



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

<b>Name of Business:</b>	RUSSELL BUTCHERS
<b>Address:</b>	MARKET STREET, PENKRIDGE, SOUTH STAFFORDSHIRE, ST19 5DH
<b>Date of Inspection:</b>	25 <sup>th</sup> FEBRUARY 2010
<b>Type of Premises:</b>	RETAIL BUTCHER
<b>Star Rating:</b>	4 STARS

**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**

<ul style="list-style-type: none"><li>➤ I was pleased to see that improvements have been made since the last inspection and that the matters identified previously have been resolved. However, a small number of matters remain that require your attention.</li><li>➤ I confirm that an updated Food Business Registration Form has been received and your business details have been updated.</li></ul>
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✓ **For officer use only**

No.	ITEM	✓
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	Legal Requirements	
1	During the inspection, it was determined that at present temperature records are only being maintained for a single product each day. You must be able to demonstrate that each product cooked on site has been thoroughly cooked and is therefore safe for consumption. As discussed you should monitor and record the temperature of at least one product per cooking method (i.e. boiler, oven and rotisserie) each day, in each case the largest and densest product should be monitored. Your Hazard Analysis Critical Control Point (HACCP) documentation to reflect this procedure. <b><u>Immediate</u></b>	

2	You HACCP documentation should include a plan of the premises with each of the key areas and pieces of equipment identified and marked on the plan. I would be grateful if you forward a copy of the plan for our records. <b><u>1 Month</u></b>	
<b>PRACTICES</b>		
	Legal Requirements	
3	Where cheeses are portioned and packed prior to display and sale, each pack should be labelled with a product description and a use by date – as discussed you should seek advice and guidance from your supplier with regard to a suitable shelf-life for the portioned packs. Alternatively, cheese should be cut/portioned and sold to order. <b><u>Immediate</u></b>	
<b>TRAINING</b>		
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
<b>TEMPERATURE CONTROL</b>		
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
<b>STRUCTURE &amp; EQUIPMENT</b>		
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
<b>CLEANING &amp; DISINFECTION</b>		
	Legal Requirements	
4	The weighing scales for cooked/ready to eat foods were not in a clean condition due to the presence of food residues. Thoroughly clean and disinfect the scales and maintain in a clean condition. <b><u>Immediate</u></b>	
<b>PEST CONTROL</b>		
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
<b>MISCELLANEOUS</b>		
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	