

Commercial Team Premises Inspection Report

Name of Business:	TLC Foods of Hanbury
Address:	DE13 8TD
Date of Inspection:	4th December 2019
Type of Inspection:	Full
Areas Inspected:	Outdoor Kitchen
Records/Documents Inspected:	Safer Food Better Buisness, associated documentation.

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	5	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 • Food Information Regulations 2014 • Health and Safety at Work etc. Act 1974 • Health and Safety Regulations made under the above Act • Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1.	No legal contraventions noted.	
	Structure and Cleaning	
2.	No legal contraventions noted.	
	Confidence in Management/Control Procedures	
3.	The Safer Food Better Business file needed to be reviewed (probably the easiest way to do this is to 'download' the current version – details of how to do this are given below). Review your Safer Food Better Business file.	1 month