

Environmental Health Commercial Team Premises Inspection Report

Name of Business:	Coopers Restaurant
Address:	Queens Hospital Belvedere Road Burton upon Trent Staffs. DE13 0RB
Date of Inspection:	15 th November 2011
Type of Premises:	Hospital Restaurant
Areas Inspected:	All
Records/Documents Inspected:	HACCP monitoring records
Samples Taken	No samples were taken during 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 Handling Practices</u></p> <p>The left hand display chiller in the servery area was 8.5°C however at the time of inspection there were no high risk products stored in it. If high risk products are to be stored in this chiller it must be operating below 8°C.</p>	Immediately