

Andrew Barratt

Deputy Director - Assets & Environment

Reference: WK/000113430
Please ask for
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Mitchells and Butler

F.A.O Duty Manager
Pretty Pigs
Shuttington Road
Tamworth
Staffs

1st March 2011

Dear Sir / Madam

**Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)
Mitchells And Butler, The Pretty Pigs, Shuttington Road, Tamworth, Staffordshire, B79 0ED**

I wish to confirm the inspection of the above mentioned premises on 7th February 2011 during which I was accompanied by xxxxx. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

Schedule A outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

Schedule B lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

www.ratemyplace.org.uk

I enclose your "ratemyplace" certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

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Schedule of Works

**Mitchells And Butler, The Pretty Pigs, Shuttington Road, Tamworth,
Staffordshire, B79 0ED**

Schedule A

General Hygiene

- There were no hand drying materials at both wash hand basins in the pot wash and rear store areas. Ensure there is a ready supply of paper towels at all wash hand basins.

Cleaning

Rear Store

- The walls close to the wall floor junctions were dirty and in disrepair. Clean this area and repair / redecorate the walls to allow effective cleaning.
- The Xpelair fan was dirty, clean this item with immediate effect.
- The floor to the walk in chiller in the rear yard was dirty. Clean the floor and ensure it is cleaned on a regular basis.

Pot Wash Area

- The walls under the wash hand basin were dirty. Clean with immediate effect and ensure it is cleaned on a regular basis.

Kitchen

- The extract ventilation filters were dirty. Remove and clean the filters, and keep clean on a regular basis.
- The metal trays where parboiled potatoes were stored were dirty. Ensure the trays are kept clean.

Schedule B

No items

Newsletter

It is your responsibility to ensure the health and safety of employees and others, such as members of the public, who may be affected by the way you run your business. Similarly, if you run a food business it is your responsibility to ensure the safety of the food you supply.

My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your business.

The following web sites may help you to keep up to date with changes which may affect your business:

The HSE website:

www.hse.gov.uk

The Food Standards Agency:

www.food.gov.uk

Pest Control

A useful pest control guidance booklet can be downloaded free of charge from the following web address:

http://www.cieh.org/policy/pest_control_food_industry.html

Report an Accident

Call 0845 300 9923 or report online at: <http://www.hse.gov.uk/riddor>

Risk Assessments don't have to be long and complex

Use the example risk assessments on the HSE web site as simple guides to help produce your own.

Visit the HSE website: www.hse.gov.uk/risk

Slips & Trips

The HSE has just launched STEP an e-Learning package providing slip and trip guidance. STEP is a free to use online tool. It sits on the HSE web site.

<http://www.hse.gov.uk/shatteredlives>

STEP will also be available on DVD via HSE books; there will be a small charge for this of £5.00 plus Vat.

Workplace Transport

Help prevent accidents, assess and manage vehicle and driver safety by using the HSE “Route Map”. This is a website for anyone involved in transport in the workplace such as retailers, site designers, banksmen, fork lift drivers etc. It provides resources to help you tackle vehicle safety at work including guidance, tools, safety signs, case studies and videos.

<http://www.hse.gov.uk/workplacetransport/index.htm>

The screenshot shows the HSE website interface for 'Vehicles at work'. The header includes the HSE logo, 'Health & Safety Executive', and 'Vehicles at work'. A left-hand navigation menu lists various topics such as 'Vehicles home', 'Administrative', 'Training', 'Site layout and maintenance', 'Management responsibilities', 'Vehicle selection and maintenance', 'Design tools', 'Case studies', and 'Practical examples'. The main content area is titled 'Vehicles at work - the Route Map' and includes a sub-header: 'Help prevent accidents, assess and manage vehicle and driver safety at work'. Below this, there are four image-based sections: 'Personnel' (a yellow silhouette of a person), 'Site layout and maintenance' (a close-up of a tire tread), 'Management responsibilities' (a yellow forklift), and 'Vehicle selection & maintenance' (a close-up of a vehicle's suspension or wheel hub).