

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.



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| Name of Business: | Aashiqs |
| Address: | 16 Cannock Road, Burntwood. Staffs. WS7 0BJ |
| Date of Inspection: | 22 March 2010 |
| Type of Premises: | Indian Restaurant |
| Areas Inspected: | All Areas |
| Records/Documents Inspected: | None |
| Samples Taken: | None |

Purpose of Inspection

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| <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

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| <p>I was disappointed to see no progress had been made on your Safer Food Better Business (SFBB) Pack. Cleaning and maintenance standards need to be improved.</p> |
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Schedule A – Legal Requirements

Items in bold require your immediate attention

| No. | Item | ✓ |
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| 1. | <p><u>Management</u></p> <p>It was disappointing to see that although you had received the SFBB training, no attempt had been made to introduce the system.</p> <p>Having a food safety management system in place is a legal requirement. It helps you identify hazards associated with food production, put in place steps to control these hazards and helps indicate how and where you monitor control points e.g. temperature monitoring.</p> <p>You must introduce a food safety management system (SFBB), this need's to be available on site at all times.</p> | |

Schedule A – Legal Requirements (Continued)

| No. | Item | ✓ |
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| 2. | <p><u>Management (Continued)</u> Staff must also be supervised and checked as necessary, so you are sure that all controls that are critical to food safety are being properly implemented and maintained.</p> <p>3. Staff must be trained and understand the importance of the Safe Methods in your SFBB Pack and follow them.</p> <p>4. Your business is required to have proper arrangements for the collection of cooking oil. Collections can only be carried out by a person legally authorised to do so. Each time your waste is collected you must receive a waste transfer note. This demonstrates to the Inspecting Officer that your waste is being disposed of by a person legally authorised to do so and is being disposed of to an authorised site.</p> | |
| 5. | <p><u>Cross-contamination</u> <u>Kitchen</u> Clean the kitchen wash hand basin paying particular attention to the taps.</p> <p>6. Unblock the pipework to the wash hand basin.</p> <p>7. Provide soap and paper towels to the wash hand basin.</p> <p>8. Cease the practice of storing utensils in the wash hand basin.</p> <p>9. Replace the damaged sealant at the back of preparation table near the kitchen entrance.</p> <p>10. Replace damaged utensils such as knives.</p> <p>11. Replace damaged and dirty chopping board.</p> <p>12. Cease the practice of using dirty linen cloths underneath chopping boards and on the Tandoori oven.</p> <p><u>Toilet and Lobby</u> 13. Repair the walling in the lobby area and staff toilet area.</p> <p>14. Replace the wash hand basin in the staff toilet.</p> <p>15. Provide hot and cold water (or mixed) to the wash hand basin. Ensure paper towels and soap are provided.</p> <p><u>Store</u> 16. Remove the onions from the garage.</p> <p>17. Replace the missing cover to the pipework in the store</p> | |
| 18. | <p><u>Chilling</u> Your stock control system was not operating in the fridges. Introduce a system which everyone understands and is monitored to ensure it is working.</p> | |



Schedule A – Legal Requirements (Continued)

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| <p>19.</p> <p>20.</p> | <p><u>Chilling (Continued)</u></p> <p>You need to provide a thermometer (recommended – digital gun) to check all the chilled and frozen storage units remain at or below 8°C for chilled foods and around -18°C for frozen foods.</p> <p>Thermometers should be checked regularly for accuracy.. As a helpful reference in doing your own checks; pure water and ice mixture should measure between –1°C to +1°C, and pure boiling water should measure between 99°C and 101°C. If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturers instructions.</p> | |
| <p>21.</p> | <p><u>Cleaning</u></p> <p>Clean the following items and maintain in a clean condition the:-</p> <p><u>Kitchen</u></p> <ul style="list-style-type: none"> ➤ 'Bonzer' can opener ➤ utensils such as knives ➤ hot cupboard paying attention to the door runs and underneath the base plate. <p><u>Store Room</u></p> <ul style="list-style-type: none"> ➤ dry good bin lids ➤ the seals to the chest freezers ➤ the flooring behind the chest freezers <p><u>Staff Toilet</u></p> <ul style="list-style-type: none"> ➤ floor and behind pipework | |
| <p>22.</p> | <p><u>Health and safety</u></p> <p>Remove the redundant electrical extension cable hanging over the opening kitchen door.</p> | |



Schedule B – Recommendations

| No. | Item | ✓ |
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| 1. | <p><u>Cleaning and Disinfection</u></p> <p>It is essential to use the correct cleaning materials.</p> <p>Detergents or Degreasers are required to clean items or areas which are greasy or oily. These materials do not kill bacteria.</p> <p>Disinfectants should be used on surfaces which come into contact with food or hands, and must be of a 'food safe' type. They kill bacteria but do not have cleaning properties. It is important to clean items or areas with detergent before using disinfectants.</p> <p>Sanitisers are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be of a 'food safe' variety.</p> <p>For advice on the most appropriate materials for your needs I would recommend that you contact your supplier.</p> <p>Care must be taken with the use of cleaning materials. The manufacturers instructions must always be followed.</p> | |

