



## **Schedule**

### **The Food Hygiene (England) Regulations 2006**

#### **Al Karims, 142 Newport Road, Stafford, Staffordshire, ST16 2EZ**

1. There were two Safer Food Better Business folders at the premises with different sections in each one completed and it was not clear whether either was in use as completion of the diary section had lapsed when the sheets had run out. You need to consolidate the folders in order that there is one that is fully completed and in use. You have been provided with a diary refill pack that should now be filled in on a daily basis.

This should be addressed straight away.

2. The pizza dough pricker was not in a clean condition. Thoroughly clean the implement and maintain in a clean condition.

This should be carried out immediately.

3. The grouting to the wall tiles in the kitchen was discoloured in many areas and the tiles are showing signs of age and wear. Remove the dark deposits that have built up within the grouting between the tiles then re-grout with a waterproof grout to form a smooth surface that can be more easily maintained in a clean condition.

This should be carried out within 2 months.

4. You informed me that food handlers would be refreshing their food hygiene training in 2012. Refresher food hygiene training is recommended every 3 years. The CIEH Level 2 training certificates for staff that you previously copied and forwarded to me are dated August 2008.