

Food Premises Inspection Report

Name of Business:	The Cooper's Restaurant
Address:	Queen's Hospital, Belvedere Road Burton upon Trent Staffordshire DE13 0RB
Date of Inspection:	2 March 2010
Type of Premises:	Finishing kitchen and cafe
Areas Inspected:	Chilled prep area, storage areas including chillers, deli/servery
Records/Documents Inspected:	HACCP, delivery check sheets, temperature sheets, training records, cleaning records.
Samples Taken	No samples were taken during this inspection

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <p>Food Hygiene (England) Regulations 2006 Regulation (EC) No. 852/2004 Hygiene of Foodstuffs Food Safety Act 1990 The General Food Regulations 2004 Health Act 2006</p>

Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Structural Requirements</u>	
1.	There was a small hole in the ceiling around a pipe to the right of your fryers in your servery area. You must fill this hole to minimise the risk of pests getting into the kitchen.	2 weeks
	<u>Equipment</u>	
2.	The label on the sandwich rack in your walk in chiller was in a poor condition so that it could not be easily cleaned. Remove or replace the label.	Immediately
	<u>Cleaning and Disinfection</u>	
3.	The standard of cleaning throughout the premises was very high. However, there was an accumulation of debris on the floor of your dry store underneath the racking. Clean this area of floor and ensure	Immediately

No.	Item	Timescale
	that it is kept clean.	