

Environmental Health Food Team
Food Premises Inspection Report

Name of Business:	Cantonese Kitchen
Address:	40 New Street, Burton on Trent, Staffs, DE14 3QW
Date of Inspection:	24 th November 2011
Type of Premises:	Take away
Areas Inspected:	Kitchen, rear preparation room, store rooms, upstairs toilet, yard
Records/Documents Inspected:	Safer Food Better Business folder, including temperature records
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 – Food Safety Requirements

No.	Item	Timescale
1.	<p>Structure</p> <p>(a) The extraction flue (in yard) was dripping fat/grease, indicating it may be over due for cleaning. Check the extraction system and undertake any necessary cleaning.</p> <p>(b) There was a bed base in the rear yard that needed removing. Remove the bed base, making the appropriate disposal arrangements.</p> <p>(c) The toilet pan was stained. Clean the toilet pan.</p> <p>(d) The light fitting to the rear corridor area was not working. Repair/replace this light fitting.</p> <p>(e) The walls to rear store rooms/corridor were stained. Clean and redecorate these walls.</p>	<p>1 month</p> <p>1 week</p> <p>Immediately</p> <p>Immediately</p> <p>3 months</p>