



Plas Ynyshir Hall Hotel Ltd
Ynyshir Hall
Eglwysfach
Machynlleth
Ceredigion
SY20 8TA

Dyddiad Date	21-11-2025
Gofynnwch am Please ask for	
Llinell uniongyrchol Direct line	01545 5
Fy nghyf My ref	
Eich cyf Your ref	
Ebost Email	publicprotection@ceredigion.gov.uk

Dear Sir / Madam

Food Hygiene (Wales) Regulations 2006 and associated legislation
Food Information (Wales) Regulations 2014 and associated legislation
Assimilated Regulations (EC) 178/2002 and 852/2004
Food Hygiene Rating (Wales) Act 2013

**Ynyshir Restaurant & Rooms, Ynys Hir Hall, Eglwys Fach, Machynlleth, Ceredigion,
SY20 8TA**

I refer to the visit of , Senior Environmental Health Officer and , Public Protection Officer to the above premises on 21-10-2025 when we met and and . A follow up teams meeting was conducted on the 5th November when follow up questions were asked in relation to your documented food safety management system.

During the visit the following areas of the premises were inspected, namely the 'Smithy' , the aging salt chiller, main kitchen, walk in fridge/ freezer, pot wash and bar. At the time of the visit the following documents and / or other records were examined :

- Training certificates
- Food safety policy and generic HACCP
- Fridge & freezer temperature monitoring records
- Food cooking and reheating monitoring records
- pH monitoring records
- Pest control records
- Invoices

The following documents were provided after visit

- Specialist HACCPs on fermenting and acidification / ice cream / sous vide / dry aged meat / vacuum packing / raw and lightly cooked fish / yogurt /menu

Obstruction

At the beginning of the visit officers requested to see the current menu(s). This request was repeated several times during the inspection. The menu was eventually provided as a digital image at the end of the inspection following an additional request. A menu is a vital document for officers view whilst undertaking their duties in auditing compliance with food standards

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and food hygiene food law. Furthermore, the request for a menu during an inspection is considered a reasonable request. Your failure to provide officers with a menu in a timely manner inhibited officers in their official duties.

When questioned about burgers, we were initially advised that they are thoroughly cooked however when questioned further we were then told the burgers are less than thoroughly cooked.

We received two copies of the Food Safety policy at different stages both of which are dated 3rd June 2025, however the contents are significantly different.

Providing mis-information to an Officer conducting official controls, is an offence of obstruction.

Your premises is included in the Food Hygiene Rating System and must show its rating to the public. Based on your compliance with hygiene, structure and confidence in management/control procedures your food hygiene score is as follows: -



Your Food Hygiene Sticker

Enclosed is your Food Hygiene Rating sticker, on the reverse is the name of your premises along with a unique code that corresponds to the inspection undertaken. It is a legal requirement to show your food hygiene rating in Wales. Please note that failure to display a current sticker is an offence and could mean you receive a fixed penalty fine of £200, and/or prosecution.

You must remove and destroy any previous rating stickers you have, even if they are the same hygiene rating. Only one single rating must be shown in accordance with the legal requirements outlined below.

If any of your public entrances are without a sticker, please contact the above officer immediately to request more stickers.

Under the regulations you must: -

- Display your Food Hygiene Rating 21 days after the date of this letter (you should display immediately if you do not intend to appeal the rating);
- Put a sticker on each public entrance to the premises, so the public can see your rating before they enter your premises;
- Inform your staff of the rating so they can tell the public if asked;
- Must not display an invalid sticker;
- Must not give your sticker to anyone, other than an authorised council officer;
- Must not tamper or deface the sticker;

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If you have any doubts about where to place the sticker, then please contact your Inspecting Officer for advice.

What can I do to improve my Food Hygiene Rating?

