

**Environmental Health Food Team
Food Premises Inspection Report**



Name of Business:	The Shrew Café Bar
Address:	2 Market Street, Rugeley, Staffordshire, WS15 2JJ
Date of Inspection:	21 st July 2010
Type of Premises:	Public house – wet sales only
Areas Inspected:	All
Records/Documents Inspected:	None
Samples Taken	None

Purpose of Inspection

The purpose of the inspection was to help you comply with the following legislation:-

- Food Hygiene (England) Regulations 2006
- Regulation (EC) No. 852/2004 Hygiene of Foodstuffs
- Food Safety Act 1990
- The General Food Regulations 2004
- Health and Safety at Work etc. Act 1974
- Health and Safety Regulations made under the above Act

Overview

I was generally pleased to see that there have been improvements since the last inspection. This essentially means that your business is slightly above average when compared to similar enterprises. However, there are areas that require your attention.

Schedule A – Legal Requirements

No.	Item	✓
1.	<u>Structural Requirements</u> There was no hot water on the premises at the time of my inspection and I was informed that the boiler was broken. Provide a supply of hot water for bar staff to wash their hands after visiting the toilet, as well as a supply of soap and a hygienic means of drying hands.	