

# Inspection Report

Establishment Name:	Live 9 Events
Establishment Address:	Unit 18, Colliers Business Park, Fieldfare Road Cotgrave
Food Business Operator:	Live 9 Events Ltd

Reference:	20/00015/FOOD
Date:	3 November 2020
Inspection Date:	23 October 2020
Next Inspection:	October 2023

Inspector:	Serena Clivery
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Web:	<a href="http://www.rushcliffe.gov.uk/foodsafety">www.rushcliffe.gov.uk/foodsafety</a>

I inspected your business premises on 23 October 2020 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](http://www.surveymonkey.com/r/EHinspections).

To keep up to date with food safety in Rushcliffe, **Like** our Facebook page at [www.facebook.com/Rushcliffefoodsafety](http://www.facebook.com/Rushcliffefoodsafety).

## FOOD HYGIENE RATING

This authority operates the national [Food Hygiene Rating Scheme](http://www.food.gov.uk/ratings). 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 [www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme](http://www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme). On the basis of the standards found at the inspection your rating has been calculated as follows:

Compliance with food hygiene and safety procedures	0	<b>Your Food Hygiene Rating</b>  
Compliance with structural requirements	0	
Confidence in management/control procedures	0	
Total Score	0	
Lowest (this means poorest) score	0	

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 Standards Agency's website at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings) 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

[www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme](http://www.rushcliffe.gov.uk/foodsafety/foodhygieneratingscheme)

More information about these safeguards and the form to be completed to request a re-visit can be found on the FSA's website at: <https://www.food.gov.uk/sites/default/files/media/document/fhrs-safeguards-england.pdf>

## 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	<b>Observation</b>	I did not see your food business trading, you showed me the equipment that you would use at events and where food is stored in the warehouse. No significant risks relating to food hygiene and safety procedures were identified and no follow up action is required.			

## 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	<b>Observation</b>	I did not see your food business trading, you showed me the equipment that you would use at events and where food is stored in the warehouse. No significant risks relating to structural requirements were identified and no follow up action is required.			

## 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	✓
3	<b>Observation</b>	Thank you for forwarding some extracts from your SFBB pack after my visit. No significant risks relating to confidence in management and control procedures were identified and no follow up action is required. I did not see your food business trading but we discussed your procedures when undertaking events.			