

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



Name of Business:	Bar Sport & Premier Suite
Address:	85-87 High Green, Cannock, WS11 1BN
Date of Inspection:	1 st September 2011
Type of Premises:	Bar and Function Suite
Areas Inspected:	Bar Sport Kitchen and Premier Kitchen
Records/Documents Inspected:	Specs Manual (which included the companies HACCP) and associated verification records
Samples Taken	None
Representative(s) of Employers:	None
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"> • Food Hygiene (England) Regulations 2006 • Regulation (EC) No. 852/2004 Hygiene of Foodstuffs • Food Safety Act 1990 • The General Food Regulations 2004 • Health and Safety at Work etc. Act 1974 • Health and Safety Regulations made under the above Act
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Overview

It was pleasing to see that prompt action was taken at the time of my visit to address the blocked wash hand basin in the Bar Sport kitchen and the removal of debris from the floor at the back of the washing up sink and behind the grill. Furthermore, I was generally pleased to see that there have been improvements since the last inspection. In terms of food safety this essentially means that your business is slightly above average when compared to similar enterprises. However, there are areas that require your prompt attention particularly with regards to health and safety.

Schedule A – Legal Requirements

No.	Item	✓
	<u>Equipment</u>	
1.	<p>Renew the split and damaged seal on the large fridge in the bar sport kitchen as it can no longer be kept adequately clean.</p> <p>I was advised at the time of my visit that this matter was in hand and a new seal on order.</p>	
	<u>Cleaning and Disinfection</u>	
2.	Clean the strip light cover in the bar sport kitchen.	

No.	Item	✓
3.	<p><u>Water Supply</u></p> <p>The water supply to the WHB in the down stairs kitchen was very hot and I was not able to fully immerse my hands to wash them. As advised in your last inspection report dated 24th February 2010 you need to adjust the temperature to allow food handlers to use the hot water supply or provide a plug for the basin to enable hot and cold water to be mixed. This also applies to the wash hand basin the upstairs kitchen if it runs off the same supply.</p>	