. If gloves are worn, they must be removed when hand washing is required and replaced with a fresh pair of gloves after hand washing.	Immediate	☐

Rushcliffe Borough Council
Inspection Report

11 June 2026

Indian Nights

	A food handler poured raw meat marinade into the sink designated for food washing and rinsed the container in cold water. He touched the taps with gloves that he had used to directly handle raw meat. Raw meat juices splashed onto the wall surfaces around the sink.	Ensure that any surfaces contaminated with raw meat juices are effectively cleaned and disinfected to prevent cross contamination of food.	
2 Regulation (EC) No 852/2004 Article 5	Afterwards, no attempt was made to clean or disinfect these areas until I required this cleaning/disinfection to be carried out. As this sink is used for washing ready to eat salad, failure to clean and disinfect the sink after it is contaminated with raw meat juices presents a significant risk of cross contamination.		Immediate ☐
	Raw meat marinade on the gloved hands of a food handler dripped onto a worksurface next to the yellow chopping board which was then used to slice cooked meat and naan bread. The contaminated area was not adequately cleaned and disinfected.		

Rushcliffe Borough Council Inspection Report

11 June 2026

Indian Nights

3	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 5	A quantity of cooked rice was left in the microwave at a temperature of 18.1°C. Your chef was not aware of the risk of food poisoning toxins forming in cooked rice if it is not stored at a safe temperature and thought it would be safe to reheat the rice to 80°C.	To prevent toxins forming in the cooked rice, either keep it hot (above 63°C) or cool it as quickly as possible and store it in the refrigerator at or below 8°C prior to being reheated for sale. Toxins are not destroyed by heat once they have formed in food.	Immediate The rice was discarded.	☐
4	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	The same type of containers were being used to store raw food (marinating raw meat) and ready to eat/cooked food (mango chutney). This creates a risk of cross contamination. Dirty raw food contact equipment was stored with dirty ready to eat food contact equipment on the kitchen sink draining board.	Use different containers for the storage of ready to eat food to the type of containers used to store/marinate raw foods. As equipment is washed by hand in the sink, you must wash ready to eat food contact equipment separately to raw food contact equipment and make sure the sink (including the taps and draining board) are cleaned and disinfected beforehand.	Immediate	☐
5	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	A dirty white reusable cloth was rinsed out rather than discarded or put away for cleaning and disinfection.	Cloths must be kept clean, disinfected and replaced regularly.	Immediate	☐
6	Advice	Use disposable paper wipes for cleaning and mopping up spillages.			
7	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Your chef stated that he washes raw meat in a large container in either the double pot sink or the single food sink before marinating the meat. This creates a risk of spreading harmful bacteria through splashing.	Do not wash raw meat and poultry. Any run off liquid from the thawing of raw meat and poultry should be drained and disposed of carefully to minimise any risk of contamination.	Immediate	☐

Rushcliffe Borough Council Inspection Report		11 June 2026	Indian Nights		
8	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	When I arrived at your business, a food handler was not wearing any protective over-clothing.	Before start work, they must put on clean protective clothing. Wearing aprons, tabards or chef's whites would fulfil this requirement.	immediate	☐
9	Regulation (EC) No 852/2004 Article 5	A brown chopping board was not available for chopping unwashed vegetables. The green chopping board would be used for chopping washed and unwashed vegetables. This creates a risk of cross contamination.	Provide and use a brown chopping board for unwashed vegetables.	Immediate	☐
10	Advice	You should review your food handling procedures and implement any necessary improvements suggested in the Food Standards Agency document E. coli O157 Control of Cross-contamination available at https://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide. The purpose of this document is to provide guidance on the steps for food businesses to take in order to control cross-contamination between raw foods that are a potential source of E. coli O157 and ready-to-eat foods. Following this guidance will also help control cross-contamination from other foodborne bacteria such as Campylobacter, Salmonella and other E. coli strains.			

11	Advice	It is your responsibility to protect food from contamination. Contamination is defined as the presence or introduction of a hazard in food. There are three types of contamination: Microbiological contamination of food by harmful bacteria, viruses and fungi that cause food poisoning. Raw foods, especially raw meat, can contain large numbers of harmful microbes that can be destroyed by cooking food properly. It is important to prevent microbes from spreading by keeping raw foods away from ready to eat foods, disinfecting hands and surfaces that have touched raw foods or using separate utensils and equipment (such as colour coded chopping boards). Microbiological contamination that is spread in this way is called cross contamination. Refrigeration and freezing stops or slows the growth of most microbes, which is why it is important to keep high-risk food in the refrigerator below 8°C. Physical contamination of food by objects such as glass, metal, hair etc. It is important to take steps to protect food from physical contamination by keeping it covered when not in use, wearing appropriate protective clothing and keeping any objects such as pins, glass, flies, etc out of the way of food wherever possible. Physical contamination usually falls into food, so keeping areas above food preparation surfaces free from these objects is essential. Chemical contamination of food by substances such as cleaning liquids, insecticides, bleach etc. All chemicals that are not in use should be kept in an area or cupboard out of rooms where food is handled or stored wherever possible.
12	Advice	Products that have a short shelf life when opened (e.g. Greek yoghurt use within 3 days of opening) should be labelled with the date of opening and used within that period.

