

**Environmental Health Food Team**  
**Food Premises Inspection Report**

Name of Business:	Abbots Bromley School For Girls
Address:	High Street, Abbots Bromley, Staffs, WS15 3BW
Date of Inspection:	29th September 2011
Type of Premises:	Kitchen
Areas Inspected:	Kitchen, store room, wash up, sandwich preparation room, servery, toilet
Records/Documents Inspected:	HACCP document, including temperature records, cleaning records, pest control records
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

**Schedule A – Food Safety Requirements**

No.	Item	Timescale
1.	<p><b><u>Structure</u></b>            The following areas needed attention :-            (a) The paint finish to the walls (catering staff toilet) was flaking.            (b) The paint finish to the walls (kitchen wash up area) was flaking.  <b>Clean and then redecorate these wall areas.</b>            (c) There were a couple of areas to the ceiling (main kitchen) that were 'bulging'.  <b>Investigate the reason for the 'bulging' and effect a repair, if necessary.</b>            (d) There was a gap below the serving hatch (wash up area).  <b>Seal this gap.</b></p>	<p><b>1 month</b></p> <p><b>1 week</b></p> <p><b>1 month</b></p>