



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

|                            |  |
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| <b>Name of Business:</b>   | DANS DINER   |
| <b>Address:</b>            | LOWER DRAYTON FARM, PENKRIDGE, SOUTH STAFFORDSHIRE |
| <b>Date of Inspection:</b> | 16 <sup>th</sup> AUGUST 2011                       |
| <b>Type of Premises:</b>   | MOBILE FOOD TRADER                                 |
| <b>Star Rating:</b>        | 2 STARS  |

### PURPOSE OF INSPECTION

|   |  |
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| 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><li>• <b>HEALTH &amp; SAFETY AT WORK ETC ACT 1974</b></li></ul> |

### OVERVIEW

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| <p>➤ I was disappointed to see that there has been some deterioration in the standard of repair of the unit since the last inspection. This business is currently below the acceptable standards when compared to similar businesses.</p> |
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### ✓ For officer use only

| No. | ITEM   | ✓ |
|-----|--|---|
|     | <b>FOOD SAFETY MANAGEMENT SYSTEM</b>   |   |
|     | Legal Requirements   |   |
| 1   | I was pleased to note that you continue to implement the Safer Food Better Business food safety management system and that relevant records were found to be up to date.<br><br>I advise that you should review your food safety management system regularly to ensure that practices are accurately recorded. |   |
|     | <b>PRACTICES</b>   |   |
|     | Legal Requirements   |   |
|     | Satisfactory standards found. No further action resulting from this inspection.  |   |

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|---|--|--|
|   | <b>TRAINING</b>  |  |
|   | Legal Requirements   |  |
|   | Satisfactory standards found. No further action resulting from this inspection.  |  |
|   | Recommendations  |  |
| 2 | I understand that you have received food hygiene training to a standard of Level 2 Certificate in Food Safety in Catering. However, at the time of inspection I was unable to verify this. Please provide a copy of your current certificate.<br><b><u>1 month</u></b>   |  |
|   | <b>TEMPERATURE CONTROL</b>   |  |
|   | Legal Requirements   |  |
|   | Satisfactory standards found. No further action resulting from this inspection.  |  |
|   | Recommendations  |  |
| 3 | I strongly recommend that you monitor the temperature of the refrigerator in the unit and that details of these checks are recorded as part of your food safety management system.   |  |
|   | <b>STRUCTURE &amp; EQUIPMENT</b>   |  |
|   | Legal Requirements   |  |
| 4 | The following areas were found to be damaged and not capable of being effectively cleaned: <ul style="list-style-type: none"> <li>• Wall panel next to the door</li> <li>• Seal along the rear work surface</li> <li>• Ceiling above the door</li> </ul> You must repair or replace the damaged areas to provide surfaces that are in sound condition, smooth, impervious and easy to clean.<br><b><u>3 Months</u></b> |  |
| 5 | The painted wall at the rear of the unit was flaking presenting a risk of physical contamination. Remove all loose and flaking material and redecorate to provide a smooth, easy to clean surface.<br><b><u>3 Months</u></b>   |  |
| 6 | The vinyl floor covering in the unit was lifting and damaged in several areas. Replace the floor covering to provide a sound, easy to clean surface.<br><b><u>3 Months</u></b>   |  |
|   | <b>CLEANING &amp; DISINFECTION</b>   |  |
|   | Legal Requirements   |  |
| 7 | Additional detail cleaning was required to the floor, particularly around fixtures to remove accumulated grease and debris. You must ensure that the unit is maintained in a clean condition throughout.<br><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.  |  |