

Commercial Team Premises Inspection Report

Name of Business:	The Golden Cup
Address:	Main Street Yoxall Staffs. DE13 3NQ
Date of Inspection:	22nd November 2016
Type of Inspection:	Full routine
Areas Inspected:	All
Records/Documents Inspected:	Safer Food Better Business folder Fridge, Freezer and Cooking temperatures

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:

Your Total Score	0-15	For more details on how the scores are calculated, please visit http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf
Your Worst Score	5	
Your Rating is		

Purpose of Inspection

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

	<ul style="list-style-type: none"> • Food Information Regulations 2014 • Health and Safety at Work etc. Act 1974 • Health and Safety Regulations made under the above Act • Health Act 2006
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Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1	The meat slicer was currently being used in the external storage room. The structure of this room is not suitable for handling open foods in, all slicing must therefore be undertaken within the main kitchen.	Immediately
	Structure and Cleaning	
2	The upper internal surface of the ice machine was dirty. You must thoroughly clean the ice-machine and maintain it in a clean condition.	Immediately
	Confidence in Management/Control Procedures	
3	Your Safer Food Better Business folder is the first version which was published over ten years ago. This document has been updated since and now contains more up-to-date guidance and information. You must review your Safer Food Better Business folder to make sure that it reflects both current guidance and practices. Once reviewed you must make sure that all food handling staff are trained in your 'safe methods', there is a 'Staff Training' section at the back of the document which should be completed.	1 month
4	You currently undertake catering for large on-site functions. We discussed the food safety controls which you have in place for these functions, whilst these controls appear to be adequate, they have not been documented. You must document the controls which you have in place for ensuring the safe production of food for these functions. This document is to supplement your Safer Food Better Business folder.	1 month

