



SOUTH STAFFORDSHIRE COUNCIL
LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT

Name of Business:	THE RED LION
Address:	SIX ASHES ROAD, BOBBINGTON, SOUTH STAFFORDSHIRE, DY7 5DU
Date of Inspection:	10 TH MARCH 2011
Type of Premises:	RESTAURANT
Star Rating:	3 STARS

PURPOSE OF INSPECTION

The purpose of the Inspection was to help you comply with the following legislation:-	
Legislation:	<ul style="list-style-type: none">• THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006• REGULATION (EC) NO 852/2004• FOOD SAFETY ACT 1990• THE GENERAL FOOD REGULATIONS 2004

OVERVIEW

<p>➤ I was disappointed to see that there has been a deterioration in standards since the last inspection. There are a number of matters that require your attention.</p>

✓ For officer use only

No.	ITEM	✓
	FOOD SAFETY MANAGEMENT SYSTEM	
	Legal Requirements	
1	You have decided to use the Safer Food Better Business pack as your management system. However at the time of the inspection the diary had not been completed for 7 days and there were no temperatures recorded for 5 days. You must complete the diary daily and record your refrigerator and some cooking temperatures. Immediate	
2	There was a lack of date coding on your home produced ready to eat products. Date coding will enable you to rotate your stock effectively. Immediate	
	PRACTICES	
	Legal Requirements	
3	Satisfactory standards found. No further action resulting from this inspection.	

	TRAINING	
	Legal Requirements	
4	Satisfactory standards found. No further action resulting from this inspection.	
	TEMPERATURE CONTROL	
	Legal Requirements	
5	Satisfactory standards found. No further action resulting from this inspection.	
	STRUCTURE & EQUIPMENT	
	Legal Requirements	
6	The peeling plaster skim on the kitchen ceiling must be rubbed down and the ceiling redecorated. <u>1 month</u>	
7	The rear corridor must be decorated. The paint used must be able to withstand frequent cleaning. <u>1 month</u>	
	CLEANING & DISINFECTION	
	Legal Requirements	
8	There were several areas where cleaning was poor. These were:- <ul style="list-style-type: none"> • Surfaces around the hand basin in the kitchen • The wash up area • The dry goods store • The holding cupboard • The rear corridor and the racking in the corridor • The racking in the dry goods store These areas must be thoroughly cleaned and maintained in a clean condition. <u>Immediate</u>	
	PEST CONTROL	
	Legal Requirements	
9	Satisfactory standards found. No further action resulting from this inspection.	
	MISCELLANEOUS	
	Legal Requirements	
10	Satisfactory standards found. No further action resulting from this inspection.	