

Notes about this inspection report

This inspection report outlines the inspector's findings at the time of the visit and highlights the priority actions and improvements that are needed to ensure that you are complying with Food Hygiene legislation. These are listed under three areas:

- **Compliance with food hygiene and safety procedures** (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)
- **Compliance with structural requirements** (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)
- **Confidence in management/control procedures** (how you manage food safety, previous compliance history and what records you keep to make sure food is safe – for example: using a system like Safer Food Better Business)

**You are legally required to carry out all items listed in Schedule A.
Recommendations are listed in Schedule B.**

- You may do works other than those specified in the report but these must achieve the same minimum standard or objective. Providing suitable evidence to the officer that you have completed required works may negate the need for the officer to revisit your business.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using guidance issued by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out and is also used to calculate food hygiene rating scores. If the officer has not recorded the score on this form then it will follow within the next 10 working days.
- Under Freedom of Information legislation, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.

If you are unclear about anything in the report, please get in touch with the inspecting officer whose contact details are given in the report.




Name of Business:	Qmin
Address:	30-36 Bird Street, Lichfield, Staffordshire, WS13 6PR
Date of Inspection:	14 January 2019
Type of Premises:	Indian Restaurant
Areas Inspected:	Kitchen, Dry Goods Store, Store Room, Bin Store
Records/Documents Inspected:	Safer Food Better Business
Samples Taken:	None taken at the time of the inspection

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> • Food Safety and Hygiene (England) Regulations 2013 • Regulation (EC) No. 852/2004 Hygiene of Foodstuffs • Food Safety Act 1990 • The General Food Regulations 2004
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Overview of Criteria Assessed

	Annex 5 score
Compliance with food hygiene and safety procedures: Good standard of compliance with statutory obligations.	5
Compliance with structural requirements: Good standard of compliance with statutory obligations.	5
Confidence in management/control procedures: Some minor gaps/deficiencies in food safety management records.	5
Total score	15
Food hygiene rating	

Schedule A – Legal Requirements

Points in bold require your immediate attention

No.	Compliance with Food Hygiene and Safety Procedures (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
1.	Ensure that daily monitoring of the refrigerators and freezers is carried out and records of any monitoring carried out are kept in order to demonstrate adequate controls are in place. Records of any cooked foods probed should also be kept.	
	Compliance with Structural Requirements (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)	
2.	Remove the tape from the small chest freezer lid in the store room as it cannot be effectively cleaned.	
	Confidence in Management/Control Procedures (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)	
3.	Ensure that staff are trained on the matter listed above in line with your ‘Safe Method’ in your Safer Food Better Business food policy. Records of any staff training given should be kept.	



Schedule B – Recommendations

No.	Compliance with Food Hygiene and Safety Procedures (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
1.	I recommend that you provide an adequate supply of probe wipes.	
	Compliance with Structural Requirements (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)	
	No recommendations.	
	Confidence in Management/Control Procedures (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)	
	No recommendations.	



Further Information

Training Course Information:

For more information on our 1 day **Food Handler training course - Level 2 Award in Food Safety in Catering** – please contact the Commercial Team on 01543 308729. This course gives candidates a background knowledge of the basic principles of good food hygiene and on successful completion awards the candidate a nationally recognised and accredited qualification. The course is delivered in house by a food safety professional.

E.coli 0157: control of cross contamination Guidance

Current guidance clarifies the steps that food businesses need to take to control the risk of food becoming contaminated by E.coli 0157 and what businesses should be doing to protect their customers. The requirements contained in the guidance will be discussed during inspections where appropriate. Copies of the guidance and further information can be found at <http://food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

Waste- Your Duty Of Care

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care. I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308000**.

Safer Food Better Business

The Food Standards Agency does not produce printed versions of the 'Safer Food Better Business' food safety management packs and associated 'Diary Sheet' refill packs. You can download print friendly versions of all the material at www.food.gov.uk/business-industry/caterers/sfbb/ These print friendly versions also allow you to complete and store them electronically directly to your computer. Should you decide to keep your records electronically they must be available for officers to review during any inspection.

News

Up to date news and information on food safety can be found on the Food Standards Agency Website here: <https://www.food.gov.uk/news-updates>

