

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



Name of Business:	Archangel Enterprises.
Address:	68, Sevens Road.
Date of Inspection:	5 <sup>th</sup> November 2010.
Type of Premises:	Residential care.
Areas Inspected:	Kitchen, utility room.
Records/Documents Inspected:	Temperature records, risk assessments, training records, safety policy.
Samples Taken	None.
Representative(s) of Employers:	Lynn Podmore.
Representative(s) of Workpeople seen:	

**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"> <li>• Food Hygiene (England) Regulations 2006</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> <li>• Health and Safety at Work etc. Act 1974</li> <li>• Health and Safety Regulations made under the above Act</li> </ul>
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<p><b>Overview</b></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.</p>
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**Schedule A – Legal Requirements**

I can confirm no contraventions of legislation were found to exist at the time of the visit.

**Schedule B Recommendations**

No.	Item
	<b><u>Food Safety Management Procedures</u></b>
1.	The temperatures recorded for the main fridge in the kitchen were reading slightly high over a two week period and temperatures were recorded of 9 -10°C. After I checked the fridge with a temperature probe I found that it was reading at 8 °C which is within the legal limits. Even though this is the case I would advise that temperature records are reviewed every couple of days to see if there are any on going problems so they can be rectified quickly if necessary.

