



SOUTH STAFFORDSHIRE COUNCIL
 LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT

Name of Business:	FLAMING GRILL
Address:	3 BOSCOMOOR SHOPPING CENTRE, WOLVERHAMPTON ROAD, PENKRIDGE, SOUTH STAFFORDSHIRE, ST19 5NS
Date of Inspection:	3 RD AND 9 TH MARCH 2011
Type of Premises:	CATERER
Star Rating:	3 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

OVERVIEW

<p>➤ I was generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters that require your attention.</p>
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√ For officer use only

No.	ITEM	√
	FOOD SAFETY MANAGEMENT SYSTEM	
	Legal Requirements	
1	Again the Safer Food Better Business pack was not available on site during the first visit on 3 rd March 2011. This was because the food business operator was absent from the premises. The Safer Food Better Business pack contains all the food safety procedures for the premises and therefore must be available for staff to use at all times. Immediate	
2	Since the last inspection some of your Safe Methods had changed but the pack had not been altered to reflect these changes. You must review the pack on a regular basis and update the pack when you change the way you work. Immediate	
3	The four weekly review had not been completed. You must complete the four weekly review on a regular basis. Immediate	

	PRACTICES	
	Legal Requirements	
4	Satisfactory standards found. No further action resulting from this inspection.	
	TRAINING	
	Legal Requirements	
5	Satisfactory standards found. No further action resulting from this inspection.	
	TEMPERATURE CONTROL	
	Legal Requirements	
6	It was noted during the first inspection that a doner kebab was on the spit but the equipment was not switched on therefore the kebab was at room temperature. Room temperature is the ideal temperature for bacteria to grow and multiply and therefore food must not be kept at room temperature. In future the doner kebab must be kept stored in the refrigerator until you need it, the doner kebab machine must be pre-heated and then the doner kebab placed onto the spit when the spit is hot. Immediate	
	STRUCTURE & EQUIPMENT	
	Legal Requirements	
7	Satisfactory standards found. No further action resulting from this inspection.	
	CLEANING & DISINFECTION	
	Legal Requirements	
8	Satisfactory standards found. No further action resulting from this inspection.	
	PEST CONTROL	
	Legal Requirements	
9	Satisfactory standards found. No further action resulting from this inspection.	
	MISCELLANEOUS	
	Legal Requirements	
10	At the time of the first inspection there was no soap in the wash hand basin. You must ensure that there is always soap available at the hand basin for food handlers to use. If the opening and closing checks had been carried out by staff as required by the Safer Food Better Business pack this would have been noted and could have been dealt with. Immediate	