



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

<b>Name of Business:</b>	PLANTERS CAFÉ
<b>Address:</b>	DOBBIES GARDEN WORLD, WATLING STREET, GAILEY, ST19 5PP
<b>Date of Inspection:</b>	13 <sup>th</sup> SEPTEMBER 2011
<b>Type of Premises:</b>	CAFÉ / RESTAURANT
<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**

I was pleased to note that the standards currently being achieved are above average for this type of business. However, there are a number of minor items that require additional attention.

✓ **For officer use only**

No.	ITEM	✓
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	Legal Requirements	
1	<p>At the time of inspection, the following foods were found in the under-counter chiller in the central servery that were not date coded:</p> <ul style="list-style-type: none"> <li>• Brie</li> <li>• Part bag of rocket leaves</li> </ul> <p>In accordance with your food safety procedures, and to ensure effective stock control, you should ensure that high risk foods are appropriately labelled and date coded once opened or decanted.</p> <p><b><u>Immediate</u></b></p>	
	<b>PRACTICES</b>	
	Legal Requirements	
	Satisfactory standards found. No further action resulting from this inspection.	
	<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	
2	The chest freezer in the store area was iced up and requires thorough defrosting. <b><u>1 week</u></b>	
3	There were a number of damaged wall tiles at low level in the pot wash area. Remove any damaged tiles and repair or replace to provide a sound easy to clean surface. <b><u>3 months</u></b>	
4	Areas of bare wood were noted on the door frame to the bakery store room following removal of the door jams. The door frame should be redecorated to provide a sealed, non absorbent surface. This can be achieved by using either gloss paint or varnish. <b><u>3 months</u></b>	
	<b>CLEANING &amp; DISINFECTION</b>	
	Legal Requirements	
5	The bakery store area requires additional cleaning to remove food spillages and debris. <b><u>1 week</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.	