

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



Name of Business:	The Thai Restaurant
Address:	1-3 Wolverhampton Road, Cannock, Staffordshire WS11 1LT
Date of Inspection:	26 th July 2010
Type of Premises:	Restaurant
Areas Inspected:	All
Records/Documents Inspected:	Temperature and cleaning records
Samples Taken	None

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> • 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
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Overview

I was generally pleased to see 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.	<p><u>Food Safety Management Procedures</u></p> <p>I was pleased to see controls and some documentation in place at the time of the inspection to help make sure food produced at your premises is safe. However, as discussed, you have not carried out the kind of logical but simple analysis of the food safety hazards present that is required by current food legislation. In order to comply, you need to show some clearer evidence that you have thought about your business procedures and identified significant food safety hazards and are properly controlling them. I enclose a copy of 'Safer Food Better Business' for you to use – for further advice please see Recommendations.</p>	

No.	Item	✓
	<p data-bbox="363 259 683 288"><u>Food Handling Practices</u></p> <p data-bbox="288 322 1307 409">2. At the time of my visit there was a container of raw chicken stored above containers of vegetables in the fridge. You must ensure that all raw foods are stored below any cooked/ready to eat foods to prevent cross-contamination.</p> <p data-bbox="288 443 1307 530">3. Cooked foods were being probed but the chef was unable to tell me what temperature should be reached. An internal temperature of 75°C should be reached.</p> <p data-bbox="288 564 1307 714">4. Cloths used to clean food contact surfaces were only being changed once a week. Cloths must be kept clean, disinfected and replaced regularly. I suggest that they are changed at least once a day and, if reusable, are boil washed. Alternatively you could use disposable paper towels or kitchen roll for this purpose.</p>	
	<p data-bbox="363 815 683 844"><u>Structural Requirements</u></p> <p data-bbox="288 878 1307 994">5. The floor covering in the kitchen was damaged between the centre island and the cooking range. Renew or repair the floor covering and leave in a sound easy to clean condition. Remove the electrical wires taped to the floor underneath the window as these are no longer necessary.</p> <p data-bbox="288 1028 1307 1144">6. The paint to the ceiling in the kitchen to the left of the extractor canopy was beginning to peel. Remove any loose paint to a sound base and redecorate this area ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint.</p> <p data-bbox="288 1178 1307 1265">7. There was some damage to the wall covering underneath the metal shelf by the kitchen door. Repair this damage to leave a smooth, easy to clean surface.</p> <p data-bbox="288 1299 1307 1361">8. The window in the kitchen was dirty. Clean the window and maintain in a clean condition.</p>	