

## Commercial Team Premises Inspection Report

Name of Business:	Bright Beginnings Day Nursery
Address:	Barton Turn Barton under Needwood Burton upon Trent, DE13 8ES
Date of Inspection:	7 <sup>th</sup> March 2019
Type of Inspection:	Whole/routine
Areas Inspected:	Kitchen and associated storage areas
Records/Documents Inspected:	Temperature monitoring records for fridges and freezers, cooking and calibration records and cleaning schedules. Pest control records.

### How your Food Hygiene Rating is calculated

Your overall rating is based on your scores for food hygiene and safety practices, structure and cleaning and confidence in management; the lower the score the better your rating:

Compliance Area	You Score					
Food Hygiene & Safety	0	5	10	15	20	25
Structure & Cleaning	0	5	10	15	20	25
Confidence in Management / Control Systems	0	5	10		20	30

These scores are added together, and your worst score in any one area is also taken into account to give you your rating as follows:

<b>Your Total Score</b>	<b>5</b>	For more details on how the scores are calculated, please visit <a href="http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf">http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf</a>
<b>Your Worst Score</b>	<b>5</b>	
<b>Your Rating is</b>		

### Purpose of Inspection

The purpose of the inspection was to help you comply with the following legislation:-

Legislation	<ul style="list-style-type: none"> <li>• Food Safety and Hygiene (England) Regulations 2013</li> <li>• Regulation (EC) No. 852/2004</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> <li>• Food Information Regulations 2014</li> <li>• Health and Safety at Work etc. Act 1974</li> <li>• Health and Safety Regulations made under the above Act</li> <li>• Health Act 2006</li> </ul>
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### Schedule A – Legal Requirements

No.	Item	Timescale
	<b>Food Hygiene and Safety</b>	
	None noted.	
	<b>Structure and Cleaning</b>	
1.	The upright freezer to the kitchen had evidence of a build up of ice to the cabinet. <b>Defrost the upright freezer.</b>	Immediately
2.	There was no protective cover provided to the fluorescent light fitting to the kitchen. <b>Provide and fix a protective, plastic cover to the light fitting to ‘catch’ glass fragments in the event of a tube breakage</b>	1 week
	<b>Confidence in Management/Control Procedures</b>	
3.	There were no delivery temperatures being recorded on the produce delivered by Asda Delivery arrangement. <b>Introduce temperature checks to the delivered produce and record the monitored temperatures in the SFBB Diary.</b>	Immediately