



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

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| Name of Business: | The Bentlands |
| Address: | Suckling Green Lane, Codsall, South Staffordshire, WV8 2BP |
| Date of Inspection: | 29 th July 2010 |
| Type of Premises: | Public House |
| Star Rating: | 2 Stars |

PURPOSE OF INSPECTION

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| 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

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| <p>➤ I was disappointed to see that there had been a deterioration in standards since the last inspection. This business is below the acceptable standards when compared to similar businesses.</p> |
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√ For officer use only

| No. | ITEM | √ |
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| | FOOD SAFETY MANAGEMENT SYSTEM | |
| | Legal Requirements | |
| 1 | <p>You have put in place a Food Safety Management Procedure, with adequate documentation however, staff were not carrying out the identified controls at critical points. In particular at the time of the visit it was noted that the Suppliers List and Staff Training Record had not been completed. You must ensure that staff are properly trained and are aware of the controls they need to carry out. Staff must also be supervised and checked as necessary, so you are sure that all controls that are critical to food safety are being properly implemented and maintained.</p> <p>Immediate</p> | |
| | PRACTICES | |
| | Legal Requirements | |
| 2 | <p>You have put in place a system that operates a day dot system but at the time of the inspection not all products had a day dot on within the fridges. Various products such as chicken balti were found to be over your in-house three day shelf life system. You must ensure that staff are effectively rotating stock to ensure this does not happen.</p> <p>Immediate</p> | |

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| | TRAINING | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | Recommendations | |
| 3 | I would recommend that the chef/kitchen staff attend refresher food hygiene training. | |
| | TEMPERATURE CONTROL | |
| | Legal Requirements | |
| 4 | The air temperature of the salad bar was operating at a range of between 9-14°C which was too high. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C. You must either adjust or service the refrigerator. If the refrigerator is not able to hold high-risk foods at or below 8°C, it must be replaced. <u>Immediate</u> | |
| | STRUCTURE & EQUIPMENT | |
| | Legal Requirements | |
| 5 | The extraction filters within the kitchen were greasy, they must be thoroughly cleaned and maintained in a clean condition. <u>1 Month</u> | |
| 6 | The fridges and freezers throughout the whole of the kitchen and rear store room were dirty. Thoroughly clean all fridges and freezers. <u>1 Month</u> | |
| 7 | The cellar ceiling requires redecoration to remove the build up of mould. <u>1 Month</u> | |
| 8 | The floor covering in the rear store room was lifting. Renew or repair the floor covering and leave in a sound easy to clean condition. <u>2 Months</u> | |
| | CLEANING & DISINFECTION | |
| | Legal Requirements | |
| 9 | The general cleaning standards throughout the kitchen were poor particularly in less accessible areas and under equipment. These areas must be thoroughly cleaned and disinfected and maintained in a clean condition. <u>1 Month</u> | |
| 10 | The ceiling throughout the kitchen was dirty. Thoroughly clean and redecorate the ceiling and maintain in a clean condition. <u>1 Month</u> | |
| 11 | The rear store room to the premises requires thorough cleaning as it was dirty. Thoroughly clean the store room and maintain in a clean condition. <u>1 Month</u> | |
| | PEST CONTROL | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |

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| | MISCELLANEOUS | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |