

**Andrew Barratt**

Deputy Director - Assets & Environment

Reference: WK/000118114  
Please ask for:  
Telephone: 01827  
Fax: 01827 709 434  
Email:

A5 News  
42 Watling Street  
Tamworth  
Staffordshire  
B77 5BP

6th January 2012

Dear Sir

**Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)  
A5 News, 42 Watling Street, Tamworth, Staffordshire, B77 5BP**

I wish to confirm the inspection of the above mentioned premises on 5<sup>th</sup> January 2012 during which I was accompanied by. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

**Schedule A** outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

**Schedule B** lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

**Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.**

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

[www.ratemyplace.org.uk](http://www.ratemyplace.org.uk)

I enclose your “ratemyplace” certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

enc

## **Schedule of Works**

**A5 News, 42 Watling Street, Tamworth, Staffordshire, B77 5BP**

### **Schedule A**

#### **Food Safety Management**

- Whilst it was noted that you had been keeping temperature records which would form part of the monitoring requirement of your food management system you have not completed the safe methods in your Safer Food Better Business Pack.

It is a requirement to have a fully operational food management system in place and if you have chosen to use the Safer Food Better Business Pack then you will need to complete the safe methods in the front of the pack.

- There were three packs of Solo Foods Premium Breaded Ham which were past their 'use by' date. Unfit food and food not to be used for human consumption must be clearly marked 'not for sale' or 'do not use' and must be kept separate from other foods.
- It was noted that dirty wiping cloths were used to clean down and mop up spillages. Cloths must be kept clean, disinfected and replaced regularly.
- Replace the plastic cover to the lighting strip in the kitchen.

### **Schedule B**

- There was no stock control system in operation for the cooked meats in the refrigerator in the kitchen. I recommend you introduce a system of date coding to ensure stock is rotated and used on a first in / first out basis.
- From discussion it was established that some of the cooked meat products in the kitchen refrigerator had been previously frozen and defrosted for use. It is not good practice to freeze foods with a use by date. This is because the appropriate shelf life of the product may become unclear, especially if after defrosting the product becomes confused with similar items that have not been frozen.

However if you wish to continue with this practice you should;

- Make sure that there is as great a shelf life as possible on the product e.g. by freezing on the day of purchase.
- Keep a note of the day of freezing and defrosting.
- Ensure use as soon as possible after defrosting in accordance with any period recommended by the manufacturer.
- Ensure that the food is never frozen after the use by date has expired.

## Newsletter

It is your responsibility to ensure the health and safety of employees and others, such as members of the public, who may be affected by the way you run your business. Similarly, if you run a food business it is your responsibility to ensure the safety of the food you supply.

My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your business.

The following web sites may help you to keep up to date with changes which may affect your business:

The HSE website:

[www.hse.gov.uk](http://www.hse.gov.uk)

The Food Standards Agency:

[www.food.gov.uk](http://www.food.gov.uk)

## Pest Control

A useful pest control guidance booklet can be downloaded free of charge from the following web address:

[http://www.cieh.org/policy/pest\\_control\\_food\\_industry.html](http://www.cieh.org/policy/pest_control_food_industry.html)

## Report an Accident

Call 0845 300 9923 or report online at: <http://www.hse.gov.uk/riddor>

## Risk Assessments don't have to be long and complex

Use the example risk assessments on the HSE web site as simple guides to help produce your own.

Visit the HSE website: [www.hse.gov.uk/risk](http://www.hse.gov.uk/risk)

## Slips & Trips

The HSE has just launched STEP an e-Learning package providing slip and trip guidance. STEP is a free to use online tool. It sits on the HSE web site.

<http://www.hse.gov.uk/shatteredlives>

STEP will also be available on DVD via HSE books; there will be a small charge for this of £5.00 plus Vat.

