



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

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| Name of Business: | Old Wyrley Hall |
| Address: | Olde Hall Lane, Great Wyrley, Nr Walsall, South Staffordshire, WS6 6LL |
| Date of Inspection: | 6 th August 2010 |
| Type of Premises: | Country Club & Restaurant |
| Star Rating: | 4 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 had 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 | You have put in place a food safety management system with adequate documentation, however, at the time of the inspection the Cleaning Schedule had not been completed. You must ensure that all staff are properly trained and aware of the controls they need to carry out. Staff must also be supervised and checked as necessary so you are sure that all controls that are critical to food safety are being properly implemented and maintained. | |
| | 2 Weeks | |
| | PRACTICES | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |

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| | 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. | |
| | Recommendations | |
| 2 | Please note that probe thermometers should be checked regularly for accuracy.. As a helpful reference in doing your own checks; pure water and ice mixture should measure between -1°C to +1°C, and pure boiling water should measure between 99°C and 101°C. If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturers instructions. I would recommend you record when you undertake the calibration of your probe thermometer. | |
| | STRUCTURE & EQUIPMENT | |
| | Legal Requirements | |
| | Satisfactory standards found. No further action resulting from this inspection. | |
| | CLEANING & DISINFECTION | |
| | Legal Requirements | |
| 3 | The Daewoo Microwave in the kitchen was not clean. Thoroughly clean the microwave to minimise any risk of contamination of food. <u>Immediate</u> | |
| 4 | The ice machine was not clean. Thoroughly clean the ice machine to minimise any risk of contamination of food. <u>Immediate</u> | |
| | 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. | |