Schedule A of this letter has been divided into three sections representing the areas you are scored against for the Food Hygiene Rating Scheme. Your food hygiene rating is calculated from a score for each of these areas, and is provided so you can see what matters influenced the food hygiene rating the most. If the listed works are undertaken, then the highest rating should be achievable if no other separate issues are found during the next visit.

If you have addressed all the non-compliances raised in the inspection report and can evidence these, then you can apply for a re-visit for the purposes of re-rating. The charge for a re-score visit is £255 which must be paid on application.

I'm not happy with my rating

If you consider the hygiene rating or findings of the inspection to be unjust you may contact [REDACTED]. If following discussions, you still feel the score is unjust, you may appeal in writing within 21 days to [REDACTED], Environmental Health Manager. The appeal must be received on the correct form which is available to download at (<https://www.ceredigion.gov.uk/business/food-hygiene-safety/food-hygiene-ratings/>).

The right to reply

The right to reply allows the business to tell customers how the business has improved its hygiene standards or if there were unusual circumstances at the time of inspection. This response will be published online, alongside the rating. If you wish to complete a "right to reply", the forms are available on the Council website (<https://www.ceredigion.gov.uk/business/food-hygiene-safety/food-hygiene-ratings/>).

I'm a takeaway food business, how do I comply?

Since the 28th November 2016 all takeaway food premises that have a takeaway leaflet or menu that shows food for sale, the price and a way of ordering the food other than at the premises (e.g. home delivery) must include the following bilingual statement – “Ewch i food.gov.uk/ratings i ganfod sgôr hylendid bwyd ein busnes neu gofynnwch inni beth yw ein sgôr hylendid bwyd wrth archebu./ Go to food.gov.uk/ratings to find out the food hygiene rating of our business or ask us for our food hygiene rating when you order.” The statement must be in the size and format specified in the legislation.

There is no legal requirement to place the hygiene sticker on your leaflet. However if you decide to then it must be in the size and format specified in the above legislation, and of course the correct score.

More information on the scheme

For further information on the scheme, including forms for lodging an appeal request for a re-visit or 'right of reply', please visit the Ceredigion County Council website and search "food hygiene ratings" or click - <https://www.ceredigion.gov.uk/business/food-hygiene-safety/food-hygiene-ratings/>. A paper copy of the forms are available on request, please ring the number on the top of the letter.

The Food Standards Agency provides further guidance on the rating system, and includes a toolkit for "making the most of your business' rating" (<https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>).

The following FSA leaflet provides further clarification on the scheme, your rights, and the legal requirements

<https://www.food.gov.uk/sites/default/files/media/document/wales-business-leaflet-fhrs.pdf>

I need some food hygiene advice

There are many online sources of advice and information on how to comply with hygiene legislation, in particular at www.food.gov.uk. You can find advice on all hygiene topics at this website, and download replacement copies of the Safer Food Better Business pack. The Council can no longer able to provide advice over the telephone or advisory visits at this time.

Food Safety Act Legal Requirements

Please note only the legal requirements would affect your food hygiene rating, however it is regarded as good practice to implement the "guidance" listed in Schedule B. 'Guidance', although not legally required, may assist in achieving a 'Due Diligence' defence under Regulation 11 of the Food Hygiene (Wales) Regulations 2006.

Please note that failure to complete the necessary work within the time period given will result in further enforcement action being taken by this local Authority. A copy of our Enforcement Policy is available on request

Could you therefore please remedy the items in the attached schedule A as soon as possible. Schedule B items are listed for your guidance.

A revisit the premises will be carried out within three months, and it is expected that all items detailed in schedule A to be satisfactorily completed or satisfactory progress being made.

It is your responsibility to keep yourself up-to-date with changes in food safety legislation and guidance; you may find it useful to visit the Food Standards Agency website

<https://www.food.gov.uk/business-guidance>

Please note that details of inspections can be released to the public under the Environmental Information Regulations 2004, or in some cases, the Freedom of Information Act 2000. This is subject to compliance with the Data Protection Act 2018. If you believe that it is not in the public interest to release this information please specify your objection in writing to the Corporate Manager Public Protection at the above address.

