

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



Name of Business:	Aquarius Ballroom
Address:	Victoria Street, Hednesford, Staffordshire, WS11 1BT
Date of Inspection:	6 th April 2010
Type of Premises:	Function room
Areas Inspected:	Kitchen, bar area, cellar, toilets
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

Overview

<p>I was pleased to see that standards were generally high, however there is one issue for you to address.</p>
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Schedule A – Legal Requirements

No.	Item	✓
1.	<p><u>Food Safety Management Procedures</u></p> <p>Current regulations say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. During the inspection of your premises it became clear that you have not provided adequate documentation in the following areas:</p> <ul style="list-style-type: none"> • Possible food safety hazards that could be relevant to your business • Things that must be checked to ensure food is safe • Records of any important checks adapted to and relevant to your business on things like cleaning and chilling of food. <p>In order to comply with this requirement, I suggest that you follow the guidance issued by the Food Standards Agency 'Safer Food Better Business' which will guide you through how to comply and provide the necessary documentation. A copy was left with you at the time of inspection.</p>	✓