

- **Schedule A** outlines the work needed to comply with the law.
- **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>Queens Fish Bar</b>
Address:	<b>Queens Street Burntwood Staffordshire WS7 4QQ</b>
Date of Inspection:	<b>9<sup>TH</sup> March 2010</b>
Type of Premises:	<b>Takeaway fish and chip shop</b>
Areas Inspected:	<b>Outside potato store, toilets, dry goods store, all preparation and sales areas</b>
Records/Documents Inspected:	<b>Safer Food Better Business food safety management system</b>
Samples Taken:	<b>Physical evidence and photographs</b>

### **Purpose of Inspection**

The purpose of the inspection was to help you comply with the following legislation:-

- 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

### **Overview**

I was disappointed to see that there have been no improvements since the last inspection. Matters listed in the previous inspection report have not been attended to. I have now given a further period of 10 days for you to execute the items listed in bold in schedule A. If items are not attended to by this time further legal action may follow.

### **Schedule A – Legal Requirements**

#### **Items in bold require your immediate attention**

<b>No.</b>	<b>Item</b>	<b>✓</b>
	<u>Management</u>	
1	Complete the four weekly reviews within the 'Safer Food Better Business' (SFBB) food safety management system, diary	
2	Within the extra checks section of SFBB pack you have stipulated that the probe thermometer is checked daily. When questioned you stated that this was not the case and the method you described for carrying out the check was incorrect. Amend the policy to carry out the check every four weeks during the review process. Carry out the check and record the details of the check within the Pack.	
3	Complete and sign off the Safe method completion check sheet when you have completed all the safe methods and ensured they are relevant to the processes actually carried out.	
4	Complete SFBB training with Staff and then complete the training records	

**Schedule A – Legal Requirements (Continued)**

No.	Item	✓
5	<p><u>Management Continued</u></p> <p>Within the Stock rotation safe method you have described carrying out stock rotation using 'sell by dates'. Sell by dates have not existed for a number of years. Amend the policy to describe exactly how you carry out stock rotation for all products including those made by yourselves that are not give a use by date.</p>	
6	<p>Provide sterilised 'probe wipes' for cleaning the temperature probe between uses</p>	
7	<p><u>Cross-contamination</u></p> <p><b>Mouse droppings were identified within the dry goods store. On inspection of the outer areas of the building a number of potential pest entry points were identified including gaps in boards at eves level, missing mortar around the rear door and gaps in construction of a semi-sealed doorway. Similar pest entry points were also identified within the potato store. Carry out a survey of all pest entry points and repair them as necessary then clean and disinfect all equipment and surfaces. This work should be carried out within the next 7 days</b></p>	
8	<p><b>Investigate the cause of the damp to the dry goods ceiling and where necessary repair.</b></p>	
9	<p><b>Repair the damaged ceiling in the dry goods and toilet areas where old light fittings have been removed and decorate to provide a smooth continuous surface that is easily cleansable.</b></p>	
10	<p><b>Two unsecured openings to the drainage system exist within the potato preparation areas providing direct access to the sewer. Repair or replace the drainage defects leaving an effective drainage system. If necessary install rodding eyes within the drainage run to allow for drain clearance.</b></p>	
11	<p>Remove the standard towel from the Wash hand basin area and use only the paper hand towels provided.</p>	
12	<p>Install a dispenser to house the hand towels at the wash hand basin.</p>	
13	<p>Paint the bare wooden doorframe to the dry goods store door, using a suitable paint, such as gloss that can easily be cleaned.</p>	
14	<p>At the time of inspection cleaning chemicals including vortex thick bleach and Ajax were stored on a shelf directly above prepared chipped potatoes and next to dry white potato prep, increasing the risk of chemical contamination. Move the cleaning chemicals to a more suitable storage area and clean the shelving.</p>	
15	<p>Repaint the rusting outer surfaces to the potato rumbler</p>	



**Environmental Health Food Team  
Food Premises Inspection Report**

**Schedule A – Legal Requirements (Continued)**

No.	Item	✓
16 17 18	<p><u>Cleaning</u></p> <p>Clean the wash hand basin and taps</p> <p>Clean the walk in chiller floor.</p> <p>Clean the cooker hob</p>	
19	<p><u>Chilling</u></p> <p>The walk in freezer has a door seal that is designed to be heated. This seal ensures that ice does not build up around the door leading to further potential problems. This heat seal is currently not working ice has built up around the door and the seal itself has become damaged. Repair or replace the heat seal in order to remedy the problem</p>	
20 21	<p><u>Health and Safety</u></p> <p>Replace the shelving within the walk in chiller that has buckled under the weight of goods placed on it and is therefore no longer structurally sound and may collapse at any time.</p> <p><b>Replace the low energy light bulb within the toilet that is held together with sellotape.</b></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](http://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](http://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](mailto: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](http://www.ratemyplace.org.uk).

