

Environmental Health Food Team
Food Premises Inspection Report

Name of Business:	A. Johnson & Son Ltd
Address:	1 Hadley Street, Yoxall, Staffs, DE13 8NB
Date of Inspection:	17 th November 2011
Type of Premises:	Butcher
Areas Inspected:	Servery, rear preparation room (deli), toilet, walk in chillers/freezer, kitchen (pies and cakes)
Records/Documents Inspected:	HACCP folder and plans, temperature records, pest control log
Samples Taken	No samples were taken on this inspection

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 Act 2006

Schedule A – Food Safety Requirements

No.	Item	Timescale
1.	<p><u>Food Safety Management Procedure</u></p> <p>Your HACCP plans and associated documentation was comprehensive and completed very satisfactorily. However, you may need to review and update some of your HACCP plans, as some of the foods you no longer handle (i.e. bought in pies).</p> <p>Review your HACCP plans, make the necessary amendments and apply a date to the review.</p>	1 month