



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:	5 March 2025
Inspection Date:	27 February 2025
Next Inspection:	February 2026

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

I inspected your business premises on 27 February 2025 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](#) and associated legislation. 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	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 852/2004 Article 5 and Regulation (EC) No 2073/2005 Annex I, Chapter 1	I understand that a seven-day shelf-life is applied to cooked ham when it is vacuum packed on site. Evidence that this shelf-life duration is safe and will meet the listeria microbiological criteria was not available.	Establish if the ham manufacturer advises that the shelf-life can be safely extended by vacuum packing the product on site. Evidence that the shelf-life of this product is safe and that the microbiological standards for listeria are met. The microbiological standards for listeria are not detected in 25g or less than 100cfu/g during and until the end of the product shelf-life. Alternatively, the shelf-life must be reduced to the day of production plus four days if the manufacturer advises that this is a safe practice.	Immediate	☐

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	✓
2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Deep level cleaning in the kitchen needs improvement. For example, the following items were dirty and require cleaning. • The kitchen ventilation canopy and filters. • The external surfaces of the fryers and the surrounding benches. • The internal surface of the door of the rational oven. • The door runners of the warming cabinet. • The floor under fittings and fixtures in the kitchen and storeroom. • The external surface of cupboard doors. • The external surfaces of food containers in the storeroom. • Light switches. • The kitchen toilet extractor fan and wash hand basin.	Deep cleaning of the kitchen is required.	One week	☐

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3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following equipment was damaged and requires repair.	Repair or replace the damaged equipment.	One month.	☐
		- The water jet spray nozzle to the kitchen sink - The electric fly killer in the kitchen.			
		I understand the kitchen door fly screen is planned to be replaced.			
4	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The push door handle to the internal side of the walk-in refrigerator door was damaged and cannot be adequately cleaned.	Repair/renew the door handle to allow it to be thoroughly cleaned and where necessary disinfected.	One month.	☐
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a gap under the external kitchen door which was large enough for pests to enter the building.	The door or frame must be adapted or a brush strip seal fitted to prevent access to pests.	One month.	☐
6	Regulation (EC) No 852/2004 Article 5	I was informed that the disinfectant, available at the time of the inspection, would be diluted for use, however the product was ready to use and not a concentrate.	Ensure that the chemical manufacturers instructions for use of the product are followed.	Immediate.	☐
7	Regulation (EC) No 852/2004 Annex II Chapter VII Paragraph 4	The ice-making machine was dirty.	Switch the machine off, empty then thoroughly clean and disinfect the machine using a suitable chemical.	Immediate.	☐

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	Regulation (EC) No 852/2004 Article 5	I was pleased to see that your Safer Food, Better Business pack was completed, and supplementary monitoring records are being used. Four weekly reviews are not however being completed.	Complete four weekly reviews from the Safer Food, Better Business pack.	One month.	☐
9	Advice	I recommend that probe thermometer calibration results are recorded.			