

**REGULATORY SERVICES FOOD TEAM
FOOD INSPECTION REPORT FORM**

Name of Business Premises: **Battered Haddock**
Address: 56 Fountain Street
Leek
Staffordshire Moorlands
ST13 6JY

Date of Inspection: 4 January 2012
Type of Premises: Fish and Chip shop
Areas Inspected: Whole
Records/Documents Inspected: Temp records
Samples Taken: NA

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 and Safety at Work etc. Act 1974
- Health and Safety Regulations made under the above Act

Overview

The level of hygiene throughout the premise was excellent. The structure of the premise was also maintained to a high standard. Please maintain both of these high standards. Your record keeping should be improved via utilizing a Safer Food Better Business Pack.

Schedule (A) – Legal Requirements

Work you must do to comply with the law

Timescales (in bold) must be complied with. (IF YOU ARE HAVING DIFFICULTY IN COMPLYING WITH THE TIMESCALES LISTED THEN YOU MUST CONTACT THE OFFICER IMMEDIATELY TO AVOID FURTHER ACTION BEING TAKEN)

Management		
No	Item	Timescale
1	<p>1. It was noted at the time of inspection that you did not have a 'Food Safety management System' on site (i.e. Safer Food Better Business). You must ensure (i) proper documentation of Possible food safety hazards related to your business (ii) Things that must be checked in you premises to ensure food is safe (iii) 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.</p> <p>You can Obtain a SFBB from the Food Standards Agency on 0845 606 0667 or foodstandards@ecgroup.co.uk</p> <p><i>Regulation (EC) 852/2004 Article 5 para 1</i></p>	2 weeks

Hygiene		
No	Item	Timescale
1	Hygiene was excellent.	Ongoing

Structure		
No	Item	Timescale
2	<p>Structural conditions were very good throughout the premise. However, please attend to the following area:</p> <p>(i) The skirting in the potato preparation room was lifting. Please renew or repair and leave in a sound easy to clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter 1</i></p>	4 Weeks

Timescale: - Immediately: 1 Week: 2 Weeks: 3 Weeks: 1 Month: 2 Months: 3 Months