



**SOUTH STAFFORDSHIRE COUNCIL**  
 COMMUNITY SERVICES – ENVIRONMENTAL HEALTH (COMMERCIAL) SERVICES  
**FOOD SAFETY INSPECTION REPORT**

<b>Name of Business:</b>	THE BELL INN
<b>Address:</b>	BELL ROAD, TRYSULL
<b>Date of Inspection:</b>	15 <sup>TH</sup> SEPTEMBER 2010
<b>Type of Premises:</b>	RESTAURANT
<b>Star Rating:</b>	3 STARS

**PURPOSE OF INSPECTION**

The purpose of the Inspection was to help you comply with the following legislation:-	
<b>Legislation:</b>	<ul style="list-style-type: none"> <li>• <b>THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006</b></li> <li>• <b>REGULATION (EC) NO 852/2004</b></li> <li>• <b>FOOD SAFETY ACT 1990</b></li> <li>• <b>THE GENERAL FOOD REGULATIONS 2004</b></li> </ul>

**OVERVIEW**

<p>➤ I was generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters that require your attention.</p>
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**√ For officer use only**

No.	ITEM	√
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	<b>Legal Requirements</b>	
<b>1</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
<b>2</b>	It is recommended that you record the dates when you calibrate your probe thermometer in the daily diary.	
	<b>PRACTICES</b>	
	<b>Legal Requirements</b>	
<b>3</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>TRAINING</b>	
	<b>Legal Requirements</b>	
<b>4</b>	Satisfactory standards found. No further action resulting from this inspection.	

	<b>TEMPERATURE CONTROL</b>	
	<b>Legal Requirements</b>	
<b>5</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>STRUCTURE &amp; EQUIPMENT</b>	
	<b>Legal Requirements</b>	
<b>6</b>	The finishes of the bar shelving and floor because of age and damage are no longer able to be easily cleaned. The surface should be replaced with materials that are easy to clean. <b><u>2 months</u></b>	
<b>7</b>	The wash up sink in the bar servery is so damaged it cannot be easily cleaned. It should be replaced. <b><u>2 months</u></b>	
	<b>CLEANING &amp; DISINFECTION</b>	
	<b>Legal Requirements</b>	
<b>8</b>	There are some cleaning issues in the kitchen and restaurant area, namely the staff toilet, equipment drawers and restaurant cutlery drawers. <b><u>Immediate</u></b>	
<b>9</b>	The bar serving were extremely dirty, with routine cleaning not taking place. You should ensure that these areas are regularly cleaned. <b><u>Immediate</u></b>	
	<b>PEST CONTROL</b>	
	<b>Legal Requirements</b>	
<b>10</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>MISCELLANEOUS</b>	
	<b>Legal Requirements</b>	
<b>11</b>	Satisfactory standards found. No further action resulting from this inspection.	