

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:	24 March 2011
Type of Premises:	Pizza/fish and chip takeaway
Areas Inspected:	All commercial areas
Records/Documents Inspected:	SFBB, Temperature records. Training certificates
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

I was generally pleased to see that there have been some improvements since the last inspection. However, there are areas that require your attention.

Schedule A – Legal Requirements

No.	Item	✓
	<u>Food Safety Management Procedures</u>	
1.	<p>It was noted that the majority of your Safer Food Better Business pack has been completed and the diary sheets are now in use.</p> <p>As you handle and prepare salads and pizza toppings the section on ready to eat foods should be completed.</p> <p>It is important that your staff are familiar with and follow the procedures or guidance in the SFBB pack. The first section on cross contamination covers separating foods and ensuring that raw and ready to eat foods are stored separately. At the time of the inspection bagged raw chicken was being stored next to wrapped lettuce. There is always the risk that juices from the chicken contaminate the wrapping or lettuce. If this is then not washed correctly before prepping the salad could still be contaminated. There is sufficient space in your walk in chiller to store these items separately.</p> <p>It is also important that when you monitor and record your refrigeration temperatures that appropriate action is taken when temperatures are found to be above the critical limits. At the time of the inspection the meat pizza toppings were found to be at around 10°C, however, the vegetable toppings in another section were below 8°C. They had not been in this unit long but the temperature records observed at the time of the inspection did not indicate that there was a problem. It was agreed that the refrigerator would be turned down and the meat and salad swapped at the time to ensure that temperatures below 8°C were achieved.</p>	

No.	Item	✓
2.	<p><u>Equipment</u></p> <p>Replace the missing plastic cover for the light in the walk in chiller. There is always the risk that the light bulb is knocked and shatters and any food contaminated. There was evidence that the bulkhead had been extensively damaged.</p>	
3.	<p><u>Cleaning and Disinfection</u></p> <p>The staff toilet area requires a thorough clean. Particular attention should be made to hand contact points such as the taps, light switch and handles.</p>	
4.	<p>The dettol bar of soap next to the wash hand basin in the toilet area was sitting on dirty sponges, the sponges should be thrown away.</p>	
5.	<p>A mop and bucket were being stored outside by the rear door. The bucket was full of cold dirty water with the mop was resting inside the bucket. It is important that fresh water is used with an appropriate cleaning product when the mop is used and the bucket emptied when you have finished using the equipment. This equipment should be cleaned and stored inside.</p>	
6.	<p><u>Refuse/Waste</u></p> <p>The hinges of the lid of the 1100 litre Weir waste bin are broken and the lid can not be secured. The bin should be repaired or replaced.</p>	
7.	<p>Remove the build up of fat and grease on the walls next to the external bin. The grease can be an attractant to pests.</p>	