

Contact: Julie Moffat  
Direct Tel: 03000 261146  
email: julie.moffat@durham.gov.uk  
Your ref:  
Our ref: IN / 043781



Mr Ian Moffat  
Health and Safety Manager  
Ramside Event Catering  
Ramside Hall Hotel  
Carrville  
Durham  
DH1 1TD

29 November 2017

Dear Mr Moffat,

### **Food hygiene inspection report and your food hygiene rating**

**Ramside Event Catering, Ramside Hall Hotel, Carrville, Durham, DH1 1TD**

## **FOOD HYGIENE RATING**

We inspected your business premises on 8 & 15 November 2017 to check compliance with the requirements of food hygiene law and I am writing now to outline our findings and to tell you what your food hygiene rating is.

### **Inspection report**

I have enclosed a copy of your inspection report. This outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Safety and Hygiene (England) Regulations 2013 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 – my contact details are given at the top of this letter.

### **Adult and Health Services**

Durham County Council, Food Safety and Wellbeing, PO Box 617, Durham DH1 9HZ  
Main Telephone 03000 261016

## Your 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. Details of how ratings are calculated are enclosed. On the basis of the standards found at the inspection, I am pleased to be able to tell you that you have achieved the top rating of '5'. Details of how this was calculated are as follows:

Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	15
Highest (this means poorest) individual score	5
Food hygiene rating	

A sticker showing your rating is enclosed. You can tell your customers how good your hygiene standards are by putting the 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 and certificate 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 be published shortly on the Food Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)

### Where may I get further information?

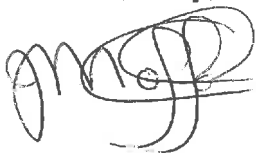
Further information about the scheme generally is available on the FSA's website at: [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)

### Contact details for the Food Safety Team:

Tel 03000 261016

Email [ehcp@durham.gov.uk](mailto:ehcp@durham.gov.uk)

Yours sincerely,



Julie Moffat  
Principal Public Protection Officer

cc: Mrs Suzanne Adamson