

## **SCHEDULE 1** **REPORT OF VISIT**

The aforementioned premises are subject to the provisions of the following legislation: -

Regulation (EC) No 852/2004 APPLIED BY REGULATION 17 (1)  
FOOD Hygiene (England) Regulations 2006  
THE GENERAL FOOD REGULATIONS 2004  
REGULATION (EC) NO 178/2002  
FOOD LABELLING REGULATIONS 1996

The recent inspection revealed the following matters requiring attention: -

### **STATUTORY REQUIREMENTS**

#### **GENERAL**

1. As discussed at the time of my inspection, Staffordshire Moorlands District Council is committed to rate my place, a food safety star rating scheme, aimed to show how well businesses are run in accordance with food safety legislation. A copy of the inspection report and star score will be published on [www.ratemyplace.org.uk](http://www.ratemyplace.org.uk).
2. As discussed, before you open for business you should think very carefully how you will make sure that food made or sold at your premises will be safe to eat. You must also write down simple details of what you will do and what records you will keep to make sure food that is safe to eat.

On my first visit to your premises in operation I shall expect to see documentation that is relevant to your food business in the following areas:

- Possible food safety hazards related to your business
- Things that must be checked in you premises 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 of cross contamination

In order to comply I suggest that you follow the guidance issued by the Food Standards Agency.

Safer Food Better Business (England)] which will guide you through how to comply and provide the necessary documentation.

*Regulation (EC) 852/2004 Article 5 para 1*

**A COACHING VISIT HAS BEEN ARRANGED AND WILL TAKE PLACE IN THE NEXT 2-3 WEEKS**

## **KITCHEN**

3. The tiled floor covering in the preparation/kitchen area was dirty especially at floor/wall junctions and behind or below equipment. Thoroughly clean the floor and maintain in a clean condition.

*(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)*

4. The fridge in the preparation area was not clean. Thoroughly clean the fridge to minimise any risk of contamination of food

*(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)*

5. The area around the kebab spit was dirty. This area must be thoroughly cleaned [and disinfected] and maintained in a clean condition.

*Regulation (EC) No 852/2004 Annex II Chapter I Para 1)*