

REGULATORY SERVICES FOOD TEAM
FOOD INSPECTION REPORT FORM

Name of Business Premises: English Martyrs Rc Primary School
Address: Woodland Street
Biddulph
Staffordshire Moorlands
ST8 6LW

Date of Inspection: 13 October 2011
Type of Premises: School Canteen
Areas Inspected: Whole
Records/Documents Inspected: HACCP, 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

I was pleased to note that the good standards have been maintained since the last inspection. You are to be congratulated and I trust these high standards will be maintained. However, there are some minor issues that should be rectified.

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	Record keeping was up to date. Your HACCP was adequate. Please continue to maintain your records.	Ongoing

Hygiene

No	Item	Timescale
1	Hygiene was good throughout.	Ongoing

Structure

No	Item	Timescale
1	There was minor paint peeling under the extraction hood. This could pose a contamination risk as it sits directly above open food. Remove any loose paint to a sound base and redecorate ensuring the finished surface will prevent accumulation of dirt and reduce condensation , mould growth and flaking paint. <i>Regulation (EC) No 852/2004 Annex II Chapter II Para 1</i>	6 Weeks
	Please see recommendations	

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