In the meantime, should you wish to discuss or clarify any item detailed in this report, please do not hesitate to contact me at the above address.

Yours faithfully

Public Protection Officer

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FOOD HYGIENE INSPECTION REPORT

Name of Business:	Ynyshir Restaurant & Rooms
Address of business:	Plas Ynys Hir Hall, Eglwys Fach, Machynlleth, Ceredigion, SY20 8TA
Date and Time of Inspection:	21-10-2025 1:30pm

SCHEDULE A – LEGAL REQUIREMENTS

You are required to address the following contraventions of food safety law:-

Food Hygiene & Safety Procedures

Score - 10

Some non-compliance with statutory obligations and industry codes of recommended practice. Standards are being maintained or improved.

1. Cross contamination- Storage

Ready to eat raw minced beef (sear and shave) was stored in the raw meat drawer of the service fridge next to uncovered raw meat products. Although uncooked, following an effective sear and shave process it is then considered to be a ready to eat product and as such it must be stored above and away from raw meats and must be protected from contamination at all times. Reorganise your fridge storage arrangements to ensure that adequate separation between raw and ready to eat food is achieved.

Assimilated Regulation (EC) 852/2004, Annex II, Chapter IX, Para 3

2. Handwashing

Regular hand washing is important for personal cleanliness. All staff should be reminded of the need for this prior to starting or returning to work, and specifically:

- After using the toilet;
- After handling rubbish;
- After smoking;
- After taking a break;
- After handling raw food.

It is noted that open raw and ready to eats foods are being handled in numerous areas that do not have an accessible wash hand basin i.e. dry aging room, welcome area and the lobster tanks. Review your procedures to effectively manage handwashing between the handling of raw and ready to eat foods.

Assimilated Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1

Structural/cleaning issues

Score - 15

Some major non-compliance with statutory obligations – more effort required to prevent fall in standards

3. Dirty Knife

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The knife used for the 'shaving' step of the beef used for less than thoroughly cooked burgers was dirty. Thoroughly clean and disinfect this knife to minimise the risk of contaminating food and ensure it is maintained in a clean condition.

Assimilated Regulation (EC) 852/2004, Annex II, Chapter V, Para 1(a)

4. Provide accessible wash hand basin

There was no wash hand basin for food handlers working in the smithy. You need to provide a wash hand basin in the smithy with adequate supplies of hot and cold, or appropriately mixed, running water, soap and hygienic means of drying hands. The basin should be connected to the drainage system and all staff should understand that it is for hand washing only.

Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 4

5. Flies in smithy

Flies were observed in the smithy during the inspection. Flies pose a significant food safety risk, as they can transfer harmful bacteria such as E. coli and Salmonella from contaminated surfaces or waste onto food, equipment and surfaces. Appropriate measures must be implemented to prevent fly access into the premises. This may include keeping external doors and windows closed, installing properly fitted fly screens and using effective fly control methods such as electric fly killers.

Assimilated Regulation (EC) 852/2004, Annex II, Chapter IX, Para 2, 3 & 4

6. Fly Paper

A fly paper sticky strip was being used in the prep room near the walk in chiller as a means of pest control had an accumulation of dead flies. Its position directly above a food prep surface presents a risk of food below being contaminated. Remove the fly paper sticky strip.

Assimilated Regulation (EC) No. 852/2004 Annex II Chapter IX para 3

7. Extraction Filters

Two filters directly above the 'big green egg' BBQ were missing from the extraction canopy. These filters are necessary to enable effective extraction and prevent the accumulation of grease in inaccessible parts of the ducting and reduce nuisance from odours. Ensure that appropriate filters are installed to allow the ventilation system to function effectively.

Assimilated Regulation (EC) 852/2004 Annex II Chapter I para 5

This is a re-occurring issue which was raised in the letter following your last inspection on 24th April 2024. Not only is this a food hygiene requirement; it is also required under the requirements of health and safety legislation.

