

Environmental Health Food Team Food Premises Inspection Report

Name of Business:	Burton Kebab
Address:	76 High Street, Burton on Trent, Staffs, DE14 1LD
Date of Inspection:	4th March 2010
Type of Premises:	Take away
Areas Inspected:	Servery, kitchen, rear rooms, toilet, yard
Records/Documents Inspected:	None
Samples Taken	No samples were taken on this inspection

Purpose of Inspection

The purpose of the inspection was to help you comply with the following legislation:-

Food Hygiene (England) Regulations 2006
Regulation (EC) No. 852/2004 Hygiene of Foodstuffs
Food Safety Act 1990
The General Food Regulations 2004
Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
1.	<p><u>Food Safety Management System</u> The 2006 food hygiene regulations says that you should write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. You can use the Safer Food Better Business pack, left with you on a previous visit. However, the pack must be left at the premises in order for us to check on its completion. As we discussed, please arrange to contact me this week so that I can view the pack. Ensure the Safer Food Better Business pack is made readily available.</p>	Immediately
No.	Item	Timescale
2.	<p><u>Facilities/Equipment</u> The wash hand basin in the front servery was not working, I understand a plumber was due on Sunday (7th March) to attend to the blockage. Ensure the wash hand basin is working and that there is a suitable supply of hot and cold running water, soap and hand drying facilities.</p>	Immediately
3.	The filters were missing from the extract canopy and oven.	

No.	Item	Timescale
	<p>Replace the filters to the extract ventilation hood.</p>	<p>Immediately</p>
<p>4.</p>	<p><u>Cleaning</u> The following areas needed cleaning :- (a) The sides of the fryer and tandoori oven. (b) The floor in the rear preparation room, by the sink. (c) There was some blood to the base of one of the refrigerator shelves. (d) The rear yard. Clean the areas listed above.</p>	<p>Immediately</p>
<p>5.</p>	<p><u>Structure</u> The stock room required a tidy up, as did the adjacent corridor. These areas also needed redecorating. Tidy up and redecorate these areas.</p>	<p>1 month</p>
<p>6.</p>	<p>The gap to the base of the rear door was sufficiently wide enough to allow pest access. Fit a draught proof strip, or similar to the base of the door.</p>	<p>1 week</p>
<p>7.</p>	<p>There was a number of missing wall tiles adjacent to the rear wash up area. Replace these missing tiles.</p>	<p>1 month</p>
<p>8.</p>	<p><u>General</u> The premises were registered under the previous food business operator. Complete and return the food premises registration form left with you at the time of my visit..</p>	<p>2 weeks</p>