

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



Name of Business:	The Globe Public House
Address:	East Cannock Road, Hednesford, Cannock, Staffs
Date of Inspection:	2 March 2010
Type of Premises:	Public House (Wet sales only)
Areas Inspected:	Bars, glass wash area, wash up area, cellar and public toilets
Records/Documents Inspected:	None
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
--

Overview

This was the first routine inspection carried out at the premises since you took over proprietorship of the business just a few weeks ago. Considerable improvement works have already been carried out and I was pleased to find that only a few minor food safety related matters still require attention.

Schedule A – Legal Requirements

No.	Item	✓
	<u>Structural Requirements</u>	
1.	Repair/replace, as necessary, the damaged floor covering behind the bar and in the glass wash area.	
2.	Remove the areas of flaking paintwork to the cellar walls and redecorate using a washable paint. It is understood that this work has already been planned for the near future.	
	<u>Refuse/Waste</u>	
3.	Adequate arrangements should be made for the temporary storage of and the removal of waste arising from the business. It is understood that suitable arrangements have been made and that you are waiting for a refuse bin to be delivered by your contractor.	