



Inspection Report

Establishment Name:	Three Spices
Establishment Address:	23 Easthorpe Street, Ruddington, Nottinghamshire
Food Business Operator:	3 Spices Restaurant Limited

Reference:	11/00035/FOOD
Date:	18 March 2026
Inspection Date:	4 March 2026
Next Inspection:	September 2026

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

I inspected your business premises on 4 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	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 I Paragraph 4	Access to the wash hand basin in the kitchen was blocked by a large upright banner making it difficult for staff to wash their hands. This issue has been noted before.	Remove the banner that is blocking access to the wash basin and ensure that the way is kept clear to allow food handlers to wash hands easily.	Immediate	<input type="checkbox"/>
2	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	The wash hand basin was not in regular use due to access being blocked. This resulted in food handlers and staff rinsing their hands in the equipment sinks and not using the designated wash hand basin. It was clear that food handlers were not washing their hands on a regular basis due to the dirty food contact surfaces observed throughout the food business. This issue has been noted before.	Regular hand washing is important for personal cleanliness. All food handling staff must be reminded of the need for this prior to starting or returning to work, and specifically: <ul style="list-style-type: none"> • After using the toilet; • After handling rubbish; • After smoking; • After taking a break; • After handling raw food. 	Immediate	<input type="checkbox"/>
3	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	Protective clothing including aprons worn by food handlers working in the kitchen were visibly dirty. This issue has been noted before.	Ensure that all persons working in food handling areas wear suitable, clean and appropriate protective clothing.	Immediate and ongoing	<input type="checkbox"/>
4	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The condition of some of the food contact equipment for example, container lids, re-usable food containers were damaged or deteriorated and may contaminate food. This issue has been noted before.	Discard Replace any damaged or deteriorating equipment to minimise the risk of contamination.	Immediate and ongoing	<input type="checkbox"/>

5	Regulation (EC) No 852/2004 Annex II Chapter VII Paragraph 1	At the time of the inspection the protective clothing worn by one of the food handlers was not adequate to protect food from contamination in that the arms had been cut off in a way to present a risk contamination to food as there were loose threads observed.	Replace the protective clothing currently worn by food handlers with aprons/ tabards/chefs' whites which cover more of the everyday clothing of food handlers and so reduce risks of contamination. In addition, do not adapt protective clothing that presents a risk of contamination to food.	Immediate	<input type="checkbox"/>
6	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Dirty wiping cloths were observed throughout the kitchen and being used to clean down and mop up spillages. In addition, you were using a dirty container of detergent for washing food equipment. This creates a risk of cross contamination.	Cloths must be kept clean, disinfected and replaced regularly. Discard the dirty container of detergent on the sink area.	Immediate	<input type="checkbox"/>
7	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	The internal surfaces of the washing machine were visibly dirty with black residue on the glass door; this creates a risk of cross contamination to the cloths.	Make sure that the internal surfaces and hand contact points on the washing machine are thoroughly cleaned and disinfected and maintained in a clean condition.	Immediate	<input type="checkbox"/>
8	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	At the time of the inspection, we discussed your use of your chopping boards, and I was informed your brown chopping board is used for preparing salad items. This creates a risk of cross contamination because the green chopping board is designated for preparing ready to eat salad items.	Make sure that your colour coded chopping boards are used correctly to minimise a risk of cross contamination.	Immediate	<input type="checkbox"/>

9	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	<p>Multiple items of food contact equipment were dirty and greasy and require your attention for example (this list is not exhaustive).</p> <ul style="list-style-type: none"> • Reuseable food containers throughout were dirty. • Poppadum containers were greasy and dirty. • Chopping boards were not clean. • The knife sharpener was dirty. • Cooker knobs were visibly greasy and dirty. • The internal surfaces of fridges and freezers were dirty (including some shelving). • Internal surfaces of the hot cabinets were dirty, and food debris observed. • The blue plastic sealing machine was dirty and greasy. • A sieve was dirty and greasy. • The cutlery tray was visibly dirty and greasy. 	Thoroughly clean and disinfect all food contact equipment to minimise any risk of contamination of food.	Immediate	<input type="checkbox"/>
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10	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 6	<p>A large pan of cooked rice was left to cool at room temperature in the kitchen for more than 2 hours with no effort to cool it down and a was at 57.5 °C. In addition, it was found to be extremely hot in the kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow.</p>	<p>Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator.</p> <p>Rapid cooling can be achieved by reducing the portion size, additional pans, also by cutting food into smaller pieces or by decanting into several smaller shallow containers. You could also cool liquids quickly by placing the container in a water or ice bath and stirring the liquid to bring the temperature down.</p>	Immediate	<input type="checkbox"/>
11	The Food Safety and Hygiene (England) Regulations 2013, Schedule 4, Paragraph 2	<p>At the time of the inspection large quantities of cooked food in containers on the cookline and throughout the kitchen were left at room temperature at varying temperatures. Some of these foods included</p> <ul style="list-style-type: none"> • A container of shish kebabs was at 33.4°C left in a microwave. • A container of cooked beef was at 11.3°C. • Paneer was at 15.5°C. <p>This issue has been noted before. It was found to be extremely hot in the kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow.</p>	<p>These foods must be kept at or below 8°C.</p> <p>You must only keep out small amounts of food out of temperature control during service.</p>	Immediate	<input type="checkbox"/>

