

Notes about this inspection report

- **Schedule A** outlines the work needed to comply with the law.
- **Schedule B** lists recommendations of good practice that I hope you will implement.
- **Items in bold require your immediate attention**
- You may do works other than those specified in the report but these must achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out.
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.



Name of Business:	Superb Chinese Takeaway
Address:	74 Princess Street, Chase Terrace, Staffs, WS7 1JN
Date of Inspection:	30 March 2011
Type of Premises:	Chinese Takeaway
Areas Inspected:	Kitchen, Preparation Area, Dry Goods Store, Bin Area
Records/Documents Inspected:	Safer Food Better Business
Samples Taken:	None taken at the time of inspection

Purpose of Inspection

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> • 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
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Overview

<p>There are a number of matters which require attention, particularly around fully implementing your Safe Methods in your Safer Food Better Business pack.</p>

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Cross Contamination</u> Replace the damaged food containers which cannot be cleaned effectively. Ensure that an adequate supply of suitable food containers is provided for use at all times.	
2.	Replace the damaged colander and sieves.	
3.	Replace the metal rack in the kitchen as it is in very poor condition and cannot be effectively cleaned.	
4.	Cease the practice of covering foods with a towel as this may lead to contamination of the food. Food should be covered with either cling film or foil.	
5.	Remove the piece of wood in which the knife sharpening stone is located as it is dirty and cannot be effectively cleaned.	



Schedule A – Legal Requirements (Continued)

No.	Item	✓
6.	<p><u>Cross Contamination</u> Remove the damaged piece of boarding adjacent the chest freezer and the board underneath the microwave as they cannot be cleaned effectively.</p>	
7.	<p>As discussed, in order to minimise risks of cross contamination, purchase a set of colour coded chopping boards. Ensure that all staff are trained to use the correct colour chopping board for it's intended purpose eg red chopping boards for raw meat preparation only, blue for fish, yellow for cooked meats, green for salad & fruit, brown for vegetables and white for bakery & dairy.</p>	
8.	<p>A number of open sauces which require refrigeration after opening were found on the shelving in the preparation room. Always read the product label and keep under refrigeration until required for use. In addition to this if the manufacturers are stating on the product label to use within a certain period of time eg use within 4 weeks of opening, at the time opening the sauce apply a suitable date label to ensure good stock control.</p>	
9.	<p>RegROUT the window sill tiles in the preparation room.</p>	
10.	<p>Carry out works as necessary to remove the flaking paint above the external door in the preparation room in order to provide a surface which is smooth and easy to clean.</p>	
11.	<p><u>Cleaning</u> The following items of equipment/areas require cleaning and must be maintained in a clean condition:-</p> <ul style="list-style-type: none"> ➤ The underside of the paper towel dispenser unit ➤ The hot water taps to the sink unit in the preparation room ➤ The top of the double refrigerator in the preparation room 	
12.	<p><u>Cooking</u> As discussed, ensure that you use the digital thermometer and probe daily in order to check the centre temperature of cooked foods or foods being hot held. The centre temperature of cooked foods must reach a minimum of 63°C with a recommended temperature of 75°C for 2 minutes. Foods which are being hot held such as rice must also be checked to ensure they are being held above 63°C.</p> <p>Records of any checks carried out should be recorded in the diary section of your Safer Food Better Business pack to in order to demonstrate that adequate controls are in place.</p>	



Schedule B – Recommendations

No.	Item	✓
1.	<u>Chilling</u> As discussed, when foods are taken out of the freezer and placed in the refrigerator to defrost they should be date labelled in order to ensure good stock rotation.	



News

Quit Smoking

Smokers wanting to quit can improve their chance of success and access stop smoking products more cheaply by accessing the free NHS stop smoking support services. Call the helpline on 0345 245 0759 to choose from a range of services depending on your preferences and local circumstances. The helpline is open 8am to 8pm Monday to Friday, and from 10am to 6pm on Saturday or Sunday. The number is free from a landline, but you may be charged if calling from a mobile phone.

Breathe Easy Award

The '**Breathe Easy Award**' is for businesses across **Staffordshire and Stoke-on-Trent**. The County Council, your local district council and the NHS wish to recognise and celebrate businesses in the area which go the extra mile to support their workforce in leading healthy lives.

The **Breathe Easy Award** is an accredited process by which businesses are able to develop smokefree policies, demonstrate support to their local community and offer employees who wish to quit smoking help and support to do so. A great deal of research has shown that employee smoking costs business a huge amount in terms of productivity, not to mention the obvious health risks to valuable employees. The award is a good opportunity for business to improve productivity, provide valuable health and wellbeing support for staff and improve their reputation as a responsible employer. To find out more please contact **Leo Capernaros (Breathe Easy Coordinator – 01785 276263 leo.capernaros@staffordshire.gov.uk)**

Waste- Your Duty Of Care

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care.

I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308999**.

ratemyplace – Food Safety Star Rating Scheme

The **ratemyplace** - Food Safety Star Rating Scheme is a partnership between 8 Local Authorities in Staffordshire and shows how well businesses are run in accordance with their legal obligations under food law and where improvements in food safety are possible.

The more stars that are awarded the better the premises are in terms of legal compliance and standards of hygiene. The highest score that can be awarded is five stars and the lowest is zero stars.

Through the commitment by partner Council's in Staffordshire to a transparent enforcement approach, the ratemyplace scheme will enable consumers to access information which is held about food premises registered with their Local Authorities. This is supported by the freedom of information legislation ([Freedom of Information Act 2000](#)) which makes it easier for members of the public to obtain information held by Councils.

The scheme is accessible through the **ratemyplace** web site – www.ratemyplace.org.uk or links from individual Council's websites. Businesses may also display a **ratemyplace** star rating certificate containing information about the inspection and the amount of stars awarded. If you would like a copy of the Policy Document which outlines the scheme in more detail please visit www.ratemyplace.org.uk.