

**Andrew Barratt**

Deputy Director - Assets & Environment

Reference: WK/000113031/PH  
Please ask for:  
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Head Teacher  
Anker Moor County Primary School  
Rene Road  
Tamworth  
Staffordshire  
B77 3NW

cc , Director of Catering  
Tipping Street  
Stafford  
ST16 2DH

21 January 2011

Dear Madam

**Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)**  
**Anker Moor County Primary School**  
**Rene Road, Tamworth, Staffordshire, B77 3NW**

I wish to confirm the inspection of the above mentioned premises on 6 January 2011 during which I was accompanied by. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

**Schedule A** outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

**Schedule B** lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

***Please see overleaf***

**Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.**

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

[www.ratemyplace.org.uk](http://www.ratemyplace.org.uk)

I enclose your "ratemyplace" certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

Public Health Officer

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**Schedule of Works**  
**Anker Moor County Primary School**  
**Rene Road, Tamworth, Staffordshire, B77 3NW**

**Schedule A**

- 1) The paint to the ceiling in the kitchen above the sterilising sink. Remove any loose paint to a sound base and redecorate ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint.  
*Regulation (EC) No 852/2004 Annex II Chapter II Para 1(c)*

**Note - this item is outstanding from my previous inspection and my letter dated 3 July 2009.**

**Schedule B**

- 1) It is recommended that anti bacterial soap is provided to the wash hand basin in the kitchen.

## **Newsletter**

It is your responsibility to ensure the health and safety of employees and others, such as members of the public, who may be affected by the way you run your business. Similarly, if you run a food business it is your responsibility to ensure the safety of the food you supply.

My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your business.

The following web sites may help you to keep up to date with changes which may affect your business:

The HSE website:

[www.hse.gov.uk](http://www.hse.gov.uk)

The Food Standards Agency:

[www.food.gov.uk](http://www.food.gov.uk)

## **Pest Control**

A useful pest control guidance booklet can be downloaded free of charge from the following web address:

[http://www.cieh.org/policy/pest\\_control\\_food\\_industry.html](http://www.cieh.org/policy/pest_control_food_industry.html)

## **Report an Accident**

Call 0845 300 9923 or report online at: <http://www.hse.gov.uk/riddor>

## **Risk Assessments don't have to be long and complex**

Use the example risk assessments on the HSE web site as simple guides to help produce your own.

Visit the HSE website: [www.hse.gov.uk/risk](http://www.hse.gov.uk/risk)

## **Slips & Trips**

The HSE has just launched STEP an e-Learning package providing slip and trip guidance. STEP is a free to use online tool. It sits on the HSE web site.

<http://www.hse.gov.uk/shatteredlives>

STEP will also be available on DVD via HSE books; there will be a small charge for this of £5.00 plus Vat.

## Workplace Transport

Help prevent accidents, assess and manage vehicle and driver safety by using the HSE “Route Map”. This is a website for anyone involved in transport in the workplace such as retailers, site designers, banksmen, fork lift drivers etc. It provides resources to help you tackle vehicle safety at work including guidance, tools, safety signs, case studies and videos.

<http://www.hse.gov.uk/workplacetransport/index.htm>



**HSE** Health & Safety Executive Vehicles at work

- Vehicles home
- Administration
- Training
- Site layout and maintenance
- Management responsibilities
- Vehicle selection and maintenance
- Guidance
- Tools
- Case studies
- Practical examples

### Vehicles at work - the Route Map

Help prevent accidents, assess and manage vehicle and driver safety at work

|   |   |   |  |
|---|---|---|--|
|  |  |  |  |
| Personnel   | Site layout and maintenance   | Management responsibilities   | Vehicle selection & maintenance  |