

Inspection Report



Establishment Name:	Byron Hamburgers
Establishment Address:	8 Bath House Lane, Leicester LE1 4SA
Food Business Operator:	Byron Hamburgers Ltd

Reference:	14/00417/CP
Date:	21 January 2015
Inspection Date:	21 January 2015
Next Inspection:	July 2016

Inspector:	[REDACTED]
Telephone:	[REDACTED]
E-mail:	[REDACTED]

This is a report of the food inspection that I recently carried out at your food establishment. Following the inspection, according to the Food Hygiene Rating Scheme, I rated your establishment as **5 - Very Good**. For information about how your score was calculated, to appeal or to request a re-rating see the leaflet left at the time of the inspection titled 'Your Food Hygiene Rating' or look at food.gov.uk/ratings.

Please display the enclosed sticker in a prominent place on your front door or window.

The items listed in this report are contraventions of current legal requirements, except where indicated as **Advice**. The contraventions should be put right within the timescales indicated, which begin on the date that you receive this report.

A revisit of the establishment is not planned. Your next routine inspection will be in 18 months.

Should there be any significant changes to your business, including if you sell or close the business, you must notify us.

For further information and advice about food safety, visit www.leicester.gov.uk/food or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
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Cleaning and Maintenance

1	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The 'rustic' wooden structure above the main kitchen was difficult to keep clean and already showing signs of accumulating dirt and shedding small pieces of wood which could contaminate food.	The rustic wooden structure should be smoothed to remove any loose particles and then sealed to prevent further shedding and make it easier to clean and maintain clean.	21 March 2015
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Temperature Control

Advice

I noted that a significant quantity of cooked food is subsequently cooled. This is a high risk step in your food production.

Whilst you have identified this step as critical in your procedures and controls are in place I would strongly recommend the use of a Blast Chiller to improve the safety at this point.