

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



Name of Business:	Angel Fast Food
Address:	35 Market Place, Cannock
Date of Inspection:	25 th August 2011
Type of Premises:	Hot Food Takeaway
Areas Inspected:	Serving Counter, Rear Preparation Room, Cellar and Yard
Records/Documents Inspected:	None
Samples Taken	None
Representative(s) of Employers:	****
Representative(s) of Workpeople seen:	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 • Health and Safety at Work etc. Act 1974 • Health and Safety Regulations made under the above Act
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<p>Overview</p> <p>I was disappointed to see that there has been a deterioration in standards since the last inspection. The following matters require your attention:</p>

Schedule A – Legal Requirements

No.	Item	✓
1.	<p><u>Food Safety Management Procedures</u></p> <p>Although I was informed that the business had in place and was using Safer Food Better Business this pack could not be located and I was advised that this was due to you being away from the business for 3 weeks.</p> <p>Safer Food Better Business should be a working document and therefore on the premises at all times. During your absence from the business the diary section of the pack should still have been completed on a daily basis and therefore I cannot see any reason why it was not available for me to inspect on the evening of my visit.</p> <p>During my re-visit in 8 weeks I will expect to see a completed and in use Safer Food Better Business pack or some other documented food safety management system.</p>	

No.	Item	✓
2.	<p>When I questioned you on refrigerator temperatures you advised me that you would only consider taking corrective action if any of your fridges were operating between 10-20°C. Fridges containing high risk foods should operate at or below 8°C as this is critical to food safety.</p> <p>This is why it is very important that fridge temperatures should be checked on a daily basis if not twice a day, and the person taking the temperature knows what the right temperature should be. It is also very important that you know what to do if there is a problem and a note of any 'corrective actions' should be recorded in your diary.</p>	
3.	<p><u>Food Hygiene Training</u></p> <p>I was advised that you had trained your staff in areas of food safety but had no documentation to show me in support of this. It is suggested that staff that prepare open high risk foods or handle food and have a supervisory role must have training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Basic Food Hygiene Certificate within 3 months of starting work.</p> <p>When I re-visit you in 8 weeks I will expect to see training records completed by every member of your staff. Written evidence of hygiene training is very important in demonstrating compliance with this requirement. You may wish to use the staff training records within your SFBB pack to help you with meeting this requirement.</p>	
4.	<p><u>Structural Requirements</u></p> <p>I suggest you replace the light bulb in the cellar to ensure adequate light levels</p>	
5.	<p><u>Equipment</u></p> <p>The fridge underneath the display chiller had a broken and dirty seal which needs replacing with a sound seal to ensure it can be kept adequately clean and does not harbour dirt and bacteria.</p>	
6.	<p>A scourer at your sink was noted to be in a poor condition and clogged with food debris. As I explained to you at the time of my visit, the condition of the scourer put food at risk of physical contamination. Furthermore, the presence of old food presents an ideal breeding ground for bacteria. I was pleased to see it was thrown away in my presence.</p>	
7.	<p><u>Cleaning and Disinfection</u></p> <p>There was food debris underneath the refrigeration unit in the servery and under the table where kebab spits were kept. It is trusted that this debris has now been removed and the floor is being kept in a clean condition.</p>	
8.	<p>Remove the food debris from off the floor underneath the washing up sink unit and clean the shelving to this sink unit as it was dirty.</p>	
9.	<p>Clean the seals and flooring of coca cola fridge as these areas were also dirty.</p>	

No.	Item	✓
10.	<p><u>Refuse/Waste</u></p> <p>The blue containers of fat and oil in the external yard did not have lids. All refuse containers must be fitted with close fitting lids to prevent access to flies, rats and mice and reduce unwanted smells.</p>	
11.	<p><u>Changing Facilities</u></p> <p>Outdoor clothing may contaminate food and/or food preparation surfaces. Coats and other outdoor clothing should be stored in a separate area away from food and not hanging on the back of the door in the food preparation room.</p>	