

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:	Naseeb Balti House
Address:	Triangle Tavern, 13 Hospital Road, Chase Terrace, Burntwood, Staffs, WS7 4SF
Date of Inspection:	17 March 2010
Type of Premises:	Indian Restaurant
Areas Inspected:	All Areas
Records/Documents Inspected:	Safer Food Better Business Food Policy Pest Control arrangements Training in Food Hygiene Matters Level-2 Duty of Care Documents
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

A good effort has been made with regards to completing your food policy. I was pleased to note that the kitchen was generally clean and the standards currently being achieved are well above average for this type of business. You are to be congratulated and I trust these high standards will be maintained.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Management</u> New employees in the kitchen that handle 'open cooked foods' must be trained in your Safer Food Better Business policy. Including the 4Cs, the Method Statements, and Management Controls in the business, this must be covered in the employees training record for the policy to be fully effective. Issues raised in the daily diary must show corrective actions taken by the business and reviewed by management.	

Schedule A – Legal Requirements (Continued)

No.	Item	✓
2.	<p><u>Cleaning</u> Clean the refrigerators and freezers paying particular attention to the seals around the units. Maintain in a clean condition.</p>	
3.	<p><u>Cross Contamination</u> The practice of using cloth material to remove cooked chicken from the tandoori oven rods must stop with immediate effect. This will contaminate the cooked chicken before service.</p> <p>Suitable clean cutlery such as stainless steel utensils should be used to remove the cooked chicken from the rods when using the tandoori oven.</p>	

Schedule B - Recommendations

No.	Item	✓
1.	<p><u>Management</u> I recommend that you review the training needs of new staff that handle and prepare open cooked foods in your business.</p>	
2.	<p><u>Cross-contamination</u> I recommend that you replace the fluorescent light covers in the kitchen. In the vent of a fluorescent light strip breaking this will reduce the possibility of glass fragments contaminating foods. If this is not possible you may consider replacing the complete units incorporating diffuser covers.</p>	
3.	<p>I recommend that you consider re-painting the kitchen and store room walls and ceiling with a suitable light coloured paint which will provide surfaces which are easy to keep clean on a regular basis.</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.

