

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



Name of Business:	Aelfgar Centre
Address:	Taylor's Lane, Rugeley, WS15 2AA
Date of Inspection:	9 th June 2009
Type of Premises:	Sixth Form Centre
Areas Inspected:	Main Kitchen Only
Records/Documents Inspected:	None
Samples Taken	None

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> • Food Hygiene (England) Regulations 2006 • Regulation (EC) No. 852/2004 Hygiene of Foodstuffs • Food Safety Act 1990 • The General Food Regulations 2004

<p>Overview</p> <p>I was pleased to note that the standards currently being achieved are well above average for this type of business. You are to be congratulated and I trust these high standards will be maintained. However may I draw your attention to the following matter:</p>

Schedule A – Legal Requirements

No.	Item	✓
1.	<p><u>Food Safety Management Procedures</u></p> <p>I note from our records that you have been previously advised of the need to carry out a Food Safety Management Procedure and to comply with this requirement you were sent a pack called Safer Food Better Business. I was advised by the cook that the pack was at home. If you decide to follow and implement this pack then it must be kept on the premises at all times. Should you require any help in completing the pack then please do not hesitate to contact me on the above extension number.</p> <p>I do not intend to revisit to check compliance with this matter but trust that it will receive your prompt attention.</p>	