

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



Name of Business:	Brereton Social Club
Address:	Armitage Lane, Brereton, Rugeley, Staffordshire WS15 1ED
Date of Inspection:	2 <sup>nd</sup> March 2010
Type of Premises:	Licensed sports club
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"> <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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**Overview**

I was pleased to see that the standards had been maintained since the last inspection. This essentially means that your business is average when compared to similar enterprises.

**Schedule A – Legal Requirements**

No.	Item	✓
	<b><u>Structural Requirements</u></b>	
1.	The walls and ceiling of the food preparation room needed redecorating as they were no longer capable of being kept clean, however I was informed that this is planned in the near future.	
	<b><u>Water Supply</u></b>	
2.	The ice-making machine was dirty. It should be switched off, emptied then thoroughly cleaned and disinfected, paying particular attention to the door seals to avoid the risk of contamination.	