



Inspection Report

Establishment Name:	Co-operative
Establishment Address:	111 Trent Boulevard, West Bridgford, Nottinghamshire NG2 5BN
Food Business Operator:	The Co-operative Group Food Ltd

Reference:	17/00118/FOOD
Date:	7 July 2026
Inspection Date:	24 June 2026
Next Inspection:	June 2027

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

I inspected your business premises on 24 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

RUSHCLIFFE - GREAT PLACE - GREAT LIFESTYLE - GREAT SPORT

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	15	Your Food Hygiene Rating 
Compliance with structural requirements	15	
Confidence in management/control procedures	20	
Total Score	50	
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 178/2002 Article 14 & Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	At the time of the inspection, I observed a pack of crisps namely Tyrrells (Sea salt & Cider Vinegar 150g) on display in the shop that had been gnawed by rodents. This pack was removed and discarded at the time of the inspection.	Food shall not be placed on the market if it is unsafe. Food shall be deemed to be unsafe if it is considered to be: (a)injurious to health; (b)unfit for human consumption.	Immediate	☐
2	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 2 & 3	A (4) pack of Wispa Gold chocolate bars with a best before date of 4 th March 2024 were found underneath the base shelf amongst other packs of chocolate (twirls and freddo bars) of the chocolate section on the shop floor that were visibly gnawed by pests.	Raw materials and all ingredients stored in a food business are to be kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination. At all stages of production, processing and distribution, food is to be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.	Immediate	☐
	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	This clearly demonstrates these areas are not being checked cleaned and disinfected on a regular basis.			

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	✓
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	There was evidence of rodent namely mouse droppings were observed on a shelf on the crisp aisle including droppings observed underneath shelving on the same aisle on the shop floor.	Remove any mouse droppings and thoroughly clean and disinfect the surrounding area.	Immediate and ongoing	☐
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a visible gap under the back door in the warehouse and gaps around pipework in the staff toilet large enough for pests to enter the building.	The doors/frames and pipes must be adapted or a brush strip seal fitted to prevent access to pests. Any gaps identified must be blocked with a hard, gnaw-proof material (such as cement) to prevent rodents from entering the building.	ASAP	☐
5	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 4	During the inspection there was evidence of rodent activity observed on the shop floor in the way of rodent droppings and damaged/gnawed food and food debris providing a food source.	Appropriate treatment methods must be used to eliminate these pests.	Immediate and ongoing	☐

Rushcliffe Borough Council
Inspection Report

24 June 2026

Co-operative
The Co-operative Group Food Ltd

6	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 4	At the time of the inspection, you did not have adequate procedures in place relating to the control of pests. This was due to evidence of gnawed food on display on the shop floor and evidence of rodent droppings that had not been cleaned and disinfected. The shop was dirty in areas (especially low level and underneath shelving) and base plates on the bottom of shelving were making it difficult to clean and check for pest activity.	You must ensure adequate procedures put in place to control pests are being adhered to.	Immediate and ongoing	☐
7	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	Areas of the internal surfaces of the bakery door were damaged and deteriorated and are not easy to keep clean or disinfect. This is a repeat issue.	The door must be repaired or renewed with smooth, washable and non-toxic materials. Unsealed wood is not suitable.	3 Months	☐
8	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	The edges to a portion of the melamine work surface in the bakery revealed exposed chipboard, which could not be adequately cleaned or disinfected.	Repair or renew and provide a surface that is easy to clean and disinfect.	1 Month	☐
9	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The sink in the bakery was loose and coming away from the wall area.	Repair or renew and maintain in a clean condition.	ASAP	☐

10 Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The standard of cleaning to the structure of the whole premises especially at low level in the shop and warehouse was dirty and required attention. Considering the identification of pest activity, a deep clean is required. I have noted some areas that require cleaning, but this list is not exhaustive. • Structural cleaning in the store was dirty in areas. • The areas underneath shelving units (base shelves) in the shop were visibly dirty. • Some shelves in the shop were dirty. • Floor wall junctions and around legs of display units were dirty with ingrained dirt. • The floors of both the walk-in fridge and walk-freezer were dirty. • Down the side of instore bakery unit (food debris observed). • The grooves of the in-store bakery were dirty with food debris. • Pipework under the work surface in the bakery were dirty and dusty. • High level ceiling panels in the bakery • Hard to reach areas at the rear of the bakery oven were dirty. • Low level areas of the warehouse were dirty especially on the perimeter making it difficult to check for pests.	A thorough deep clean (and disinfection) is required throughout the premises. All areas must be cleaned and disinfected and maintained in a clean condition.	1 day and ongoing ☐
---	---	---	---

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	Although you have documented food safety management procedures in place these were clearly not being implemented and maintained due to pest issue observed at the time of the inspection in that. - Gnawed food was on display demonstrating your monitoring checks were not adequate at the time of the inspection. - There was evidence of mouse droppings on shelving in the shop. - The structural cleaning was found to be poor especially at low level and underneath shelving units due to food being more than 2 years past its best before date. - You had not followed recommendations of housekeeping from your pest contractor. - In addition, staff were not completing the cooking records on monitoring forms in the bakery.	You must ensure that your documented food safety management procedures are implemented and maintained.	Immediate	☐