

**Environmental Health Food Team
Food Premises Inspection Report**

Name of Business:	1 st Choice Pizza/Fish and Chips
Address:	1 Walsall Road, Cannock, Staffs
Date of Inspection:	19 February 2010
Type of Premises:	Pizza/fish and chip takeaway
Areas Inspected:	All commercial areas
Records/Documents Inspected:	Temperature records, Pest Control
Samples Taken	None

Purpose of Inspection

The purpose of the inspection was to help you comply with the following legislation:-

- Food Hygiene (England) Regulations 2006
- Regulation (EC) No. 852/2004 Hygiene of Foodstuffs
- Food Safety Act 1990
- The General Food Regulations 2004
- Health and Safety at Work etc. Act 1974
- Health and Safety Regulations made under the above Act

Overview

This was the first food hygiene and health and safety inspection carried out at the premises since you took over proprietorship of the business. It was disappointing that you had not undertaken a thorough deep clean and declutter before starting your business. There are matters which now require your attention.

Schedule A – Legal Requirements

No.	Item	✓
1.	<p><u>Food Safety Management Procedures</u></p> <p>You should be aware that from 1 January 2006 new European Community Food Hygiene Regulations replaced the previous Food Safety (General Food Hygiene) Regulations 1995. Proprietors of food businesses are still required to identify food safety hazards and risks relevant to their business, and to put in place procedures to prevent problems. However you are now also required to provide some simple written evidence that your procedures to ensure food safety have been thought through carefully and are being properly applied.</p> <p>In order to comply with this requirement, I suggest that you follow the guidance issued by the Food Standards Agency in the “Safer Food Better Business” pack which was discussed in detail with you and left at the time of the inspection. This will guide you through how to comply and provide the necessary documentation.</p> <p>Alternatively, you may produce your own documentation. If you decide to implement “Safer Food Better Business” you must ensure that all food handlers are fully aware of the “safe methods” detailed in the pack and that they are properly implemented.</p> <p>If you implement “Safer Food Better Business” it will only be necessary for you to confirm that you have carried out the “opening” and “closing” checks as detailed in the</p>	

No.	Item	✓
	<p>pack, details of anything which goes wrong and the action taken when things go wrong.</p> <p>If you decide to produce your own alternative documentation then it will be necessary for you to keep records which will demonstrate that an effective food safety management system has been implemented.</p> <p>As discussed it is important that you verify that procedures actually work. You must verify that the cooking time and temperature of the southern fried chicken deep fat fryer achieves the minimum cooking temperature of 75oC and that if you need to cook chicken in the main deep fat fryers to meet demand that you verify the time required to cook them thoroughly and that you monitor this by checking the temperatures.</p>	
2.	<p><u>Practices</u></p> <p>A rusty set of tongs was being used to handle salad, these had also been allowed to fall into the salad container. You should ensure that equipment is in good condition and may be effectively cleaned and disinfected so as not to contaminate food and also that practices do not allow the handles of the tongs to fall into the salad as these may also contaminate the food.</p>	
3	<p><u>Training</u></p> <p>It is suggested that staff that prepare open high risk foods or handle food and have a supervisory role must have training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Level 2 Award in Food Safety and in Catering within 3 months of starting work.</p>	
4.	<p><u>Structural Requirements</u></p> <p>Effectively seal the wooden shelving above the vegetable and salad preparation worktop on the first floor, using gloss paint or varnish.</p>	
5.	<p><u>Equipment</u></p> <p>Provide an adequate supply of soap and hygienic hand drying facilities at the wash hand basin in the pizza preparation area. The use of antibacterial liquid soap and disposable paper towels is recommended.</p>	
6.	<p>Replace the seals on the walkin chiller, they can not be effectively cleaned and also do not form an effective seal to maintain temperatures.</p>	
7.	<p><u>Cleaning and Disinfection</u></p> <p>The first floor preparation area needs a thorough clean, paying particular attention to the areas beneath equipment, around the edges of the room, shelving and surfaces. It is disappointing that you did not take the time to undertake a thorough deep clean prior to your first day of opening on the 13th February.</p>	
8.	<p>Thoroughly clean the floor and shelves in the walk-in chiller.</p>	
9.	<p>Thoroughly clean the shelving above the pizza dough preparation and moulding work table.</p>	

No.	Item	✓
10.	An adequate supply of food safe disinfectant/sanitiser/antibacterial spray should be provided so that equipment which comes into contact with high risk foods (such as chopping boards used for preparing the salad) or hand contact surfaces, such as taps, refrigerator door handles etc can be properly disinfected. You must ensure that you follow the manufacturer's instructions with respect to the dilution and contact times of any of these chemicals. It is recommended that you purchase ready diluted antibacterial spray in order to avoid any confusion regarding dilutions.	
11.	Cleaning cloths should be disinfected on a daily basis, for example, by washing on a "boil wash" cycle in a washing machine or by soaking in a suitable disinfectant. It is, however, advised that disposable cloths are used instead and that they are replaced at least once per day.	
12.	<p><u>Lighting and Ventilation</u></p> <p>Replace the defective light in the walkin chiller.</p>	
13.	<p><u>Refuse/Waste</u></p> <p>The lid should be kept on the waste fat container in the yard area in order to prevent access to vermin and insect pests.</p>	