

## Commercial Team Premises Inspection Report

Name of Business:	Apne
Address:	43a Cross Street Burton upon Trent Staffs. DE14 1EF
Date of Inspection:	17th November 2015
Type of Inspection:	Full routine
Areas Inspected:	All
Records/Documents Inspected:	Safer Food Better Business folder and diary sheets

### 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>20</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>10</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> </ul>

- Food Information Regulations 2014

### Schedule A – Legal Requirements

No.	Item	Timescale
	<b>Food Hygiene and Safety</b>	
1	Tubs of raw meat and washed lettuce were being stored at the bottom of the double fronted fridge. <b>In order to reduce the risk of cross-contamination, you must increase the separation between these products.</b> You could do this by either storing the ready-to-eat foods on a higher shelf or storing them on one side of the fridge and raw meat on the other side.	Immediately
	<b>Structure and Cleaning</b>	
2	The pull cord for the light in the disabled toilet was dirty. <b>You must either clean or replace the cord and maintain it in a clean condition.</b>	Immediately
3	There was a wooden chair with a cushioned seat in the dry store area of the kitchen. <b>This chair must be removed from the food preparation area as the cushioned seat cannot be effectively cleaned.</b>	Immediately
4	The trolleys which the freezers were stood on were made of un-sealed wood which cannot be effectively cleaned. <b>You must paint/seal the wooden trolleys to leave a finish which is easy to clean.</b>	1 month
5	The walls in the dry store were marked and there were areas which were splashed with food debris. <b>You must clean the walls and repaint them to leave a finish which is easy to clean.</b>	1 month
6	The wheels of the double fridge were dirty. <b>You must thoroughly clean the wheels and maintain them in a clean condition.</b>	Immediately
7	The red and green chopping boards were heavily scored and could no longer be effectively cleaned. <b>You must replace these boards.</b>	1 week

No.	Item	Timescale
	<b>Confidence in Management/Control Procedures</b>	
8	<p>Although you had a copy of Safer Food Better Business and were completing the diary section on a daily basis, you had not completed all of the 'safe methods' within the main document.</p> <p><b>You must complete all the 'safe methods' within your safer food better business folder and ensure that they are reviewed on a regular basis.</b></p>	1 month