

Environmental Health Food Team
Food Premises Inspection Report

Name of Business:	China King
Address:	21 Main Street Branston, Burton upon Trent Staffordshire DE14 3EX
Date of Inspection:	3 March 2010
Type of Premises:	Chinese takeaway
Areas Inspected:	Kitchen, prep room, yard, toilet
Records/Documents Inspected:	Safer food better business folder, pest control records
Samples Taken	No samples were taken during this inspection

Purpose of Inspection

<p>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</p>

Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Food Handling Practices</u>	
1.	There was an open tub of raw prawns stored next to open ready to eat foods on your preparation table. You must ensure that the raw prawns are stored to minimise the risk of them contaminating other foods by dripping onto them.	Immediately
2.	I was told that at present you have some fried rice that you keep at room temperature for the duration of the evening. You must not keep cooked rice at room temperature for more than 2 hours, even if it is going to be reheated. Once cooked you must either keep it hot or cool it down and keep it cool.	Immediately