



SOUTH STAFFORDSHIRE COUNCIL
LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT

Name of Business:	NORTHGATE HEALTHCARE LIMITED T/A THE FIRS RESIDENTIAL HOME
Address:	WODEHOUSE LANE, GOSPEL END, SOUTH STAFFORDSHIRE, DY3 4AE
Date of Inspection:	12 TH JULY 2011
Type of Premises:	CATERER
Star Rating:	3 STARS

PURPOSE OF INSPECTION

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

➤ 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.

✓ For officer use only

No.	ITEM	✓
	FOOD SAFETY MANAGEMENT SYSTEM	
	Legal Requirements	
1	Although Safer Food Better Business has been adopted as your management system not all of the safety points had been completed. You must ensure that all safety points are completed and that the pack is fully implemented. Immediate	
2	Once the Safer Food Better Business pack has been completed you must ensure that all staff who handle food, including serving, are trained in the relevant safety points in the pack and that the staff training records are completed according. Immediate	
3	The opening checks must be done as the first task of the day to ensure any problems are sorted before food preparation begins. Immediate	
4	You must complete the four weekly review as is occurs within the pack. Immediate	

5	At the time of the inspection there was some confusion over whether food stored in the refrigerator had been labelled with the date prepared or the use by date. To prevent growth of harmful bacteria and to ensure that food is disposed of within a safe period of time you must ensure that the method of dating high risk food in the fridge is consistent. <u>Immediate</u>	
6	At the time of the inspection refrigerator monitoring records indicated that there had previously been problems with the refrigeration however there was no indication that any follow up checks had been carried out or the matter had been reported to a supervisor. Further fridge monitoring is carried out throughout the day rather than first thing. To ensure food is being stored at a safe temperature fridges must be monitored as part of the opening checks first thing in a morning and any issues dealt with immediately and recorded on the monitoring records to demonstrate what action has been taken. <u>Immediate</u>	
PRACTICES		
Legal Requirements		
7	If disposable gloves are to be used in the kitchen then staff must ensure that the gloves are changed on a regular basis and in particular after dealing with refuse/bins, or handling raw food. You are reminded that wearing gloves is no substitute for hand washing. <u>Immediate</u>	
TRAINING		
Legal Requirements		
8	Satisfactory standards found. No further action resulting from this inspection.	
TEMPERATURE CONTROL		
Legal Requirements		
9	Satisfactory standards found. No further action resulting from this inspection.	
STRUCTURE & EQUIPMENT		
Legal Requirements		
10	The paintwork was peeling above the internal door. Rub down the surface to remove any loose paint. <u>Immediate</u>	
11	It was noted that the fly killer is positioned above a work preparation surface. During the upcoming refurbishment of the kitchen you are advised to relocate the fly killer so it is away from food preparation areas. <u>Immediate</u>	
12	At the time of the inspection there were chemicals and food stored side by side in the storeroom. Chemicals and food must be separated during storage to prevent risk of chemical contamination. <u>Immediate</u>	
13	The floor covering in the storeroom was carpet and therefore not washable. Remove the carpet and provide a washable surface in the storeroom. <u>1 month</u>	
14	During the inspection it was noted that there was lack of storage space and in particular a lot of root vegetables and mops and brooms were currently being stored in the kitchen. Provide suitable storage areas for both root vegetables and mops and brooms to keep them away from food preparation areas. <u>1 month</u>	
CLEANING & DISINFECTION		
Legal Requirements		

15	Satisfactory standards found. No further action resulting from this inspection.	
	PEST CONTROL	
	Legal Requirements	
16	Satisfactory standards found. No further action resulting from this inspection.	
	MISCELLANEOUS	
	Legal Requirements	
17	Satisfactory standards found. No further action resulting from this inspection.	