

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:	Bradshaw Brothers (Butchers) Ltd
Address:	Bleak House Farm, Ironstone Road, Burntwood. Staffs WS7 1YL
Date of Inspection:	30 March 2010
Type of Premises:	Retail Butchers; Manufacturer
Areas Inspected:	Cooking Room; Store; Meat Preparation Area; Counter
Records/Documents Inspected:	Food Management System; Monitoring Documents
Samples Taken:	None

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 • Regulation (EC) No. 178/2002 General Principles and Requirements of Food Law • 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
--

Schedule A – Legal Requirements

Items in bold require your immediate attention.

No.	Item	✓
1.	<u>Management</u> You need to ensure where changes have been made to your HACCP Plans, issue numbers and dates are also changed.	
2.	You must ensure use by dates placed on re-wrapped cooked meat products that are not produced on the premises reflect the information on the original label. Most indicate a 3 day shelf life once opened, this should be reflected on your label. I suggest that your own cooked products stick to this 3 day shelf life, unless you carry out shelf stability testing to prove acceptability for an extended shelf life. HACCP Plans need to be altered accordingly.	
3.	Monitoring sheets for cooked products in the bakery need to be altered to include batch coding for flour and additives used.	
(continued on next page)		

Schedule A – Legal Requirements (Continued)

No.	Item	
4.	<p><u>Management (Continued)</u> Ensure supplier's details are available for inspection with your HACCP plan. In addition to this, you must provide details of who you supply goods too e.g. cooked hams, meat etc. This is a legal requirement under 178/2002.</p>	
5.	<p><u>Structural</u> Repair the damaged floor tiling in the bakery.</p>	
6.	<p>An adequate solution is required at door locations to prevent the excessive ingress of flies into the premises, in particular the front door.</p>	
7.	<p><u>Preparation</u> Ensure defrosting is carried out in accordance with your HACCP Plan under refrigeration.</p>	
8.	<p><u>Cleaning</u> Ensure that equipment cleaned outside in the yard is sanitised before coming back into the premises.</p>	
9.	<p>Ensure the rubber matting used on the flooring is thoroughly dry before placing back into the walk in chiller and dry goods store.</p>	
10.	<p>More attention to detailed cleaning of work equipment is required such as flour storage bins, shelving and knife blocks.</p>	
11.	<p>Floor surfaces under preparation tables and equipment should be thoroughly cleaned.</p>	
12.	<p>Ensure soap and paper towel dispensers are cleaned.</p>	
13.	<p>Ensure bags provided for cooked meat delivery are cleaned and sanitised after each use.</p>	
14.	<p>Ensure the ATP swabbing of your cooked meat preparation surface is carried out regularly. This allows you to verify that your cleaning methods are working (verification and monitoring are legal requirements).</p>	

