



**Jersey Care
Commission**

Summary Report

Le Petit Bosquet

Care Home Service

**La Rue de Haut
St Lawrence
JE3 1JZ**

**Inspection Dates
23, 24 & 30 October 2025**

SUMMARY OF INSPECTION FINDINGS

The following is a summary of what we found during this inspection. Further information about our findings is contained in the main body of this report.

4.1 Progress against areas for improvements identified at the last inspection

At the last inspection, no areas for improvement were identified.

4.2 Observations and overall findings from this inspection

Entering the home immediately creates a sense of warmth and homeliness. Staff greet visitors in a friendly and welcoming manner.

The Registered Manager oversees the home with the assistance of a skilled Deputy Manager. Both have strong backgrounds in nursing and end-of-life care. They are supported by registered nurses, senior healthcare assistants, and healthcare assistants. The housekeeping team keeps the home clean and fresh. The catering team consistently meets food hygiene standards. The latest Eat Safe rating was five stars.

Since the last inspection, new employees have joined the team in various roles. Some bring previous care experience. The home continues to employ registered nurses alongside healthcare assistants to meet mandatory registration conditions. Evidence shows safe recruitment practices. The roles and working relationship between registered nurses and carers blend well together. All understand and respect each other's roles and responsibilities.

The staff rota displays a balanced mix of skills and experience to meet the needs of care receivers. Most healthcare assistants hold a Regulated Qualification Framework (RQF) qualification at Level 2 or Level 3.

Staff training continues. The Registered Manager actively maintains an effective online traffic light system to monitor training compliance, identifying staff who are due, booked, or have completed their training.

Policies and procedures are well established. However, the Regulation Officer found that some need more information to fully align with best practice, Jersey legislation and guidance. This is an area for improvement.

Some care receivers were dissatisfied with the food quality. They also lacked opportunities to meet chefs to discuss menu options and preferences. This matter was addressed during the inspection with a positive outcome.

Overall, the inspection was positive, with one area for improvement noted.

IMPROVEMENT PLAN

There was one area for improvement identified during this inspection. The table below is the Registered Provider's response to the inspection findings.

Area for Improvement 1 Ref: Standard 1.6 Regulation 5 To be completed: by 23/04/2026	There will be policies and procedures based on current best practice and evidence which will be available and accessible to people receiving care and others. Response by the Registered Provider: All policies have been reviewed, updated, and reworded to ensure alignment with the new JCC standards and recognised best practice
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The full report can be accessed from [here](#).