

**Environmental Health Food Team  
Food Premises Inspection Report**



Name of Business:	Gorsemoor Primary School
Address:	Gorsemoor Road, Heath Hayes, Cannock, Staffs
Date of Inspection:	28 February 2008
Type of Premises:	School kitchen
Areas Inspected:	Kitchen, storerooms and toilet
Records/Documents Inspected:	Temperature records
Samples Taken	None

**Purpose of Inspection**

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> <li>• Food Hygiene (England) Regulations 2006</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> </ul>
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**Overview**

I was pleased to see that the standards had been maintained since the last inspection. There are, however, matters which require attention.

**Schedule A – Legal Requirements**

No.	Item	✓
	<b><u>Food Handling Practices</u></b>	
1.	The cooked meats which are being removed from their original packaging, portioned, wrapped and then frozen should be suitably labelled in order to allow stock rotation and traceability. It is recommended that the original label is retained and kept with the relevant batch of portions and that the portions are labelled with the date of freezing.	
	<b><u>Structural Requirements</u></b>	
2.	Replace the rotten woodwork to the external door or replace the entire door since, at present, there is a small hole at the bottom of the door which may allow pests to enter the premises.	
	<b><u>Cleaning and Disinfection</u></b>	
3.	Although a supply of "Milton" is available at the premises, it is understood that it is not frequently used. The "Milton" should be used on a regular basis for the disinfection of any surfaces or equipment which comes into contact with high risk foods or hand contact surfaces, such as taps, refrigerator door handle etc. It is essential that staff follow the manufacturer's instructions with respect to the dilution and contact times of the "Milton".	
4.	Thoroughly clean the fans and the areas surrounding them in the kitchen.	

