

Environmental Health Food Team Food Premises Inspection Report

Name of Business:	Alan Campbell
Address:	The Manor Golf Club, Leese Hill, Kingstone, Nr. Uttoxeter, Staffs, ST14 8QT
Date of Inspection:	18 th March 2009
Type of Premises:	Kitchen
Areas Inspected:	Kitchen, toilet, cellar, yard
Records/Documents Inspected:	Temperature Control records
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 Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
1.	<p><u>Food Safety Management System</u></p> <p>New regulations that apply from 1 January 2006 say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat.</p> <p>In order to comply with this requirement, I suggest that you follow the guidance in the Safer Food Better Business pack left with you at the time of my visit (you may wish to consult the Safer Food Better Business pack left on site by the previous operator and customise this to your operation).</p> <p>Read and complete the Safer Food Better Business pack, including the 'Safe Methods' section and the 'daily diary'.</p>	2 months
2.	<p><u>Structure/Cleaning</u></p>	Immediately

No.	Item	Timescale
3.	The 'samsung' microwave was food stained. Clean the microwave.	2 months
4.	The toilet walls were dusty. Clean and redecorate (where necessary) the toilets walls. The toilet door and the intervening door were 'spragged open'. Keep these doors closed.	Immediately

No.	Item	Timescale
5.	<u>General</u> The premises were registered under the previous food business operator. Complete and return the food premises registration form left with you at the time of my visit.	2 weeks