



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

Name of Business:	OLIVE CATERING AT SOUTH STAFFORDSHIRE COLLEGE
Address:	RODBASTON CAMPUS, FARM DRIVE, RODBASTON, ST19 5PH
Date of Inspection:	22 JULY 2010
Type of Premises:	CATERING
Star Rating:	4 STARS

PURPOSE OF INSPECTION

The purpose of the Inspection was to help you comply with the following legislation:-	
Legislation:	<ul style="list-style-type: none"> • THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006 • REGULATION (EC) NO 852/2004 • FOOD SAFETY ACT 1990 • THE GENERAL FOOD REGULATIONS 2004 • HEALTH & SAFETY AT WORK ETC ACT 1974

OVERVIEW

<p>➤ I was generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters, mainly involving structural repair and maintenance that require your attention.</p>

✓ For officer use only

No.	ITEM	✓
	FOOD SAFETY MANAGEMENT SYSTEM	
	Legal Requirements	
1	<p>It was noted that a comprehensive documented food safety management system is in place at the premises and that generally staff were following the specified procedures. However, on reviewing the temperature records it was found that on a small number of occasion's temperatures of refrigerators and freezers have not been recorded and that during staff absence freezer temperatures for the units in the external store have not been monitored.</p> <p>You must ensure that all food safety procedures are diligently followed and ALL records maintained, in the event of staff absence you should ensure that the absentee's duties are appropriately covered.</p> <p>Immediate</p>	

	PRACTICES	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	TRAINING	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	TEMPERATURE CONTROL	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	STRUCTURE & EQUIPMENT	
	Legal Requirements	
2	A number of the colour coded chopping boards were found to be badly scored and worn preventing effective cleaning. Replace ALL worn chopping boards and maintain in sound easy to clean condition. <u>1 month</u>	
3	Bare timber batten was noted at the rear of the wash hand basin in the kitchen. All wood must be sealed (e.g. varnished or painted) so as to render the surface impervious and to allow easy cleaning – bare wood is not acceptable in a kitchen environment. <u>1 month</u>	
4	The panelling above the motor to the walk-in chiller appeared to be bare fibre board. This must be sealed (varnished or painted) so as to allow effective cleaning. <u>1 month</u>	
	CLEANING & DISINFECTION	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	PEST CONTROL	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	Recommendation	
5	I strongly recommend that a suitable insect and pest screen is fitted to the rear kitchen door if this is to be left open during trading hours so as to deny pests access to the premises.	
	MISCELLANEOUS	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	