Environmental Health Food Team
Food Premises Inspection Report

Name of Business:	Spiceland
Address:	40 Branston Road Burton upon Trent DE14 3BS
Date of Inspection:	10th March 2010
Type of Premises:	Takeaway
Areas Inspected:	All
Records/Documents Inspected:	SFBB Folder
Samples Taken	No samples were taken on this inspection

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
Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Handling Practices	
1	The temperature of the chicken in the hot hold cabinet at the start of inspection was between 38-50ºC. The temperature did go up to over 63ºC once the cabinet had been turned up. **You must make sure that if chicken is being held hot, it is held above 63ºC.**	
	Structural Requirements	
2	There were holes round the door in the external storage area which could allow access for pests. **You must fill any holes in the structure with a suitable durable material.**	1 week
3	There was a hole in the wall above the preparation sinks where an extractor fan is due to be fitted. **You must seal the hole until the fan is fitted in order to prevent access for pests.**	Immediately

No.	Item	Timescale
4	**<u>Cleaning and Disinfection</u>** The seals to both the under counter fridge and the tall silver fridge were dirty. **You must thoroughly clean the fridges and maintain in a clean condition.**	1 week