



SOUTH STAFFORDSHIRE COUNCIL
 LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT

Name of Business:	WOMBOURNE TANDOORI
Address:	HIGH STREET, WOMBOURNE, WV5 9DN
Date of Inspection:	20 th SEPTEMBER, 2016
Type of Premises:	CATERER

How your Food Hygiene Rating is calculated

Compliance Area	Your Score
Food Hygiene & Safety	0
Structure & Cleaning	0
Confidence in Management and Control Procedures	0

Your Total Score	0-15	20	25-30	35-40	45-50	>50
Your Worst Score	5	10	10	15	20	
Your Rating is						

Please note: A single worst score will determine your overall rating.

PURPOSE OF INSPECTION

The purpose of the Inspection was to help you comply with the following legislation:-	
Legislation:	<ul style="list-style-type: none"> • THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 • REGULATION (EC) NO 852/2004 • FOOD SAFETY ACT 1990 • THE GENERAL FOOD REGULATIONS 2004

OVERVIEW

<p>➤ I was pleased to note that the standards currently being achieved are very good for this type of business.</p>

✓ For officer use only

No.	ITEM	✓
	CONFIDENCE IN MANAGEMENT / CONTROL PROCEDURES	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	

	FOOD HYGIENE & SAFETY	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	Recommendations	
1	It is recommended you store equipment used for raw foods separately from equipment used for cooked and ready to eat foods.	
	STRUCTURE & CLEANING	
	Legal Requirements	
	The box used to store equipment was dirty. Clean the box and maintain in a clean condition. Immediate	
	MISCELLANEOUS	
	Legal Requirements	
	<p><u>Food Information Regulations 2014, Regulation EU No 1169/2011</u></p> <p>Businesses serving unpackaged food need to provide information about the allergenic ingredients used in the food served to customers. Information is needed for every item on the menu that contains one of the allergens listed in the legislation. This can be provided on the menu, on a chalkboard, in an information pack or verbally from a member of staff. If the allergen information is not listed clearly, in an obvious place, a notice must be displayed advising customers where the information can be obtained.</p> <p>The food allergens which need to be declared are: cereals containing gluten (i.e. wheat, barley, rye, oats, spelt, kamut); crustaceans, molluscs, eggs, fish, peanuts, nuts, (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide at levels above 10mg/kg, or 10 mg/litre, expressed as SO₂.</p> <p>The following links can provide further information: Allergy and intolerance: guidance for businesses food.gov.uk</p> <p>Simple information leaflet: http://www.food.gov.uk/sites/default/files/multimedia/pdfs/publication/loosefoodsleaflet.pdf</p>	