

## 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:	<b>The Station Cafeteria</b>
Address:	<b>Station Approach, Miners Way, Chasetown. Staffs. WS7 3PG</b>
Date of Inspection:	<b>19 March 2010</b>
Type of Premises:	<b>Cafe</b>
Areas Inspected:	<b>Kitchen; Storage Areas</b>
Records/Documents Inspected:	<b>Safer Food Better Business Pack</b>
Samples Taken:	<b>None</b>

### **Purpose of Inspection**

The purpose of the inspection was to help you comply with the following legislation:-
<ul style="list-style-type: none"> <li>• Food Hygiene (England) Regulations 2006</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> <li>• Health and Safety at Work etc. Act 1974</li> <li>• Health and Safety Regulations made under the above Act</li> </ul>

### **Overview**

I was generally pleased to see that there have been improvements since the last inspection. It is important that you follow you Safer Food Better Business management system to improve standards.
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### **Schedule A – Legal Requirements**

**Items in bold require your immediate attention**

No.	Item	✓
1.	<u>Cross-contamination</u> Finish repainting the walls and skirting in the kitchen.	
2.	By the next visit replace the wooden shelving in the kitchen with a more durable material that can be readily cleansed.	
3.	<u>Chilling</u> Introduce a stock control system which everyone understands and is monitored to ensure it is working.	
4.	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.	

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## Schedule A – Legal Requirements (Continued)

5.	<u>Chilling Continued</u> Thermometers should be checked regularly for accuracy.. As a helpful reference in doing your own checks; pure water and ice mixture should measure between $-1^{\circ}\text{C}$ to $+1^{\circ}\text{C}$ , and pure boiling water should measure between $99^{\circ}\text{C}$ and $101^{\circ}\text{C}$ . 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.	
6.	<u>Cleaning</u> <b>Clean the wall by the fat fryer in the kitchen.</b>	

