

Food Premises Inspection Report

Name of Business:	Lahori Grill
Address:	143 Waterloo Street Burton upon Trent Staffordshire DE14 2NG
Date of Inspection:	10 March 2010
Type of Premises:	Takeaway
Areas Inspected:	Kitchen, servery, store room, yard, toilet
Records/Documents	Safer food, better business folder
Inspected:	
Samples Taken	No samples were taken during this inspection

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <p>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</p>

Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Structural Requirements</u>	
1.	<p>There were a couple of small holes in the ceiling of your rear store room, and also some flaking paint. You must redecorate the ceiling so that any holes are filled and so that it does not shed particles.</p> <p>I acknowledge that you already have plans to carry out this work.</p>	2 months
	<u>Cleaning and Disinfection</u>	
2.	<p>There were a considerable number of dead flies in the insectocutor in your rear store room. You must ensure that it is cleaned out regularly.</p>	Immediately
3.	<p>Your can opener was dirty. You must clean the can opener and keep it clean.</p>	Immediately

No.	Item	Timescale
4.	<p><u>Drainage</u></p> <p>There was a pipe outside the back door which was not properly connected to the gully that water will gush out onto the yard. You must ensure that this pipe is properly connected.</p>	1 month