

Environmental Health Food Team Food Premises Inspection Report

Name of Business:	Kohi Noor
Address:	11 Queen Street, Uttoxeter, Staffs, ST14 8HJ
Date of Inspection:	10th March 2010
Type of Premises:	Restaurant
Areas Inspected:	Kitchen, Upstairs storerooms, Upstairs toilets, dining room, yard
Records/Documents Inspected:	None
Samples Taken	No samples were taken on this inspection

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
Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
1.	<p><u>Drainage</u></p> <p>The grid (from the wash up sink) was blocked – this was cleared whilst I was on site. The grease trap (in the kitchen) was also filled with food debris</p> <p>Ensure that all grid gullies, grease traps and services are checked and cleaned on a regular basis and maintained in a proper working order.</p>	Immediately
2.	<p><u>Food Hygiene Practices</u></p> <p>I entered the premises just as you were arriving with a delivery that you had picked up from FB Supermarket in Walsall. This delivery included raw chicken, which was then put on a kitchen worktop ready for trimming, cutting, etc. Any raw material (including chicken) that is able to support bacterial growth should not be left outside temperature control for an extended length of time.</p> <p>Make sure, if you occasionally collect such products, that they are kept under the correct storage temperature whether during collection or preparation.</p>	Immediately

No.	Item	Timescale
3.	<p><u>Facilities</u> There was no soap to the wash hand basin in the kitchen (although soap was later provided). Ensure there is sufficient cleaning material (soap, or similar) for washing hands.</p>	Immediately
4.	<p><u>Structure</u> The kitchen ceiling was stained. Redecorate the kitchen ceiling.</p>	1 month