

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:	Adams Pizza
Address:	16 High Street, Chasetown, Burtwood, Staffs, WS7 3XF
Date of Inspection:	7 December 2009
Type of Premises:	Takeaway Restaurant
Areas Inspected:	All areas
Records/Documents Inspected:	Purchase Receipts Duty of Care Documents Training in Food Hygiene Matters
Samples Taken:	None taken at the time of the inspection

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

There are a number of matters which require your attention, particularly with regard to completing your Safer Food Better Business (SFBB) pack. As discussed, I have placed you on the list for further training through CMi regarding SFBB. They will be contacting you in due course and will provide up to 3 hours free tuition at your business which will include a follow up visit approximately 4 weeks later.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Management</u> Complete your food policy and the Safe Methods in your Safer Food Better Business pack and ensure that you and your staff are adequately trained on the Safe Method statements. Records of staff training must be kept in order to demonstrate that training has been carried out. Including the 4 weekly reviews by management for the policy to be effective.	

**Environmental Health Food Team
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Schedule A – Legal Requirements (Continued)

No.	Item	✓
2.	<p><u>Management</u> Your business is required to have proper arrangements for the collection of cooking oil. Collections can only be carried out by a person legally authorised to do so. Each time your waste is collected you must receive a waste transfer note. This demonstrates to the Inspecting Officer that your waste is being disposed of by a person legally authorised to do so and is being disposed of to an authorised site.</p>	
3.	<p><u>Cleaning</u> Clean the burger griddle and maintain the equipment in a clean condition.</p>	
4.	Remove the redundant equipment and chairs from the rear yard.	
5.	<p><u>Cross contamination</u> Fruit and vegetables must not be kept in the small room in the rear yard as the building is not pest proof. For the building to be made pest proof the door will need replacing and the room properly painted and ventilated with purpose built shelves for the food to be stored on rather than vegetables left directly on the floor.</p>	
6.	Cease the practice of using soiled cloths underneath chopping boards.	
7.	<p><u>Cooking</u> As discussed, you must ensure the cooking process for your chicken and kebab products is adequate by checking the centre temperature of the food using a clean probe thermometer. Including foods stored for sale in the hot display cabinet on the front counter. The core temperature of your cooked meats, should reach a minimum 63°C, with a recommendation that it reaches 75°C for 2 minutes. You must keep written records of these checks in order to demonstrate that they have been carried out.</p>	



Schedule B – Recommendations

No.	Item	✓
1.	<p><u>Management</u></p> <p>I recommend that you consider a suitable pest control contract with a reputable pest control company for your business.</p> <p>I recommend you keep records/certificates of up to date food hygiene training at the premises for inspection completed by every member of your staff. I will write to you separately regarding courses planned at this Council for 2010. You are not under any obligation to train staff at Lichfield Council.</p> <p>I recommend that you purchase an independent probe thermometer. Please note that probe 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°C to $+1^{\circ}\text{C}$, and pure boiling water should measure between 99°C and 101°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.</p> <p>I recommend that when you calibrate your thermometer on a regular basis you can record this in your diary in your safer food better business pack.</p>	
4.	<p><u>Cross-contamination</u></p> <p>A plastic diffuser covers are recommended on all fluorescent strip lighting. These can be removed for cleaning and will help contain glass fragments in the event of a breakage.</p>	
5.	<p><u>Cleaning</u></p> <p>I recommend that you jet wash the back yard area on a regular basis.</p>	
6.	<p><u>Health & Safety</u></p> <p>The electrical connectors were exposed to the ceiling display light in the front of the shop. There is no direct risk to the staff or public. These connectors must be properly secured with a suitable cover by a competent person so that they are not exposed.</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.