



SOUTH STAFFORDSHIRE COUNCIL
COMMUNITY SERVICES – ENVIRONMENTAL HEALTH (COMMERCIAL) SERVICES
FOOD SAFETY INSPECTION REPORT

Name of Business:	THE STABLES
Address:	WESTON PARK, WESTON-UNDER-LIZARD, SOUTH STAFFORDSHIRE
Date of Inspection:	1 st SEPTEMBER 2010
Type of Premises:	CATERING
Star Rating:	4 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

➤ I was generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters that require your attention.

✓ For officer use only

No.	ITEM	✓
	FOOD SAFETY MANAGEMENT SYSTEM	
	Legal Requirements	
1	I was pleased to note that your Food Safety Management System had been updated and amended recently and that the procedures appear to be implemented generally. However, a number of foods in the refrigerator within the reparation kitchen were found not covered and were incorrectly date coded as required by your Food Safety Policy. You must ensure that all products are covered during storage and that they are correctly dated in accordance with you documented procedures. Immediate	
	PRACTICES	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	RECOMMENDATIONS	
2	I strongly recommend that sandwiches prepared on-site are dated to assist effective stock control and rotation. As discussed this be achieved either by additional labelling or by amendment of the current pack labels.	

	TRAINING	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	TEMPERATURE CONTROL	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	STRUCTURE & EQUIPMENT	
	Legal Requirements	
3	At the time of the inspection, the hot water supply to the wash hand basin in the preparation kitchen was only tepid in temperature. You must ensure that the wash hand basin is supplied with an adequate supply of hot and cold running water at all times when the facility is in use. <u>Immediate</u>	
4	There was a missing cover/diffuser from a fluorescent light fitting in the main kitchen. Repair or replace the cover. <u>1 Month</u>	
	CLEANING & DISINFECTION	
	Legal Requirements	
	PEST CONTROL	
	Legal Requirements	
5	The external arched door (to courtyard) was ill fitting allowing pests access to the premises. The door or frame must be adapted to prevent access. I recommend that a suitable brush strip is fitted to the bottom edge of the door.	
	MISCELLANEOUS	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	