



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

<b>Name of Business:</b>	LAKEVIEW NURSING HOME
<b>Address:</b>	STAFFORD ROAD, NEWTOWN, GREAT WYRLEY, WS6 6BA
<b>Date of Inspection:</b>	3 <sup>RD</sup> SEPTEMBER 2010
<b>Type of Premises:</b>	NURSING HOME
<b>Star Rating:</b>	5

**PURPOSE OF INSPECTION**

The purpose of the Inspection was to help you comply with the following legislation:-	
<b>Legislation:</b>	<ul style="list-style-type: none"> <li>• <b>THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006</b></li> <li>• <b>REGULATION (EC) NO 852/2004</b></li> <li>• <b>FOOD SAFETY ACT 1990</b></li> <li>• <b>THE GENERAL FOOD REGULATIONS 2004</b></li> </ul>

**OVERVIEW**

<p>➤ I was pleased to note that the standards currently being achieved are well above average for this type of business. I can confirm no contraventions of legislation were found to exist at the time of the inspection. You are to be congratulated and I trust these high standards will be maintained.</p> <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> <p>➤ I was disappointed to see that there has been a marked deterioration in standards since the last inspection. This business is well below the acceptable standards when compared to similar businesses.</p>
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✓ **For officer use only**

No.	ITEM	✓
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	<b>Legal Requirements</b>	
<b>1</b>	During the inspection it was noted that cooking times of food products had not been recorded on your monitoring form. You must ensure that cooking times are recorded in line with your system.	
	<b>Recommendations</b>	
<b>2</b>	At the time of the visit some frozen produces were found which had been dated incorrectly. Ensure foods are dated correctly and used within your 4 week shelf life for	

	frozen foods.	
	<b>PRACTICES</b>	
	<b>Legal Requirements</b>	
<b>3</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>TRAINING</b>	
	<b>Legal Requirements</b>	
<b>4</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>TEMPERATURE CONTROL</b>	
	<b>Legal Requirements</b>	
<b>5</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>STRUCTURE &amp; EQUIPMENT</b>	
	<b>Legal Requirements</b>	
<b>6</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>CLEANING &amp; DISINFECTION</b>	
	<b>Legal Requirements</b>	
<b>7</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>PEST CONTROL</b>	
	<b>Legal Requirements</b>	
<b>8</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>Recommendations</b>	
	<b>MISCELLANEOUS</b>	
	<b>Legal Requirements</b>	
<b>9</b>	Satisfactory standards found. No further action resulting from this inspection.	