



South Staffordshire Council
Community Services – Environmental Health (Commercial) Services

FOOD SAFETY INSPECTION REPORT

<u>Name of Business</u>	Church Hall at Church of the Holy Cross
<u>Address</u>	21 Brookfield Road, Billbrook
<u>Date of Inspection</u>	14 th May 2007
<u>Type of Premises</u>	Catering

This Inspection Report details contraventions of the above legislation observed on 14th May 2007. They appear under the heading legal requirements and should be complied with by 14th August 2007 or implemented immediately if marked with an *.

It also includes advice and recommendations that should be followed to promote good hygiene practices and to avoid possible food safety offences in the near future. These should receive your earliest attention to reduce the possibility of further contraventions.

From the 1st January 2005, the Freedom of Information Act 2000 allows any person or organisation to request a copy of this, and any previous report relevant to your premises.

1	FOOD SAFETY MANAGEMENT SYSTEM
	Legal Requirements
1.1	I was pleased to note that you have almost completed your Safer Food Better Business pack and have begun to implement the safety measures within it. However, I have made some recommendations for additional detail to be added on the pages marked which you should complete as soon as possible. <i>(Regulation (EC) 852/2004, Article 5, paragraph 2(g)).</i>
1.2	It was noted that not all of the activity groups are completing the diaries on the days their group meetings. It is important in order to comply that the diary page is always completed when the kitchen has been used. <i>(Regulation (EC) 852/2004, Article 5, paragraph 2).</i>
1.3	Although opening and closing checks are being ticked on the diary sheet as being completed there was no evidence that these checks were being carried out in practice. You must always ensure the opening and closing checks are carried out. <i>(Regulation (EC) 852/2004, Article 5, para 2).</i>
	Recommendations
1.2	None
2	PRACTICES
	Legal Requirements
2.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
2.2	It is recommended you use your antibacterial spray and a clean paper towel to wipe the probe thermometer before and after use. <i>(Regulation (EC) 852/2004)</i>

3	TRAINING
	Legal Requirements
3.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
3.2	None
4	TEMPERATURE CONTROL
	Legal Requirements
4.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
4.2	None
5	STRUCTURE & EQUIPMENT
	Legal Requirements
5.1	At the beginning of the inspection there was a problem with the hot water supply. Ensure there is a continuing supply of hot water at the wash hand and the sinks. You are also advised that volunteers should use the wash hand basin to wash their hands rather than the sink. <i>(Regulation EC 852/2004 Annex 2, Chapter I, para 4).</i>
	Recommendations
5.2	None
6	CLEANING & DISINFECTION
	Legal Requirements
6.1	Satisfactory standards found. No further action resulting from this inspection
	Recommendations
6.2	None
7	PEST CONTROL
	Legal Requirements
7.1	Satisfactory standards found. No further action resulting from this inspection
	Recommendations
7.2	None
8	MISCELLANEOUS
	Legal Requirements
8.1	Satisfactory standards found. No further action resulting from this inspection

	Recommendations
8.2	None