

## **Rodent droppings in food store lands Porthcothan pub Tredrea Inn with massive fine**

BY MIKE SMALLCOMBE

24 AUG 2017

The hygiene offences committed by the owners of the Tredrea Inn at Porthcothan include poor kitchen conditions and evidence of rodents accessing food areas



**Rodent droppings have been discovered in a pub food store**

The owners of a pub near Padstow have been ordered to pay more than £7,500 for falling foul of hygiene offences including poor kitchen conditions and evidence of rodents accessing food areas.

Business partners Adrian Olsen and Jeremy Bowen, of the Tredrea Inn in Porthcothan Bay, north Cornwall, were fined a total of £2,400 and ordered to pay court costs, all together totalling £7,655 following a hearing at Bodmin Magistrates Court on Wednesday (August 23).

Olsen was found guilty of five food hygiene offences and fined £300 for each, plus £3,030 in costs.

Bowen had pleaded guilty to three food hygiene offences at an earlier hearing and was fined £900, plus £2,225 in costs.

The court heard that officers from Cornwall Council's public protection team first raised concerns about hygiene at the pub following an unannounced inspection in July 2016. The inspection found the kitchen to be very dirty and in poor repair with no management systems in place or evidence of staff training.

Officers also discovered food and waste material were not being stored correctly and a lack of pest-proofing and the presence of open foul drains outside the kitchen door encouraged rodents and pests.

Following the initial inspection, officers carried out a number of revisits to the premises and on one occasion found rodent droppings in areas where food was stored.

Kevin Hill, prosecuting for Cornwall Council, told the court that there had been historic non-compliance at the Tredrea Inn during the time in which Olsen had been involved in managing the premises, and that there had been no commitment to permanently improving standards despite the assistance available from the council.

After hearing evidence from both prosecution and defence witnesses, the magistrates bench told Olsen that they had been close to banning him from being a food business operator. They concluded that given his history, he should expect the council to be ruthless in future inspections.

Tony Pepperell, senior environmental health officer for Cornwall Council, said: "Food hygiene inspections play a vital role in keeping people safe. "When you're visiting a pub, restaurant or café, you won't be able to see behind the scenes at how your meal is prepared or how the ingredients have been stored. But we can.

"And we take this role seriously – we offer help and advice to businesses owners who need it, but will prosecute if action isn't taken to improve conditions."

Sue James, Cornwall Council cabinet member for environment and public protection, added: "This prosecution sends out a clear message that Cornwall Council will not tolerate poor standards of food hygiene, particularly where businesses repeatedly offend.

“Our officers aim to both protect the public and provide a level playing field to the businesses that do take their obligations seriously. These businesses invest time and money to achieve high standards and should not be unfairly disadvantaged.”

Mr Bowen told the Western Morning News: “I worked hard over the winter to get it up to a 4, and I was surprised and shocked to be taken to court.

“I couldn’t believe it at the time. I genuinely thought we had done what we needed to.”

Mr Bowen, who joined the business last year, said the problem had been with the fabric of the building and not with the kitchen, and that had now been put right.