

APPENDIX 4

From: Andrew Hill <andrew.hill@bcpcouncil.gov.uk>
Sent: 08 May 2025 16:53
To: Sarah Rogers - Licensing <sarah.rogers@bcpcouncil.gov.uk>
Subject: Chicken and Beer - 58 Stanfield Road, Bournemouth, BH9 2NP

Hi Sarah

I refer to the email you sent me asking for a report from Environmental Health to assist in the forthcoming premises license review hearing for Chicken and Beer - 58 Stanfield Road, Bournemouth, BH9 2NP.

I received a call on Saturday the 15th February 2025 from an Immigration officer who attended the above premises to undertake immigration checks. Officer {REDACTED} contacted our team to make us aware of an individual who had disclosed to officers that she had TB and wanted advice on how to proceed especially as the individual was engaged in food handling. The following information was provided in relation to TB as well as general food safety concerns;

TB-Related Information

- The subject reported having a **positive TB test** approximately **8 months ago**.
- She claimed a **second test** indicated she **did not have TB**, but clarified that this second test was **not conducted** because she had **no symptoms** at the time.
- She is currently **awaiting results** from an **ECG and Chest X-Ray** taken **8–10 weeks ago**, which were ordered due to **chest pains**.
- She informed her employer, **Roy FRANCIS**, about the initial TB result. She stated that he was the reason she sought a second opinion, but again, no test was done due to lack of symptoms.

Upon receipt of this information, I contacted colleagues in UKHSA to determine whether they were aware of the case of TB.

All forms of suspected and confirmed active [tuberculosis](#) (TB) are [statutorily notifiable](#). This is irrespective of the site of disease.

Statutory notification for active TB is made electronically through the National TB Surveillance System (NTBS) managed by the UK Health Security Agency (UKHSA).

I was advised that the case was not known to the national TB System and that UKHSA would follow this up with the GP. I was advised that they will take over and provide the appropriate clinical information to the case. I have not heard from the UKHSA since and therefore unable to provide any additional information in relation to this matter.

Food Safety Issues

- **Filthy Conditions:** The bar area was described as "fairly filthy," with food debris found around the pumps and general signs of poor cleanliness.

- **Cross-Contamination Risk:** Observations indicated a lack of hygiene practices that could lead to cross-contamination, especially concerning given the food handling roles of staff.
- **Improper Food Storage and Cleanliness:** Although the owner claimed the food was fresh and the mess was due to ongoing work, some of the dirt appeared to be longstanding.
- **General Lack of Sanitation:** The premises, particularly the bar and kitchen areas, showed signs of neglect and poor hygiene management.

I therefore visited the premises on the 26th February, and met with the Food Business Operator **Roy FRANCIS** there were a number of issues identified and I left Mr Francis with clear instructions on the improvements required. I advised him that a formal notice will be served if the required works are not done by the 10th March and the food hygiene rating will be amended to reflect the conditions found at the time of my visit on the 26th February.

The required improvements were made and I therefore had no justification for further interventions.

Kind Regards



Andrew Hill

Environmental Health Officer

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