8. Ceiling

The ceiling in the pot wash above the paco jet was in poor repair. Repair or renew the ceiling to leave a surface that will prevent the accumulation of dirt and the shedding of particles.

Assimilated Regulation (EC) No 852/2004 Annex II Chapter II Para 1(c)

9. Cast iron grill

The cast iron 'big green egg' grill in the kitchen was broken. This presents the risk of physical contamination. Repair, replace or remove the grill ensuring that any grill used is maintained in a sound condition.

Regulation (EC) No 852/2004 Annex II Chapter V para 1(b)

10. Dirty floor

The floor covering in the prep room closest to the walk-in chiller was dirty especially at floor/wall junctions. Thoroughly clean the floor and maintain in a clean condition.

Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 1

11. Carpet

A large carpet rug had been hung on the wall in the kitchen. It was explained to officers that the carpet was placed on the kitchen floor during service times only and hung on the wall of the kitchen at other times. This material is not suitable for effective cleaning and disinfection, and may harbour bacteria, dirt and other contaminants. The layout, design and construction of food premises must allow for adequate cleaning and disinfection, prevent the accumulation of dirt and protect against contamination. Remove the carpet rug from the wall in the kitchen.

Assimilated Regulation (EC) 852/2004, Annex II, Chapter I, Para 2(a) (b)

Confidence in Management/Control Procedures

Score - 20

Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.

12. Significant hazards not identified

Lobster meat is being served Raw. Significant risks associated with the service of raw lobsters specifically microbiological hazards have not been fully identified and/or controlled. There was no specialised HACCP document to cover this high-risk activity and no verification has been carried out. Hazards must be prevented, eliminated or reduced to acceptable levels and when questioned no supporting evidence was available to meet with legislative requirements.

You have a Homarium lobster tank for storing live lobsters which are then served raw. There was no documented procedure available for the storing of live lobster; in particular control measures in relation to the water treatment, water temperature, salinity, waste filtration etc.

Concerns were also raised in regard to the vacuum packing of this product as to which designated vacuum packer is used as the product is both raw and ready to eat.

Assimilated Regulation (EC) 852/2004 Article 5 Para 1 & 2

You should cease serving raw lobster immediately or further enforcement action in line with the Council's enforcement policy may be considered.

As the Food business operator you must provide the competent authority with evidence to demonstrate compliance with Article 5 within 14 days of the date of this letter.

13. Food Safety Management System

I confirm perusal of your Food Safety Management System and additional monitoring records which were provided via email on the 22nd October 2025. The following matters were noted that requiring further consideration:

- a) No 'Fish Freezing Time Temperature' record sheets were available for the Critical Control point of freezing fish frozen in house.
- b) You are not adhering to critical limits or undertaking corrective actions when these limits have been breached as required within your specialized HACCP document for Dry Aged Meat.
- c) Your specialized HACCP document for Dry Aged Meat refers to the provision of UV lighting within the dry ageing unit as a control. No UV lighting was observed during the visit.
- d) There was no specialized HACCP available for the 'aging' of duck and pigeon.
- e) There was no specialized HACCP available for the 'ageing' of whole fish or cuts of fish intended to be eaten raw.
- f) The flow diagram available in the specialized HACCP document for fish frozen by the supplier is not reflective of the current process.
- g) Your cooking temperature records show that you are not achieving the critical limit of >75°C for 30 seconds at the final cook/heat step for the sous vide cod or undertaking corrective actions, as required within your specialized HACCP validation document for the Sous Vide Cod.
- h) You are not implementing the critical control points as outlined in your specialized HACCP for the Sear and Shave.
- i) Your specialized HACCP document for Ice creams specifies a sheep's whey ice cream, however, it was established that this product was no longer in production.
- j) The service of thinly sliced raw meat with hot broth known as 'Shabu Shabu' is undertaken, however, this is not covered in your food safety management system.
- k) You are undertaking foraging activities, specifically for Birch tree sap and wild garlic. This activity was not covered in your food safety management system.

