

## Notes about this inspection report

- **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>Canwell Nursery School</b>  |
| Address:                     | <b>Old London Road Canwell Staffordshire B75 5SD</b>                                       |
| Date of Inspection:          | <b>3<sup>rd</sup> February 2010</b>  |
| Type of Premises:            | <b>Children's Nursery Catering</b>   |
| Areas Inspected:             | <b>All Kitchen and Storage</b>   |
| Records/Documents Inspected: | <b>Safer Food Better Business food safety management system and all associated records</b> |
| Samples Taken:               | <b>None</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 pleased to note that the standards of food handling currently being achieved and operation of the Safer Food Better Business system are generally above average for this type of business. You are to be congratulated this however there are a number of items that require immediate attention these are listed below.

### Schedule A – Legal Requirements

Items in bold require your immediate attention

| No. | Item  | ✓ |
|-----|---|---|
|     | <u>Management</u>   |   |
| 1   | <b>A previous manager, no longer in your employ, has signed off all the safe methods within the Safer Food Better Business pack as being correct. Review the safe methods to ensure they are correct, amend as necessary and sign them off again. I have enclosed a copy of the relevant page within the pack to enable you to do this.</b>   |   |
| 2   | <b>For several months now the premises has been affected with an infestation of mice, while it appears that food has not generally been placed at risk during this time and you have employed the services of a professional pest control service to treat the problem, it is highly unusual for an infestation of mice to continue for such a long period of time while being treated by a professional pest control company. I also established during the inspection that the pest control company does not leave treatment reports that show details of any rodent activity, the type of bait they have used and how much bait the rodents have consumed. Further more the company have also not provided any details (a plan) of the locations of bait stations and have</b> |   |

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

|   |   |  |
|---|---|--|
|   | <p><u>Management Continued</u></p> <p>not provided a detailed description of the type of poison used to treat the rodents or identified the active ingredient, contrary to accepted best practice within the trade.</p> <p>This rodent infestation should be now controlled as soon as possible. In order to achieve this I recommend that you employ the services of a different pest control company who are willing to provide you with all the information listed above and will also carry out a pest proofing audit to establish how the rodents are gaining access to the building. In the mean time continue to wash and disinfect all surfaces and equipment prior to carrying out any food preparation and take steps to protect food from risk of contamination such as placing all open food in sealed containers. In the event that food does inadvertently become contaminated by rodents destroy it all.</p> <p>I will make a further inspection within a month to consider this matter further.</p> <p>An important point to consider when dealing with a rodent infestation is that in order for them to become a problem within the premises they first have to gain access to the building. On the whole, proofing the building to prevent rodent entry is more effective in the long term that poisoning. I carried out a quick look for potential rodent entry points outside the building in the area immediately outside the kitchen. It was difficult to identify a definite entry point, however one possible entry point is the area around the new upvc double glazed door at the rear of the kitchen. This door has a plastic decorative trim covering the joint area between the frame and the wall that makes it difficult to identify if there is a problem in this area. Internally there is no obvious entry point in this area, however if there is a break in the seal between doorframe and wall on the outside it may provide a pathway for rodents to enter the cavity between the inside and outside walls. A rodent could then gain entry to the kitchen at a break in the inner walls structure. One such break occurs in the cupboard under the sink where the kitchen sink pipes exit the building through the wall. Rodent droppings have also been found in this cupboard in the past. The new pest control contractor should explore this possibility if more obvious entry points cannot be found.</p> |  |
| 3 | <p>Staff training records within the SFBB pack have not been signed off as completed. Ensure the training of staff has been completed and sign off the records.</p>   |  |
| 4 | <p>The diary records within the SFBB pack while on the whole are completed comprehensively, there were no records for the previous weeks food preparation.</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).