

Food Premises Inspection Report

Name of Business:	Abbot Beyne School
Address:	Evershed Building, Mill Hill Lane Burton upon Trent Staffordshire DE15 0BA
Date of Inspection:	2nd July 2010
Type of Premises:	School Kitchen
Areas Inspected:	Kitchen, store room, staff changing room
Records/Documents	HACCP
Inspected:	
Samples Taken	No samples were taken during this inspection

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <p>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 Health Act 2006</p>
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Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Equipment</u>	
1.	Your chopping boards are damaged and are becoming difficult to clean. You must replace the damaged chopping boards.	2 weeks
	<u>Cleaning and Disinfection</u>	
2.	Underneath the sinks was some food debris. You must ensure that you clean underneath the sinks thoroughly.	Immediately