12	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	The electric fly killer was positioned above a surface where food is handled and there is a risk that insects (or parts of them) could be ejected from the fly killer and contaminate food.	Relocate the flying insect killer so that it is not directly above a food preparation/storage area.	Immediate	<input type="checkbox"/>
13	Regulation (EC) No 852/2004 Article 5 & Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	During the inspection I observed your ingredients (on the cooking range) had residue from other ingredients that presents a risk of allergen contamination. I did observe foods throughout the premises were stored poorly.	As discussed, you must ensure ingredients are stored in a way to minimise a risk of allergen cross contamination.	Immediate	<input type="checkbox"/>
14	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Throughout the inspection I observed prepared foods were poorly stored. Trays of prepared onions were stored on top of one another in the rear storeroom. An open container of grated carrot was stored directly on a container of onions in a fridge. Some foods were stored in open containers with the bottom of the container touching the food. This creates a risk of contamination of the food.	You must ensure that food is stored in a way to minimise a risk of contamination.	Immediate	<input type="checkbox"/>
15	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	At the time of the inspection, you were leaving containers directly in ingredients throughout the dry store. In addition, you continually left a metal plate directly in the cooked pan of rice. This can create a risk of cross contamination to the food as hands will be directly touching the food to scoop it out.	Do not leave containers/plates directly in food ingredients.	Immediate	<input type="checkbox"/>

16	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Reuseable aprons were being stored on the end of racking in the dry store. This can create a risk of cross contamination.	Store aprons in a clean manner.	Immediate	<input type="checkbox"/>
17	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Bags of onions were being stored on pallets in the yard area outside the premises.	Open food must not be stored in an area where it may become contaminated.	Immediate	<input type="checkbox"/>
18	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	The raw and ready to eat chopping boards were stored together and touching and were visibly dirty. This creates a risk of cross contamination.	Raw and ready to eat (cooked) chopping boards need to be stored apart.	Immediate	<input type="checkbox"/>
19	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	You were using cardboard on the shelving underneath the poppadums in the hot cabinet. Cardboard cannot be easily cleaned and creates a risk of cross contamination.	Remove the cardboard from the shelving of the hot cupboard.	Immediate	<input type="checkbox"/>
20	Advice	All food should be kept covered including when stored in the fridge to prevent any possible risk of contamination. Food should be properly wrapped or stored in clean, lidded, washable containers.			
21	Advice	At the time of the inspection, you had some probe wipes with a use by date of October 2022 This issue has been noted before. In addition, you had a couple of different disinfectants in use and one of them did not have any official standards on it. Any disinfectant or sanitiser or temperature probe wipes used must meet the official standards of BS EN 1276:1997 and BS EN 13697:2001 . If products do not indicate this on the label, then you need to check with your chemical supplier and obtain a letter from them confirming that these standards are met. Alternatively, if you do not have a chemical supplier, you should start to buy a product that does indicate it complies with these standards on the label.			

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	✓
22	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	<p>At the time of the inspection the standard of cleaning to the structure of the kitchen, storerooms and staff toilet was extremely poor. To assist you please see the following areas that require your attention (this list is not exhaustive).</p> <p><u>Rear Storeroom (back door area)</u></p> <ul style="list-style-type: none"> • Most of the hand contact points were visibly dirty and greasy. • The back door was dirty. • The floors/walls/ceiling were dirty and greasy. • The lighting units were dirty and greasy. • The high-level coat hook was dirty and greasy. • Door frames and architraves were dirty. • The portable fan was extremely dirty and greasy. <p><u>Middle Storeroom</u></p> <ul style="list-style-type: none"> • The floors/walls/ceiling were dirty and greasy. • The lighting units were dirty and greasy. • Door frames and architraves were dirty. <p><u>Staff toilet</u></p> <ul style="list-style-type: none"> • Most of the hand contact points were dirty and greasy. • The light pull was dirty and greasy. • The doors were dirty. • The floors walls and ceilings. 	A thorough deep clean (and disinfection) is required. All areas must be maintained in a clean condition.	ASAP	<input type="checkbox"/>

