

**Auden House  
473 Audenshaw Road  
Audenshaw  
Tameside  
M34 5PS**

**Ian Saxon  
Assistant Executive Director  
Environmental Services**

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Our Ref 00430/0473/0/000  
Ask for Khush Ahmed  
Direct Line 0161 342 2265  
Date 19th October 2015

Dear Sir/Madam

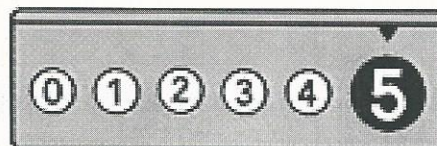
The Food Safety and Hygiene (England) Regulations 2013

**Auden House 473 Audenshaw Road Audenshaw Tameside M34 5PS**

I refer to my unannounced inspection of the above premises on **6th October 2015**.

The food hygiene rating for the premises has been reviewed following the visit, taking into account observations and discussions made during the visit. The scores given for compliance with the above legislation with regard to hygiene and safety procedures, structure and confidence in management are converted into a Hygiene Rating Score for your premises.

This equates to the following National Food Hygiene Rating for your premises:



**Very good**

I have enclosed a door sticker indicating your score. This should be displayed in a prominent position at the entrance to your premises. The score will also be published on both the Food Standard Agency and via the Tameside Metropolitan Borough Council website.

**Food Safety Inspection Report**

**Premises:** Auden House 473 Audenshaw Road Audenshaw Tameside M34 5PS

**Reference:** 00430/0473/0/000

**Date of Inspection:** 6th October 2015

In order to comply with current food hygiene legislation and improve or maintain your Food Hygiene Rating score, any matters requiring attention notified to you should be attended to without delay.

*Food hygiene rating*

Criteria Assessed	Criteria Score
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5

**How we calculate the Food Hygiene Rating**

Total Criteria Score	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
No Score more than	5	10	10	15	20	-

The Rating is	5	4	3	2	1	0
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**Overview 5\***

The standards you have currently achieved are very good. No major contraventions of legislation were found at the time of the inspection. You are to be congratulated and I trust these high standards will be maintained.

This report does not indicate compliance with any provision of Food Hygiene or Health and Safety legislation. The issues raised in this letter and report do not comprise of an exhaustive list. It remains the responsibility of the food business operator to ensure that the premises and practices are maintained in accordance with statutory food hygiene requirements and you should not rely on the periodic inspection by Tameside Metropolitan Borough Council to maintain standards.

Officer: Beverley Hursthouse

Date: 19th October 2015