

Schedule A – Legal Requirements (Continued)



Environmental Health Food Team Food Premises Inspection Report

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| Name of Business: | ABC Nursery |
| Address: | 6-8 Rosehill, Cannock Staffs |
| Date of Inspection: | 7 th October 2011 |
| Type of Premises: | Child care facility |
| Areas Inspected: | Kitchen, toilet and storage areas |
| Records/Documents Inspected: | Safer Food better business, temp records. |
| 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

Overview

I was generally pleased with the standards at the time of inspection. This essentially means that your business is slightly above average when compared to similar enterprises. However, there are areas that require your attention.

Schedule A – Legal Requirements

| No. | Item | ✓ |
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| No. | Item | ✓ |
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| 1. | <p><u>Food Safety Management System</u></p> <p>HACCP involves you identifying those things that could make food unsafe for your customers. You need to think through and write down the particular things you do in your food handling procedures for example cooking and chilling that are critical to food safety. These points must then be adequately controlled and checked with some simple records that to show that these critical points have been monitored. The arrangements you put into place for your particular business and also the need for them to work and to be applied properly by the people working in the business is your responsibility as a food business operator. You are also responsible for keeping your system up to date and reviewing it from time to time, especially whenever your menu changes.</p> <p>I was pleased to see some controls and documentation in place at the time of the inspection to help make sure food produced at your premises is safe. However, you have not carried out the kind of logical but simple analysis of the food safety hazards present that is required by current food legislation.</p> <p>In order to comply, you need to fill in the <i>safe methods section</i> of the safer food better business pack as discussed at the time of inspection.</p> <p>This pack must then be placed and kept in the kitchen to ensure that all of the staff in the kitchen have access to it.</p> | |
| 2. | <p><u>Equipment</u></p> <p>The condition of the scourer in the kitchen has deteriorated and can no longer be thoroughly cleaned or disinfected. It is also possible that it could become a source of contamination to the food. Do not use the scourer and remove from the premises.</p> | |
| 3. | <p><u>Personal Hygiene</u></p> <p>There was no hygienic hand drying facilities (for example paper towels) at the wash hand basin located in the kitchen. Wash hand basins must be provided with hygienic hand drying facilities.</p> | |
| 4. 5. 6. | <p><u>Structure</u></p> <p>There were two cracked tiles in the kitchen by the entrance. Renew or repair the tiles and leave in a sound easy to clean condition.</p> <p>The condition of the green and red chopping boards in the kitchen have deteriorated and can no longer be thoroughly cleaned and disinfected. Remove the boards and replace as necessary.</p> <p>The sealant on the main sink was mouldy and dirty and coming away from the work surface. Clean away the mould on sealant behind the sink and replace sealant as required.</p> | |

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| No. | Item | ✓ |
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| | <p><u>Cleaning and disinfection</u></p> <p>4. At the time of inspection there were grease spots on the ceiling by the door frame. Clean this area and maintain in a clean condition.</p> | |

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| 1. | <p><u>Lights</u></p> <p>A plastic diffuser cover is recommended on all fluorescent strip lighting. These can be removed for cleaning and will help contain glass fragments in the event of a breakage.</p> | |