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Food hygiene ratings

Hey Spud Ltd

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Address

Private address: registered with Central Bedfordshire local authority
LU5

Business type

Other catering premises

Date of inspection

22 March 2022

Standards found at the time of inspection

Area inspected by food safety officer	Standards found
<p>Hygienic food handling</p> <p>Hygienic handling of food including preparation, cooking, re-heating, cooling and storage</p>	<p>Very good</p>
<p>Cleanliness and condition of facilities and building</p> <p>Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene</p>	<p>Very good</p>
<p>Management of food safety</p> <p>System or checks in place to ensure that food sold or served is safe to eat, evidence that staff know about food safety, and the food safety officer has confidence that standards will be maintained in future</p>	<p>Very good</p>

If you wish to see the food safety officer's report on which this rating is based, you can request this from the local authority that carried out the inspection. You can do this by sending an email to the address below. The local authority will consider your request and will usually send you a copy of the report. In some cases, the local authority may decide that they cannot do so but will let you know this and explain why.

Are you the business owner or manager?

If any information on this page is incorrect you can email the correct information to your local authority by using the email address below.

You can find out [how to appeal against the rating given and find out about your right to reply](#). You can also [ask for a re-inspection](#).



This Is To Certify That

Stephan Kyriacou

of
Hey Spud Ltd.

Has successfully completed the training course and assessment in

FOOD SAFETY & HYGIENE LEVEL 3

Date: 28/04/2022

Valid: 28/04/2025



Certificate No: 1651153505

K.R. James
K.R James M.C.I.E.H M.R.S.P.H.



LEVEL 2 FOOD SAFETY AND HYGIENE FOR CATERING

STEPHAN KYRIACOU

has successfully completed a programme of training
in food safety and hygiene at level 2 and an assessment
which concluded the course



A handwritten signature in black ink, appearing to be 'John', written over a white background.

Examinations Officer

A handwritten signature in black ink, appearing to be 'John', written over a white background.

Director - One Training Services Ltd

AWARDED

7 December 2021

CENTRE

2N56BD

CERTIFICATE NUMBER

145598-163-888-6050



Eversley
TRAINING



This Is To Certify That

Rachel Haylock

of
Hey Spud Ltd.

Has successfully completed the training course and assessment in

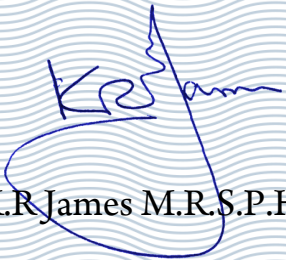
FOOD SAFETY & HYGIENE LEVEL 2

Date: 09/06/2022

Valid: 09/06/2025



Certificate No: 1654798892


K.R James M.R.S.P.H.





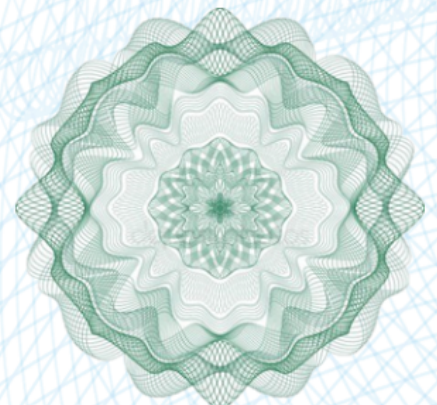
Food
Standards
Agency
food.gov.uk

Food Allergy and Intolerance Training

This certificate is awarded to
shannon mckinney

for successfully passing the online
food allergy and intolerance
training assessment on

21 May 2022





TM

Vital Skills

.co.uk

Certificate of achievement

This is to certify that

Lucy Carrett

has completed the course

Food Safety and Hygiene for Catering (Level 2) V2.0



Certificate number: **v6A6RWU0P6**

Date completed: **04/07/20**

Course provider: **Vital Skills is a trading name of HSQE Ltd**

T: **0333 733 1111** | E: **info@hsqe.co.uk** | W: **www.hsqe.co.uk**