

Notes about this inspection report

- **Schedule A** outlines the work needed to comply with the law.
- **Schedule B** lists recommendations of good practice that I hope you will implement.
- **Timescales (in bold) must be complied with.**
- You may do works other than those specified in the report but these must achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out.
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.

**REGULATORY SERVICES FOOD TEAM
FOOD INSPECTION REPORT FORM**

Name of Business Premises: Jervis Arms
Address: Onecote Road
Onecote
Leek, Staffordshire Moorlands
ST13 7RU

Date of Inspection: 20 July 2010
Type of Premises: Public House serving food
Areas Inspected: Kitchen, bar, cellar
Records/Documents Inspected: SFBB, temperature records
Samples Taken: none

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

Overview

I was pleased to note that you have carried out some structural works to your kitchen since the last food hygiene inspection of your premise. Several structural and hygiene issues were noted at the time of my visit which must be addressed.

Schedule (A) – Legal Requirements

Work you must do to comply with the law

Timescales (in bold) must be complied with. (IF YOU ARE HAVING DIFFICULTY IN COMPLYING WITH THE TIMESCALES LISTED THEN YOU MUST CONTACT THE OFFICER IMMEDIATELY TO AVOID FURTHER ACTION BEING TAKEN)

Management		
No	Item	Timescale
1	I was pleased to see that you have put in place a Food Safety Management Procedure, with adequate documentation however, staff were not carrying out the identified controls at critical points. In particular at the time of the visit it was noted that: <ul style="list-style-type: none">The core temperature of cooked and reheated foods was not being monitored. You should ensure that it reaches 75°C for 2 minutes to determine whether it is properly cooked.	1 week
2	<ul style="list-style-type: none">There was no stock control system for food prepared on the premises. You must introduce a system of date coding for high-risk foods to ensure stock is rotated and is not used beyond its shelf-life.	1 week
	I also provided you with a new SFBB pack at the time of my visit as your current diary sheets were running out.	

Hygiene		
No	Item	Timescale
3	At the time of my visit, you could not find your probe thermometer. You must ensure that you have a probe thermometer on site during food preparation times so that you can check core temperatures of cooked and reheated high risk food items. You should ensure that it reaches 75°C for 2 minutes to determine whether it is properly cooked or reheated.	1 week
4	The quarry tiled floor covering in the kitchen was dirty especially below equipment. Thoroughly clean the floor and maintain in a clean condition. <i>(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)</i>	1 month
5	You must ensure that your gravy is cooled before storage in the cold room as quickly as possible. Slow cooling of products such as gravy presents ideal conditions for food poisoning bacteria and toxins such as <i>Clostridium perfringens</i> to grow. <i>Regulation (EC) 852/2004 Article 5 / Chapter IX para 6</i>	immediate

Structure		
No	Item	Timescale
6	The formica shelves in the walk in chiller were in a poor state of repair in several places and were not easy to keep clean or disinfect. The surface should be repaired or renewed with smooth, washable and non-toxic materials. Unsealed wood is not suitable. <i>(Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(f))</i>	3 months
7	The light fitting in the kitchen above the oven was broken and not working. This should be repaired/replaced by a competent person.	1 month
8	Several tiles were missing from the kitchen floor by the griddle. Renew or repair the floor covering and leave in a sound easy to clean condition. <i>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)</i>	3 months
9	The altro floor covering in the bar area was worn and split in one particular area. I understand that this floor covering is due to be replaced in the next few weeks. You must ensure that the floor is left in a sound and easy to clean condition. <i>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)</i>	3 months
10	The outside door in the fridge / freezer room was ill fitting allowing pests access to the premises. The door or frame must be adapted to prevent access. <i>Regulation (EC) No 852/2004 Annex II Chapter II Para. 2(c)</i>	3 months

Timescale: - Immediately: 1 Week: 2 Weeks: 3 Weeks: 1 Month: 2 Months: 3 Months