

REGULATORY SERVICES FOOD TEAM FOOD INSPECTION REPORT FORM

Name of Business Premises:	Biddulph Hall Farm
Address:	Overton Road Biddulph Common Biddulph, Staffordshire Moorla ST8 7SQ
Date of Inspection:	28 January 2011
Type of Premises:	On Farm pasteuriser
Areas Inspected:	Dairy
Records/Documents Inspected:	Pest control, daily production records, lab results
Samples Taken:	Nil

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
- Regulation (EC) No. 853/2004 laying down specific hygiene rules for food of animal origin.
- 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

I was disappointed to note that the standards currently being achieved are well below average for this type of business.

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	It was obvious from the findings during the inspection that the management of the processing plant is severely lacking. Staff appear not be given enough time to keep the plant clean. A review of the hours dedicated to the processing plant should be reviewed to ensure the plant is run hygienically. Currently I can not say that you are following your HACCP.	Action immediately

Structure

No	Item	Timescale
1	Food businesses must be kept clean and maintained in good repair and condition. The standard of cleanliness throughout the processing plant is unsatisfactory with evidence of manure on the floor beneath the bulk tank. Farm staff and visitors were still entering the dairy and bringing in contamination on their feet/clothes. I have stressed before that this is a food room and only staff in clean clothes can be allowed to enter. Owing to this I am going to serve an improvement notice to alter the layout of the premises to reduce/eliminate the problem	
2	The walls, ceiling and floor were in a dirty condition with insects adhering to the ceiling and evidence of manure on the floor. The area must be kept clean at ALL times	Action immediately
3	The separator still needs to be derusted and repainted to provide a smooth impervious and easy to clean finish.	Action 3 weeks
4	The external doors to the dairy are ill fitting and could allow pests to access the premises. The doors should be adapted to remove the gap. The door that leads to the loading bay is particularly affected by this.	Action 1 month

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