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Your ref:
Our ref: IN / 046952



Mr I Moffatt
Ramside Estates Ltd
Ramside Hall Hotel
Carrville
Durham
DH1 1TD

23 November 2018

Dear Mr I Moffatt

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 21 November 2018 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.

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 end of this letter.

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

Regeneration and Local Services

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

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	0
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	10
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 on the Food Standards Agency's website at www.food.gov.uk/ratings within 14 days of the date of inspection.

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

Contact details for the Food Safety Team:

Telephone: 03000 261016

Email: ehcp@durham.gov.uk

Yours sincerely



Michelle Spark
Senior Environmental Health Officer