Rushcliffe Borough Council Inspection Report

11 June 2026

Indian Nights

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	✓
13	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There were no hand towels at any of the wash hand basins in the kitchen or in the toilet for hand drying.	Wash hand basins must be provided with hygienic hand drying facilities.	Immediate	☐
		Staff fetched paper towels from the outside storeroom to allow me to dry my hands after hand washing. I understand that staff had started work some 20 minutes before my arrival on site.	Checking that there are hand towels available for handwashing is one of your opening checks that must be carried out before staff start to work. Ensure your opening checks are carried out.		
		There was no soap at the only wash hand basin in the kitchen that had a supply of warm running water.	Provide a supply of hand soap at both wash hand basins in the kitchen.		
14	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no hot water to the wash hand basin in the toilet or to the wash hand basin in the kitchen (located by the back door).	Ensure there is a supply of hot and cold, or appropriately mixed, running water to the wash hand basins.	An Improvement Notice has been served requiring this work to be completed by 5 th August 2026	☐
		The hot water tap to the kitchen wash hand basin was loose and not located over the bowl.	Repair the hot water tap so that it is located in a position to discharge water into the bowl.		

Rushcliffe Borough Council Inspection Report

11 June 2026

Indian Nights

15	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a hole at the bottom of the external door in the kitchen that was large enough for pests to enter the building.	The door must be repaired to prevent the risk of rodents entering the premises.	An Improvement Notice has been served requiring this work to be completed by 5th August 2026	☐
		The damage to the door appeared to resemble rodent gnaw marks.	I recommend that your pest control contractor visits to check that rodents have not gained access inside the premises.		
16	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There were holes in the kitchen floor and wall where the dishwasher had been removed. A draught could be felt around these holes which suggests they are open to the outside.	Seal the holes to prevent access by pests.	Immediate	☐
17	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	The flyscreen to the kitchen back door was broken with missing chains. The electric fly killing unit in the kitchen was also very full with insects.	Repair or replace the flyscreen to the external kitchen door.	One month	☐
			Clean the electric fly killing unit.	Immediate	
18	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The kitchen wash hand basin by the cooking range was loose from the wall allowing dirt and debris to accumulate at the back and side of the wash hand basin.	Remove the dirt and debris and repair the basin to securely fix it to the wall.	One month	☐

Rushcliffe Borough Council
Inspection Report

11 June 2026

Indian Nights

Hand contact surfaces throughout the premises were dirty. This suggests that food handlers are not washing their hands.

Hand contact surfaces must be cleaned and disinfected and maintained in a clean condition to prevent the risk of cross contamination.

The following hand contact surfaces were dirty:

19	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 8	• The underside of the hand towel dispenser in the kitchen. • The plastic strips hanging at the walk-in refrigerator door. • The walk-in refrigerator door handles (inside and out). • The light switch to the storeroom/toilet room. • The doors to both storerooms. • Door handles	Immediate ☐
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Rushcliffe Borough Council Inspection Report

11 June 2026

Indian Nights

20	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The following food contact equipment was not clean: • The green chopping board used to chop salad had signs of black mould growth on it. • A washed container ready for use with salad. • The lid to the flour bin. • Chopping boards stored ready to use on a rack underneath the sink were visibly dirty and in poor condition. • A colander ready to use with washed salad was dirty and damaged.	Discard the damaged equipment and mouldy chopping board. Thoroughly clean the rest of the equipment to minimise any risk of contamination of food.	Immediate	☐
21	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(b)	A cutlery container and plastic food bowl were damaged such that pieces could break off and contaminate food.	Replace the defective equipment to prevent contamination of food. Equipment which comes into contact with food must be in such good order and repair as to minimise any risk of contamination of food.	Immediate	☐
22	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Low level walls and floor to wall junctions throughout the kitchen, storage areas and rear lobby were dirty.	Thoroughly clean the walls and floor to wall junctions and maintain in a clean condition.	One week.	☐
23	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The chest freezer lid seals in the kitchen and outside storeroom were dirty.	Thoroughly clean the chest freezer lid seals and maintain in a clean condition.	One week.	☐

Rushcliffe Borough Council Inspection Report

11 June 2026

Indian Nights

24	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The taps to sinks and wash hand basins were dirty.	Thoroughly clean the taps and maintain in a clean condition.	Immediate	☐
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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	✓
25	Regulation (EC) No 852/2004 Annex II Chapter XII Paragraph 1	The level of food hygiene awareness amongst food handling staff was inadequate. Both chefs working at the time of the inspection had received no food hygiene training and were not under effective supervision whilst at work. Food handlers showed no understanding of the essential need for hand washing, cleaning and disinfection of surfaces contaminated with raw meat juices or temperature control requirements for high-risk food i.e. cooked rice storage temperature.	Ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do.	An Improvement Notice has been served requiring this work to be completed by 5 th August 2026	☐

Rushcliffe Borough Council
Inspection Report

11 June 2026

Indian Nights

26	Regulation (EC) No 852/2004 Article 5	You were not following Safe Methods of food preparation as detailed in the Safer Food, Better Business pack in that poor hygiene practices were observed, no effective handwashing was seen during the inspection, no hand towels were available at wash hand basins on my arrival, poor cleaning of ready to eat food contact equipment, the same type of equipment being used for raw and ready to eat food, poor temperature control of food and no hot water supply to two of the three wash hand basins on site.	Follow the Safe Methods of food preparation as detailed in the pack.	An Improvement Notice has been served requiring this work to be completed by 5th August 2026	☐
27	Regulation (EC) No 852/2004 Article 5	The diary section of your Safer Food, Better Business pack and your monitoring records were not up-to-date. The last record was dated 16 th March 2026.	Keep the daily diary and monitoring records up-to-date.	Immediate	☐