



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

<b>Name of Business:</b>	GREEN MAN INN
<b>Address:</b>	HIGH STREET, SWINDON, SOUTH STAFFORDSHIRE, DY3 4NR
<b>Date of Inspection:</b>	13 <sup>TH</sup> OCTOBER 2011
<b>Type of Premises:</b>	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**

<p>➤ I was disappointed to see that there has been a deterioration in standards since the last inspection. There are a number of matters that require your attention.</p>
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**√ For officer use only**

No.	ITEM	√
	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>	
	<b>Legal Requirements</b>	
1	You are using Safer Food Better Business which involves completing the daily diary. The diary has been completed but given the issues in the rest of the schedule the opening and closing checks should not have been ticked. <b>Immediate</b>	
2	Your practice is to give cooked meats produced by yourself a 3 day shelf life. At the time of the inspection (13 <sup>th</sup> October) ham was found in the refrigerator with an 8 <sup>th</sup> October date which means it should have been taken off sale on the 11 <sup>th</sup> October. Beef was found with a date code of 9 <sup>th</sup> October which means it should have been taken off sale on the 12 <sup>th</sup> October. You should ensure that date codes are adhered to. <b>Immediate</b>	
3	The probe thermometer should be calibrated at least once per month and recorded in the daily diary. <b>Immediate</b>	
	<b>PRACTICES</b>	
	<b>Legal Requirements</b>	

<b>4</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>TRAINING</b>	
	<b>Legal Requirements</b>	
<b>5</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>TEMPERATURE CONTROL</b>	
	<b>Legal Requirements</b>	
<b>6</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>STRUCTURE &amp; EQUIPMENT</b>	
	<b>Legal Requirements</b>	
<b>7</b>	The fly screen had a panel missing and flies were observed in the kitchen. The screen should be repaired. <b><u>1 week</u></b>	
<b>8</b>	Catering cans which are now being utilised for utensil and cutlery storage were filthy. You must clean and keep clean these receptacles. It is recommended that you purchase proper plastic containers for this type of storage. <b><u>Immediate</u></b>	
	<b>CLEANING &amp; DISINFECTION</b>	
	<b>Legal Requirements</b>	
<b>9</b>	The standard of cleanliness in the kitchen has deteriorated since the last inspection. The wall surfaces to the side and rear of the oven, fryer and potato peeler needed more regular cleaning. Hand contact points such as plugs, switches and sockets need more regular cleaning. <b><u>Immediate</u></b>	
	<b>PEST CONTROL</b>	
	<b>Legal Requirements</b>	
<b>10</b>	Satisfactory standards found. No further action resulting from this inspection.	
	<b>MISCELLANEOUS</b>	
	<b>Legal Requirements</b>	
<b>11</b>	Satisfactory standards found. No further action resulting from this inspection.	