

## Commercial Team Premises Inspection Report

Name of Business:	Apne India Cuisine
Address:	43a Cross Street Burton upon Trent Staffordshire DE14 1EF
Date of Inspection:	7 March 2018
Type of Inspection:	Full
Areas Inspected:	Kitchen, store room
Records/Documents Inspected:	Safer food better business folder, allergen list, 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
Structure & Cleaning	0	5	10	15	20	30
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	10	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>
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"> <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>• Health Act 2006</li> </ul>

## Schedule A – Legal Requirements

No.	Item	Timescale
	<b>Food Hygiene and Safety</b>	
	No matters raised	
	<b>Structure and Cleaning</b>	
1.	The inside rim of your ice cream freezer was dirty. <b>Clean this rim and keep it clean.</b>	Immediately
2.	There were some holes in the kitchen floor covering which could no longer be easily cleaned. <b>You must repair or replace the floor covering so that it can be cleaned easily.</b>	2 months
3.	The paintwork on the walls of your onion preparation area was flaking. <b>You must repaint this area and also repair the broken light.</b>	2 months
	<b>Confidence in Management/Control Procedures</b>	
4.	Although you had provided allergen information for the majority of your dishes, you had not necessarily checked the ingredients of the food that you buy in. <b>You must ensure that your allergen list includes all ingredients contained within each dish.</b>	Immediately