

Andrew Barratt

Deputy Director - Assets & Environment

Reference: WK/000078427/10/sg/ph
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Nijjar Fish Bar
5 Exley
Tamworth
Staffordshire
B77 2LA

14th December 2010

Dear Sir

**Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)
Nijjar Fish Bar, 5 Exley, Tamworth, Staffordshire, B77 2LA**

I wish to confirm the inspection of the above mentioned premises on 17 November 2010 during which I was accompanied by . The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

Schedule A outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

Schedule B lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

Please see overleaf

Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

www.ratemyplace.org.uk

I enclose your “ratemyplace” certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

Public Health Officer

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Schedule of Works

Nijjar Fish Bar, 5 Exley, Tamworth, Staffordshire, B77 2LA

Schedule A

- 1) During the inspection of your premises it became clear that you have not done enough to show how you identify control and monitor all steps and activities of your food business that are needed to make certain that food is safe. New regulations say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat.

I suggest that you follow the guidance issued by the Food Standards Agency - Safer Food Better Business, which will guide you through how to comply and provide the necessary documentation.

Regulation (EC) 852/2004 Article 5 para 2 (g)

This pack was left at your premises for completion.

Schedule B

- 1) As discussed, your fridge temperatures may be written down each time a check is made or by daily diary entries or similar notes that clearly show that the relevant checks were carried out and found to be satisfactory in accordance with your food safety management procedure. Either way, it is very important that all staff know what action to take if the monitoring shows a problem so any movement away from the correct temperature can be quickly identified and sorted out.
- 2) I recommend ensure the reheating process for pies, pasties, etc, is adequate by period checking the centre temperature of the food using a clean probe thermometer. The core temperature of the food should reach at least 75°C for 2 minutes. I recommend that you keep a written record of these checks.
- 3) I recommend you keep records of training completed by every member of your staff. Written evidence of hygiene training may be very important in demonstrating compliance with the requirement.

Newsletter

It is your responsibility to ensure the health and safety of employees and others, such as members of the public, who may be affected by the way you run your business. Similarly, if you run a food business it is your responsibility to ensure the safety of the food you supply.

My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your business.

The following web sites may help you to keep up to date with changes which may affect your business:

The HSE website:
www.hse.gov.uk

The Food Standards Agency:
www.food.gov.uk

Pest Control

A useful pest control guidance booklet can be downloaded free of charge from the following web address:

http://www.cieh.org/policy/pest_control_food_industry.html

Report an Accident

Call 0845 300 9923 or report online at: <http://www.hse.gov.uk/riddor>

Risk Assessments don't have to be long and complex

Use the example risk assessments on the HSE web site as simple guides to help produce your own.

Visit the HSE website: www.hse.gov.uk/risk

Slips & Trips

The HSE has just launched STEP an e-Learning package providing slip and trip guidance. STEP is a free to use online tool. It sits on the HSE web site.

<http://www.hse.gov.uk/shatteredlives>

STEP will also be available on DVD via HSE books; there will be a small charge for this of £5.00 plus Vat.

Workplace Transport

Help prevent accidents, assess and manage vehicle and driver safety by using the HSE “Route Map”. This is a website for anyone involved in transport in the workplace such as retailers, site designers, banksmen, fork lift drivers etc. It provides resources to help you tackle vehicle safety at work including guidance, tools, safety signs, case studies and videos.

<http://www.hse.gov.uk/workplacetransport/index.htm>

The screenshot shows the HSE website interface for 'Vehicles at work'. The header includes the HSE logo, 'Health & Safety Executive', and 'Vehicles at work'. A left-hand navigation menu lists various topics such as 'Vehicles home', 'Administrative', 'Personnel', 'Site layout and maintenance', 'Management responsibilities', 'Vehicle selection and maintenance', 'Design tools', 'Case studies', and 'Practical examples'. The main content area is titled 'Vehicles at work - the Route Map' and includes a sub-header: 'Help prevent accidents, assess and manage vehicle and driver safety at work'. Below this, there are four image-based categories: 'Personnel' (a yellow silhouette of a person), 'Site layout and maintenance' (a close-up of a tire tread), 'Management responsibilities' (a yellow forklift), and 'Vehicle selection & maintenance' (a close-up of a metal ball joint).