



Schedule

Prospect Road Fish Bar, 13 Prospect Road, Stafford, Staffordshire, ST16 3PA

1. During the Inspection of your premises it became clear that you had not done enough to show how you identify, control and monitor all steps and activities in your food business that are needed to make certain that food is safe. You are required to write down simple details of what you do to make sure that the food produced and sold at your premises is safe to eat. It is recommended that you follow the guidance in Safer Food Better Business a copy of which you have been forwarded, and of which you were guided through during the inspection. As this matter is outstanding from the last inspection, a Hygiene Improvement Notice U:000781/1 has been served on you, which should be completed by **7th November 2011**.
2. All food handlers who prepare open high-risk foods should have a current Level 2 food hygiene certificate. As this matter is outstanding from the last inspection, a Hygiene Improvement Notice U:000781/2 has been served on you, which should be completed by **7th November 2011**. For your assistance I have enclosed details of known providers of suitable training.
3. The ceiling in the rear potato preparation area should be cleaned and redecorated. This should be completed by **7th November 2011**.