

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:	Kings Head
Address:	21 Bird Street, Lichfield, Staffs, WS13 6PW
Date of Inspection:	17 March 2010
Type of Premises:	Public House
Areas Inspected:	Kitchen, Dry Goods Store, Bar Servery, Cellar
Records/Documents Inspected:	Safer Food Better Business, Pest Control
Samples Taken:	None 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>I was pleased to note that there have been further improvements in relation to completing the safe methods in your Safer Food Better Business documentation, however there are a number of matters which require attention.</p>
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Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Management</u> As discussed, complete and return the food premises registration form left with you at the time of inspection.	
2.	Although the opening and closing checks were being ticked by staff in your daily monitoring sheets it was evident at the time of inspection that there was no thermometer in a number of the refrigerators and freezer in the dry goods store and therefore questionable as to whether the checks are at all being carried out by staff. As discussed, provide thermometers in the units in order that staff can carry out daily check to ensure that refrigerators are operating at 8°C or below and freezers at -18°C or below.	



Schedule A – Legal Requirements (Continued)

No.	Item	✓
3.	<p><u>Cross Contamination</u> Cease the practice of storing raw eggs above cooked/ready to eat foods in the refrigerator.</p>	
4.	<p>Carry out works as necessary to repair the damaged areas of wall in the dry goods store.</p>	
5.	<p><u>Cleaning</u> The following equipment requires cleaning and must be maintained in a clean condition:</p> <ul style="list-style-type: none"> ➤ The interior of the refrigerator and all refrigerator door handles ➤ The ice machine was mouldy and requires thorough (in depth) cleaning ➤ The soft drinks dispenser heads ➤ The underside of the paper towel dispenser ➤ The cutlery utensil tray 	
6.	<p><u>Health & Safety</u> Remove the items off the cellar staircase in order to provide safe access and egress at all times.</p>	
7.	<p>Ensure that gas cylinders are chained to the wall in the cellar.</p>	

Schedule B - Recommendations

No.	Item	✓
1.	<p><u>Cleaning</u> I recommend that a suitable sanitiser such as 'Milton' is provided for cleaning the soft drinks dispenser heads and the ice machine.</p> <p>A suitable anti-bacterial spray should also be provided for cleaning work surfaces etc.</p>	
2.	<p><u>Chilling</u> Although a colour coded day dot system is in operation, I recommend that the actual date that the food is to be 'Used by' is written in the lower blank part of the label to further ensure good stock rotation.</p>	



Smoking Legislation

I would like to take this opportunity to make you aware that virtually all workplaces and enclosed public places should be smoke free. This means that neither you, nor your employees, nor any other person, may smoke on your premises once the law is in force. For further information you can register to receive guidelines and other updates from the Smokefree England website at smokefreeengland.co.uk or by calling the Smokefree England Information Line on freephone 0800 169 1697. Otherwise contact the Council on 01543 308725 for more information.

For information on local stop smoking courses call the NHS Smoking Helpline on 0800 169 0169 and speak to a specialist adviser. Lines are open everyday from 7am to 11pm or call the South Staffordshire NHS Primary Care Trust on 0800 043 4304

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 wish you can e-mail within 2 weeks of the inspection, an image of the business in .jpg format. This should be sent to food.safety@lichfielddc.gov.uk. The image should represent the business and can be either:- a view of the front of the premises; an internal view; a logo; or can be a well known dish. Under no circumstances should people be in any of the images. The Council reserve the right not to include the image on the website. If you would like a copy of the Policy Document which outlines the scheme in more detail please visit www.ratemyplace.org.uk.