

Mr N J Thurstan DMS MCIEH

Assistant Director
(Environment, Health, & Regulatory Services)

Reference:

Please ask for:

Telephone:

Fax:

Email:

Mr & Mrs
t/a Amington House
31 Kerria Road
Kerria Centre
Amington
TAMWORTH
B77 4EW

4 March 2010

Dear Sir & Madam

Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)

Amington House

31 Kerria Road Kerria Centre Amington Tamworth B77 4EW

I wish to confirm the inspection of the above mentioned premises on 25 February 2010 during which I was accompanied by Mr XX. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

Schedule A outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

Schedule B lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

It is my intention to undertake a re-visit in approximately 8 weeks time by which I expect to see all items detailed in schedule A satisfactorily completed. Should you complete these items before that time please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

www.ratemyplace.org.uk

I enclose your "ratemyplace" certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

Environmental Health Officer

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Schedule of Works

Amington House

31 Kerria Road Kerria Centre Amington Tamworth

Schedule A - Food Safety

Food Safety Management System

1) During the inspection of your premises it became clear that you have not done enough to show how you identify control and monitor all steps and activities of your food business that are needed to make certain that food is safe. The current food safety regulations 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. You have not provided adequate documentation in the following areas:

- Possible food safety hazards that could be relevant to your business
- Things that must be checked to ensure food is safe
- Records of any important checks adapted to and relevant to your business on things like cleaning, correct cooking, chilling of food or the prevention and cross contamination

In order to comply with this requirement I suggest that you follow the guidance issued by the Food Standards Agency - Safer Food Better Business, which will guide you through how to comply and provide the necessary documentation. A copy of this guidance translated into Chinese was left with you at the time of the inspection. This matter requires your immediate attention and compliance with this legal requirement will be assessed at the revisit referred to in the letter in approximately 8 weeks. In the meantime, if you have any queries in this matter please do not hesitate to contact the food safety team at Tamworth Borough Council for advice.

The safer food better business training DVD which was not included in the pack left with you is enclosed for your guidance.

Staff Training

2) You must ensure that all food handlers engaged in your food business are supervised, instructed and / or trained in food hygiene matters to a level appropriate to their work activity. In this respect staff should at least be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management Procedure for which they are responsible.

It is suggested that staff who handle food should receive instruction from a competent person on the following matters within 4 weeks of starting work:

- temperature control
- food poisoning

- personal health and hygiene
- cross contamination
- food storage
- waste disposal
- foreign body contamination
- awareness of pests

In particular, staff should be instructed on any control or monitoring points identified by your Food Safety Management Procedure.

Catering Kitchen & Store Areas

- 3) Uncovered containers of food for example sweet and sour dishes, bean sprouts, were left to cool at room temperature in kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator. High risk food should be kept covered to avoid the risk of contamination.
- 4) Thawing Of Food - Foods should be kept cool during defrosting to minimise the growth of harmful bacteria. I recommend you thaw food in covered containers in the refrigerator.
- 5) You must ensure that all persons working in food handling areas wear suitable, clean, and where appropriate, protective clothing
- 6) There was no soap at the wash hand basin in the kitchen area. Wash hand basins must be provided with soap.
- 7) The walls and ceilings in the following areas require redecoration to ensure that they are easy to wipe down and clean:
 - store room off the main catering area
 - the rear store room
 - the walls in the area where the vegetable fridge and freezer were positioned.
- 8) Replace the worn silicone sealant at the junction between the wash up sink, the wash hand basin and the wall surface behind them.

Schedule B

- 1) It is recommended that high risk foods requiring cooking through to the centre should be probed on an occasional basis where standard recipes and quantities are

used. For new or changed recipes it is suggested that initially one item from each batch is probed. **In all cases however you must take care that probe thermometers do not contaminate or taint the food being probed. Make sure probes are kept clean and disinfected before use with ready to eat food,** otherwise probed food must be discarded. Where antibacterial wipes are used, these must be suitable for use with food.