Continued

Main Kitchen

- Hand contact points throughout the kitchen were dirty (for example socket switches, fridge/freezer doors, door handles were dirty).
- The sinks, taps and surrounding areas were dirty and greasy to all sinks including the wash hand basin.
- The buckets containing cleaning chemicals and materials were dirty and greasy.
- All pipework in the kitchen were dirty and greasy.
- The door leading into the restaurant was visibly dirty.
- The metal staircase between the kitchen and storage areas was dirty.
- Wheels and legs of surfaces in the kitchen were extremely dirty and greasy.
- Floor wall junctions and underneath and behind equipment was dirty.
- Doors to fridges and freezers were dirty.
- Fan covers on fridges and freezers.
- Fridge and freezer seals were dirty, and food debris observed.
- The area underneath and surrounding the ovens were dirty and greasy.
- The underside of the blue roll dispenser used for hand drying was dirty.
- Bin lid to the wash hand basin was dirty and greasy.
- Signage was dirty and greasy.

ASAPRegulation (EC)
No 852/2004
Annex II Chapter I
Paragraph 1

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23	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 5	The ventilation system was not operating (properly) in that the ceilings and walls were heavily stained; the structure of the kitchen and stores were dirty stained and greasy. In addition, the temperature of the kitchen was very high above 40 degrees in some parts of the kitchen. This may have been exacerbated the conditions observed from the introduction and use of the rotaquip oven since the end of last summer making the kitchen very hot.	Take appropriate action to ensure the system operates effectively.	Immediate	<input type="checkbox"/>
24	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	The back door in the rear storeroom and fire door leading to the outside from the kitchen was in poor repair as there is a hole in the bottom panel and not easy to keep clean or disinfect.	The doors must be repaired or renewed with smooth, washable and non-toxic materials. Unsealed wood is not suitable.	3 Months	<input type="checkbox"/>
25	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The sealant to the back of the sinks in the kitchen were extremely damaged and mouldy.	The damaged sealant must be removed, and the sink resealed to prevent water seeping onto the floor.	ASAP	<input type="checkbox"/>
26	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The painted ceilings in the kitchen and storage areas were extremely stained and dirty.	Repair or renew the ceiling to leave a surface that will prevent the accumulation of dirt.	1 Month	<input type="checkbox"/>
27	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The painted wall coverings in the kitchen, stores and staff toilet were badly stained.	Renew or repair the wall covering and leave in a sound easy to clean condition.	1 Month	<input type="checkbox"/>

28	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	The leg of the rotaquip unit in the kitchen were being lined with foil which cannot be cleaned and may pose a risk of food contamination.	Do not put foil on surfaces in the kitchen.	Immediate	<input type="checkbox"/>
29	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The condition of some of the plastic chopping boards (for example red and brown) in the kitchen were stained and badly scored and 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	<input type="checkbox"/>
30	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	The wooden wedges used to stand a commercial microwave on near the wash hand basin revealed exposed wood, which could not be adequately cleaned or disinfected.	Seal the wood and provide a surface that is easy to clean and disinfect.	Immediate	<input type="checkbox"/>
31	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	An area of wall covering at the rear of the chest freezer in the dry storeroom was damaged.	Renew or repair the wall covering and leave in a sound easy to clean condition. You might want to consider cladding this area of wall to prevent further damage.	3 Months	<input type="checkbox"/>
32	Advice	I strongly recommend any obsolete items of equipment, food containers and utensils are removed to allow for cleaning and checking for pests.			
33	Advice	Several freezers had an excessive build-up of ice. It is recommended that freezers are defrosted and the ice completely removed before reuse.			

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	✓
34	Regulation (EC) No 852/2004 Article 5	<p>Although you had a copy of your Safer food better business catering pack. It was clear that staff were not following the safe methods on some important matters.</p> <ul style="list-style-type: none"> • Inadequate hand washing • Dirty and unsuitable protective clothing being worn • Poor storage of food • A lack of cleaning and disinfection throughout. • Poor temperature control of some foods. <p>In addition, I observed you did not have the Safer food better business suitable for your food operation.</p>	<p>As discussed, review and update your Safer food better business. You will find the attached pack more suited to your Safer Food Better Business For Indian Pakistani Bangladeshi and Sri Lankan Cuisines</p> <p>In addition, ensure your staff are trained and signed off in your documented food safety procedures.</p>	4 Weeks	<input type="checkbox"/>
35	Regulation (EC) No 852/2004 Annex II Chapter XII Paragraph 1	<p>The level of food hygiene awareness amongst food handling staff was inadequate due to the poor food hygiene practices observed throughout the inspection.</p>	<p>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.</p>	1 Month	<input type="checkbox"/>

36	Regulation (EC) No 178/2002 Article 18	At the time of the inspection there was lots of foods not labelled in frozen storage.	Put into place systems and procedures to identify any person or business that has supplied you with food. This may include keeping receipts and invoices or keeping a separate list or writing on products.	Immediate	<input type="checkbox"/>
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