



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

<b>Name of Business:</b>	Bengal Fusion
<b>Address:</b>	High Street, Wheaton Aston, South Staffordshire, ST19 9NP
<b>Date of Inspection:</b>	26 <sup>th</sup> May 2010
<b>Type of Premises:</b>	Bangladeshi Restaurant & Take Away
<b>Star Rating:</b>	1 Star

**PURPOSE OF INSPECTION**

The purpose of the Inspection was to help you comply with the following legislation:-	
<b>Legislation:</b>	<ul style="list-style-type: none"> <li>• <b>THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006</b></li> <li>• <b>REGULATION (EC) NO 852/2004</b></li> <li>• <b>FOOD SAFETY ACT 1990</b></li> <li>• <b>THE GENERAL FOOD REGULATIONS 2004</b></li> </ul>

**OVERVIEW**

➤ New premises inspection. A number of matters require your attention.
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**√ For officer use only**

No.	ITEM	√
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	<b>Legal Requirements</b>	
<b>1</b>	<p>During the inspection your Safer Food Better Business pack was viewed. Although the pack has been completed, the following issues were raised:-</p> <ul style="list-style-type: none"> <li>I. Training Records had not been completed for staff</li> <li>II. Suppliers Details had not been completed</li> <li>III. The Cleaning Schedule had not been completed</li> <li>IV. The Diary had lapsed since 14/05/10 and the Four Weekly Reviews had not been completed.</li> </ul> <p>You should complete these areas as discussed.</p> <p><b><u>1 Month</u></b></p>	
<b>2</b>	<p>Under the Cooking section of Safer Food Better Business, you have stated that you undertake probe checks on food in order to ensure they are cooked. At the time of the visit no probe thermometer was available. Provide a probe so that checks listed in SFBB can be done.</p> <p><b><u>1 Week</u></b></p>	

3	<p>Under the Personal Hygiene section of Safer Food Better Business you have stated that staff wear hats. At the time of the visit staff were not wearing hats. Ensure staff wear hats in line with Safer Food Better business.</p> <p><b>Immediate</b></p>	
4	<p>During the inspection it was noted that certain controls were in place to ensure food safety, however, controls were missing in that:-</p> <ul style="list-style-type: none"> <li>• No anti bacterial surface cleaner was available for use on preparation surfaces</li> <li>• Foods that had been prepared in the fridge had not been date coded</li> </ul> <p>You should implement controls immediately as discussed.</p> <p><b>Immediate</b></p>	
<b>Recommendations</b>		
<b>PRACTICES</b>		
<b>Legal Requirements</b>		
Satisfactory standards found. No further action resulting from this inspection.		
<b>TRAINING</b>		
<b>Legal Requirements</b>		
Satisfactory standards found. No further action resulting from this inspection.		
<b>TEMPERATURE CONTROL</b>		
<b>Legal Requirements</b>		
Satisfactory standards found. No further action resulting from this inspection.		
<b>STRUCTURE &amp; EQUIPMENT</b>		
<b>Legal Requirements</b>		
5	<p>The lino flooring on the entrance to the rear room has lifted. Seal the lino to the rear room in order to leave a smooth cleansible surface.</p> <p><b>1 Month</b></p>	
6	<p>The dry goods shelving had exposed areas of bare wood. Seal the wood to the shelving in order to leave in a smooth cleansible condition.</p> <p><b>1 Month</b></p>	
<b>CLEANING &amp; DISINFECTION</b>		
<b>Legal Requirements</b>		
7	<p>The floor was dirty especially around doors and in hard to reach areas such as behind equipment. Clean the floor and put in place a regular cleaning regime for such areas.</p> <p><b>Immediate</b></p>	
<b>PEST CONTROL</b>		
<b>Legal Requirements</b>		
Satisfactory standards found. No further action resulting from this inspection.		
<b>MISCELLANEOUS</b>		
<b>Legal Requirements</b>		
Satisfactory standards found. No further action resulting from this inspection.		