

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:	Dimbles Fish Bar
Address:	68 Dimbles Lane, Lichfield, Staffordshire, WS13 7HL
Date of Inspection:	1 March 2010
Type of Premises:	Fish & Chip Shop
Areas Inspected:	All areas
Records/Documents Inspected:	SFBB folder, temperature records
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>I was pleased to see that conditions were found to be generally satisfactory. However there are a number of structural matters which require attention and also record keeping.</p>
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Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<p><u>Management</u> The daily diary sheets of your Safer Food Better Business folder were not completed. Also the management paperwork relating to training records, supplier lists etc. were also not completed. To ensure you have a complete food safety management system all paperwork within the folder must be completed.</p>	
2.	<p><u>Cross-contamination</u> The water heater serving the wash hand basin in the servery area is broken and thus this wash hand basin has no hot water. As discussed the water heater requires repairing or replacing to provide running hot water to the wash hand basin.</p>	
3.	<p>The ceiling in the back storage area is damaged. Repair the ceiling to leave a surface that will prevent the accumulation of dirt.</p>	



Schedule A – Legal Requirements (Continued)

No.	Item	✓
4.	<p><u>Cross-contamination (continued)</u> The surface on top of the cover in the back room is worn and cannot be effectively cleaned. Replace with a surface which can be easily cleaned.</p>	
5.	<p><u>Cooking</u> The chilli stored in the bain-marie was 50°C. Hot food can be displayed for sale for a single period of up to 2 hours at a temperature below 63°C. After 2 hours food must be restored to a suitable temperature (below 8°C or above 63°C) and then kept at that temperature until it can be safely used or thrown away. The chilli must be kept above 63°C in the bain-marie or the above practice should be followed.</p>	

Schedule B - Recommendations

No.	Item	✓
1.	<p><u>Cooking</u> It is recommended that high risk foods requiring cooking through to the centre should be probed to check they have been sufficiently cooked and thus are safe to eat. In all circumstances care should be taken that the probe does not contaminate or taint the food being probed. The probe should be cleaned and disinfected before each use. Where antibacterial wipes are used, these must be suitable for use with food.</p>	
2.	<p>Probe thermometers should be checked for accuracy on a regular basis, for example monthly. 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 to be not working correctly it should be replaced or sent for service.</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.

