



**SOUTH STAFFORDSHIRE COUNCIL**  
 LEGAL & PUBLIC HEALTH PROTECTION - ENVIRONMENTAL HEALTH & LICENSING  
**FOOD SAFETY INSPECTION REPORT**

|                            |  |
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| <b>Name of Business:</b>   | ST BENEDICTS BISCOP PRIMARY SCHOOL                   |
| <b>Address:</b>            | SCHOOL ROAD, WOMBOURNE, SOUTH STAFFORDSHIRE, WV5 9HP |
| <b>Date of Inspection:</b> | 15 <sup>TH</sup> JULY 2011                           |
| <b>Type of Premises:</b>   | CATERER  |
| <b>Star Rating:</b>        | 4 STARS  |

**PURPOSE OF INSPECTION**

|   |   |
|---|---|
| The purpose of the Inspection was to help you comply with the following legislation:- |   |
| <b>Legislation:</b>   | <ul style="list-style-type: none"> <li>• <b>THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006</b></li> <li>• <b>REGULATION (EC) NO 852/2004</b></li> <li>• <b>FOOD SAFETY ACT 1990</b></li> <li>• <b>THE GENERAL FOOD REGULATIONS 2004</b></li> </ul> |

**OVERVIEW**

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| <p>➤ I was generally pleased to see that there have been improvements since the last inspection. However, there are a number of matters that require your attention.</p> |
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**√ For officer use only**

| No.      | ITEM   | √ |
|----------|--|---|
|          | <b>FOOD SAFETY MANAGEMENT SYSTEM</b>   |   |
|          | <b>Legal Requirements</b>  |   |
| <b>1</b> | Satisfactory standards found. No further action resulting from this inspection.  |   |
|          | <b>Recommendations</b>   |   |
| <b>2</b> | It is recommended you record the temperature of hot food as it leaves the oven to demonstrate that cooking has been effective. |   |
|          | <b>PRACTICES</b>   |   |
|          | <b>Legal Requirements</b>  |   |
| <b>3</b> | Satisfactory standards found. No further action resulting from this inspection.  |   |
|          | <b>TRAINING</b>  |   |
|          | <b>Legal Requirements</b>  |   |
| <b>4</b> | Satisfactory standards found. No further action resulting from this inspection.  |   |

|           |  |  |
|-----------|--|--|
|           | <b>TEMPERATURE CONTROL</b>   |  |
|           | <b>Legal Requirements</b>  |  |
| <b>5</b>  | At the time of the inspection the internal air temperature of the refrigerator was warm which may be due to the warm ambient temperature of the kitchen following the breakdown of one of the fans. You must keep an eye on the food stored in the refrigerator to ensure that the fridge is capable of holding food at a safe temperature.<br><b><u>Immediate</u></b> |  |
|           | <b>Recommendations</b>   |  |
|           | <b>STRUCTURE &amp; EQUIPMENT</b>   |  |
|           | <b>Legal Requirements</b>  |  |
| <b>6</b>  | The Vent Axia ceiling fan was broken. This was leading to excessive temperatures in the kitchen. The fan must be repaired as soon as possible.<br><b><u>Immediate</u></b>  |  |
| <b>7</b>  | The fly screens at the kitchen windows were either damaged or missing. In order to maintain effective insect proofing damaged and missing fly screens must either be repaired, replaced or provided.<br><br>N.B. This item was raised at the last programmed inspection and should be addressed without delay.<br><b><u>Immediate</u></b>                              |  |
|           | <b>CLEANING &amp; DISINFECTION</b>   |  |
|           | <b>Legal Requirements</b>  |  |
| <b>8</b>  | Satisfactory standards found. No further action resulting from this inspection.  |  |
|           | <b>PEST CONTROL</b>  |  |
|           | <b>Legal Requirements</b>  |  |
| <b>9</b>  | Satisfactory standards found. No further action resulting from this inspection.  |  |
|           | <b>MISCELLANEOUS</b>   |  |
|           | <b>Legal Requirements</b>  |  |
| <b>10</b> | Satisfactory standards found. No further action resulting from this inspection.  |  |