



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

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| Name of Business: | Ashmore Meats |
| Address: | Unit 18 Essington Industrial Estate, Bognop Road, Essington, South Staffordshire, WV11 2BA |
| Date of Inspection: | 24 th November 2009 |
| Type of Premises: | Mobile Meat Auctioneer |
| Star Rating: | 3 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 generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters that require your attention.</p> |
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✓ For officer use only

| No. | ITEM | ✓ |
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| | FOOD SAFETY MANAGEMENT SYSTEM | |
| | Legal Requirements | |
| 1 | During the inspection the use of Magnasan was discussed. The label on the product states that 1oz of Magnasan per gallon of water at 48°C is effective against E.Coli, Staphylococcus Aureus, and Salmonella. No system was in place to ensure water used within Magnasan was at 48°C. You must put in place a system <u>Immediate</u> | |
| 2 | At the time of the visit dilution of Magnasan was discussed. It was discovered that Magnasan was being diluted on a random basis. You must ensure that the correct dilution of Magnasan is achieved. <u>Immediate</u> | |
| | Recommendations | |
| 3 | It is recommended that you use a ready mixed product for disinfection to remove the issues mentioned above. | |

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| | PRACTICES | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | TRAINING | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | TEMPERATURE CONTROL | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | STRUCTURE & EQUIPMENT | |
| | Legal Requirements | |
| 4 | The flooring to the vehicle was damaged. Repair areas of damaged flooring and maintain in a cleansible condition. <u>3 Months</u> | |
| | CLEANING & DISINFECTION | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | PEST CONTROL | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | MISCELLANEOUS | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |