

## Environmental Health Food Team Food Premises Inspection Report

Name of Business:	Divine Indian Cuisine
Address:	25 Market Place, Uttoxeter, Staffs, ST14 8HL
Date of Inspection:	21 <sup>st</sup> July 2010
Type of Premises:	Restaurant
Areas Inspected:	Bar area, kitchen, preparation room, upstairs toilets, yard
Records/Documents Inspected:	Pest control records, temperature records (lapsed)
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><b><u>Food Safety Management System</u></b></p> <p>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. I suggest you follow the guidance in the Safer Food Better Business (Catering) pack left with you.</p> <p><b>Read and complete the safe methods sections and the daily diary in the Safer Food Better Business (Catering) pack.</b></p>	2 months

No.	Item	Timescale
2.	<p><b><u>Facilities</u></b></p> <p>There was no soap or hand drying materials to the wash hand basin in the kitchen. Furthermore, the access to the wash hand basin was being restricted by a couple of bags of onions.</p> <p><b>Provide soap, or similar and hygienic drying facility, and ensure access to the wash hand basin is not obstructed.</b></p>	<b>Immediately</b>
3.	<p>The extract filters to the ventilation system were not in place (these filters were in the kitchen, I understand they had recently been cleaned and were awaiting fitting).</p> <p><b>Fit the filters</b></p>	<b>Immediately</b>
4.	<p><b><u>Cleaning</u></b></p> <p>The kitchen floor (adjacent to the tandoori oven) had food debris on it.</p> <p><b>Clean this floor area.</b></p>	<b>Immediately</b>
5.	<p>The electronic fly killer unit contained an amount of insect debris.</p> <p><b>Clean this unit, including the removable tray (making sure the power supply is switched off first).</b></p>	<b>Immediately</b>
6.	<p>The microwave (in the rear preparation room) had food debris to the inner walls and ceiling.</p> <p><b>Clean this microwave.</b></p>	<b>Immediately</b>
7.	<p><b><u>General</u></b></p> <p>The premises were registered under the previous operator.</p> <p><b>Complete the food premises registration form left with you at the time of my visit.</b></p>	<b>2 weeks</b>