You must review your food safety management system as a whole to ensure that to ensure that it fully covers all practices undertaken. It is expected that microbiological sampling is undertaken as verification of procedures when undertaking high risk activities such as Sear & Shave and the serving of raw lobster.

Ensure that staff responsible for the development and maintenance of food safety procedures receive adequate training in the application of HACCP principles. Once reviewed all staff must be trained on your current policies and procedures.

Assimilated Regulation (EC) 852/2004 Article 5

Regulation (EC) 852/2004, Annex II, Chapter XII, Para 2

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14. Training

Following perusal of your monitoring records via email a pattern on inconsistencies and irregularities has been noted. Specifically, the timings of the daily cooking temperatures, delivery temperatures, and cooling temperatures. For example, your cooling records note that on the 23-09-2025 'Lamb rib' started cooling at 23:39 at a temperature of 72.00°C, the time at end of cooling was also recorded at 23:39 on the same date, at a temperature of 7.00°C. This was also the case with all cooling records provided to officers. These records provide officers with little confidence in their accuracy, and you are therefore reminded that it is an offence to falsify monitoring records.

Monitoring records should be completed at the time of checking to ensure an accurate contemporaneous record. Staff responsible for this activity must be trained to have an appreciation of the importance of any control or monitoring measures identified by your Food Safety Management Procedure for which they are responsible.

Assimilated Regulation (EC) 852/2004 Article 5

Assimilated Regulation (EC) 852/2004, Annex II, Chapter XII, Para 1

SCHEDULE B – Guidance

These recommendations provide advice on good practice.

Wooden Chopping Boards

It was noted that you are using wooden chopping boards for food preparation. Wooden chopping boards must be monitored regularly and replaced when they become heavily scored or warped, as damaged surfaces can harbour bacteria and are difficult to clean effectively. Food contact equipment such as these must be kept in good repair, maintained in a clean condition and be capable of being effectively cleaned/disinfected.

Wooden Knives

Many of the Knives observed being used were constructed with a wooden handle. These wooden handles must be monitored regularly and replaced when they become rough, warped, loose or damaged. Wooden handled knives which have deteriorated in this way can harbour bacteria and are difficult to clean effectively. Food contact equipment such as these must be kept in good repair, maintained in a clean condition and be capable of being effectively cleaned/disinfected.

Chefs Knives – Cross contamination

It was noted that you are not using a colour coded system for equipment. Although the majority of dual use equipment was being thermally disinfected via the dishwasher between uses, it was established that chefs knives specifically are not subjected to adequate disinfection via a dishwasher or alternative. It is therefore important to prevent dual use of the equipment between raw and ready to eat foods to prevent cross contamination.

Officers were told that each knife was used for a specific task. E.g. the knife used for the 'shaving' step of the beef used for less that thoroughly cooked burgers was used for that purpose only. There was however, no system or documentation in place to cover this in your food safety management system. It is therefore recommended that you introduce a system to identify which knife is used for raw and ready eat functions. This should be reviewed when the menu changes. If staff are using their own personal knives, this should also be extended to their knives. It is important that you control the risk of cross contamination.

Carpet

It was noted that you are laying the carpet referred to above, in the kitchen during service. Carpet is unsuitable for use in food handling or preparation areas, as it is not impervious, non-absorbent or easy to clean. The floor must be impervious, non-absorbent, washable and non-toxic material.

Consumer Message

It is best practice to provide a consumer message to explain that you have used specific controls to produce burgers that appear to be less than thoroughly cooked. This is to help consumers understand that cooking pink burgers at home is not recommended.

Electronic fly killers

Electronic fly killers are recommended instead of fly paper sticky strips. Consideration should be given to their location. They should not be erected above food storage or preparation areas.