

## PILOT STUDY INITIAL VISIT COMPLIANCE

### PART 1 RESULTS OF INITIAL VISIT

The statistics have been compiled using a matrix identifying each question against each premises. Only the top 9/10 questions have been examined here. The matrix can highlight the compliance with any of the questions asked.

**Table 1**

Number of hotels invited to participate in programme =	52
Number of hotels not inspected due to individual circumstances =	4
Number of hotels not willing to participate =	1
Number of hotels participating in programme =	47

**Table 2**

**Areas of excellence. ( Legal Compliance)**

Question	Subject	Hotels where controls are adequate	% of total
5	Employees liability / insurance	47	100
47	Contractors competent	47	100
107	Handling cash	47	100
140	Floors kept free from slip, trip + falls hazard	47	100
156	Fire escape routes regularly maintained	47	100
159	Audibility checks of fire alarms	47	100
166	Removal of combustible material from premises	47	100
213	Raw foods kept separate from ready-to-eat food	47	100
253	Exclusion of staff for intestinal illness	47	100
260	Staff know how to wash hands	47	100
276	Effective cleaning	47	100

**Table 3**

**Areas of concern. (Legislative non-compliance)**

Question	Subject	Hotels where controls are inadequate	% of total
251c	Food Hygiene Training ( intermediate)	25	53
19	NICEIC or equivalent electrical examination	20	43
7	Accident book	18	38
53	Risk assessment window cleaners	18	38
310	Advice on peanut extract in foods	17	36
54	Protection of windows cleaners	15	32
289	Fly screens	14	30
252	Retraining	13	28
74	Low level glazing	12	26

**Table 4**

**Best Practice ( non compliance)**

Question	Subject	Hotels with BP non-compliance	% of total
23	Recording PAT	22	47
8	Accident reporting system	18	38
20	Electrical certificate documentation	18	38
307	Advice on GM foods	17	36
225	Recording calibration tests	16	34
236	Recording of core temps	16	34
255	Protective head gear	16	34
111	Procedure for bomb threats	15	32
224	Calibration of thermometers	15	32
218	Recording storage temps	14	30

**Table 5**

**Health and Safety priority areas**

Question	Subject	Hotels where controls are inadequate	% of total
63	Identification of Slips trips and falls	1	2
115	Stress (staff breaks)	3	6
116	Stress (work in excess of 40 hrs)	5	11
117	Stress(extra staff)	5	11

**PILOT STUDY REVISIT COMPLIANCE****PART 2 – RESULTS AFTER REVISIT (2 Months)****Table 6  
Overview**

Revisit		% of total
Hotels where some improvements have been made	46	98
Hotels where no improvements have been made	1	2
Hotels wholly compliant with all questions	9	20

**Table 7  
Areas of concern (Legislative non compliance)**

Question	Subject	Hotels where controls are inadequate	Hotels where controls are now adequate	Hotels still inadequate after revisit	% Improvement Rate
251c	Food Hygiene Training (Intermediate)	25	16	9	64
19	NICEIC or equivalent electrical examination	20	12	8	60
7	Accident book	18	18	0	100
53	Risk assessment window cleaners	18	10	8	56
310	Advice on peanut extract in foods	17	15	2	88
54	Protection of windows cleaners	15	8	7	53
289	Fly screens	14	8	6	57
252	Retraining	13	10	3	77
74	Low level glazing	12	7	5	58

<b>Average Improvement Rate</b>	<b>68</b>
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**Table 8  
Best practice (non-compliance)**

Question	Subject	Hotels where controls are inadequate	Hotels where controls are now adequate	Hotels Still inadequate after revisit	% Improvement Rate
23	Recording PAT	22	15	7	68
8	Accident reporting system	18	18	0	100
20	Electrical certificate documentation	18	7	11	39
307	Advice on GM foods	17	17	0	100
225	Recording calibration tests	16	13	3	81
236	Recording of core temps	16	12	4	75
255	Protective head gear	16	12	4	75
111	Procedure for bomb threats	15	12	5	80
224	Calibration of thermometers	15	14	1	93
218	Recording storage temps	14	12	2	86

<b>Average improvement Rate</b>	<b>79</b>
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**Table 9  
Health and Safety (Priority Areas)**

Question	Subject	Hotels where controls are inadequate	Hotels where controls are now adequate	Hotels still inadequate after revisit	% Improvement Rate
63	Identification of slips trips and falls	1	0	0	100
115	Stress (staff breaks)	3	2	1	67
116	Stress (work in excess of 40 hrs)	5	2	3	40
117	Stress(extra staff)	5	3	2	60

<b>Average Improvements Rate</b>	<b>67</b>
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