

Environmental Health Food Team Food Premises Inspection Report

Name of Business:	Anglesey Arms
Address:	104 Bearwood Hill Road Burton upon Trent Staffordshire DE15 0JW
Date of Inspection:	23 rd January 2008
Type of Premises:	Public house (no food)
Areas Inspected:	Bar and cellar
Records/Documents	None
Inspected:	
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
- Health Act 2006
- The General Food Regulations 2004
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Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Structural Requirements</u>	
1.	The male toilet walls are mouldy and are in a poor state of repair. You must renew or repair the wall covering and maintain in a clean condition.	2 months
2.	The male toilet ceiling is covered in flaking paint. You must remove any loose paint to a sound base and redecorate ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint.	2 months
3.	The grouting between the tiles of the urinal in the male toilet had deteriorated so urine is soaking into the wall and causing an offensive smell. You must renew the grouting or replace the wall covering with one that it impervious, non absorbent and washable.	2 months

No.	Item	Timescale
4. 5.	<p>The female toilet ceiling is covered in flaking paint. You must remove any loose paint to a sound base and redecorate ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint</p> <p>The cellar walls had a build up of black mould, damp and flaking paint. You must remove loose material; clean then repaint the cellar walls to leave in a sound condition that can be kept clean.</p>	2 months 2 months
6. 7.	<p><u>Equipment</u></p> <p>The glass washer was not clean. You must thoroughly clean the glass washer to minimise any risk of contamination.</p> <p>The ice-making machine was dirty. You must switch it off, then empty it and thoroughly clean and disinfect it paying particular attention to the door seals to avoid the risk of contamination.</p>	Immediately Immediately