

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:	Jaipur Cottage
Address:	Kings Bromley Road, Alrewas, Staffs, DE13 7DB
Date of Inspection:	21 June 2011
Type of Premises:	Indian Restaurant / Takeaway
Areas Inspected:	All Areas
Records/Documents Inspected:	Safer Food Better Business, Pest Control Contract
Samples Taken:	None 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>Whilst there has been some improvements in food safety, there are a number of matters which require attention.</p>

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Cross-contamination</u> Remove the timber, vegetation and miscellaneous refuse from the yard adjacent the cellar as this is currently ideal harbourage for rodents. Maintain the yard in a clean condition.	
2.	Suitably dispose of the old food containers and redundant gas cylinders from the first floor room above the cellar (See No. 20).	
3.	Carry out works as necessary to repair the damaged area of ceiling in the cellar.	
4.	Carry out works as necessary to repair the damaged areas of ceiling in the upstairs store room and around the pipework to the hot water tank.	
5.	Replace the damaged food containers.	

Schedule A – Legal Requirements (Continued)

No.	Item	✓
6.	<p><u>Cross-contamination (cont'd)</u> Carry out works as necessary to the damaged areas of kitchen wall and wall tiles in order to provide a surface which is smooth, impervious and easy to clean.</p>	
7.	<p>Replace the damaged/worn chopping boards which cannot be cleaned effectively.</p>	
8.	<p>Ensure that foods are kept covered in the freezers in order to prevent contamination of the food and reduce freezer burn.</p>	
9.	<p>Provide suitable hand drying facilities such as disposable paper towels for use by staff in preference to the towel which is currently being shared by staff.</p>	
10.	<p>Reseal the drain cover in the kitchen to ensure an airtight seal.</p>	
11.	<p>Repaint the window frames in the kitchen with a suitable light coloured paint and seal the gaps around the window frame.</p>	
12.	<p>Seal the bare wood in the kitchen lobby with paint or varnish in order to provide a surface which is smooth, impervious and easy to clean.</p>	
13.	<p>Remove any redundant items from the upstairs store rooms in order to facilitate cleaning.</p>	
14.	<p><u>Cleaning</u> Thorough (in depth) cleaning is required to the following areas and must be maintained in a clean condition:</p> <ul style="list-style-type: none"> ➤ The shelving in the 'Foster Gastronorm' refrigerator and the mouldy door seals ➤ The ceiling, walls and window frames in the upstairs store room, kitchen lobby and the store room adjacent the bar area to remove the cobwebs ➤ The flooring behind the cooker in the kitchen ➤ The shelving in the kitchen ➤ The cellar. Remove any redundant items in this area to facilitate cleaning. 	
15.	<p><u>Health & Safety</u> The Tandoori oven requires servicing and an ignition switch installing by a suitably qualified gas engineer. Further information of suitably qualified gas engineers can be found at www.gassaferegister.co.uk</p>	
16.	<p>The gas cooker in the kitchen must have restraining cables fitted to the cooker which are then secured to the wall.</p>	
17.	<p>There are a number of electrical matters which require attention. A suitably qualified electrical engineer should be contacted to carry out the following repairs:</p> <ul style="list-style-type: none"> ➤ Relocate the 'Electroway' fat fryer to an area away from the sink unit in order to prevent splashes of water coming into contact with hot oil ➤ Remove the trailing cable from the hot holding cabinet in the kitchen as this currently poses a trip hazard for staff in the kitchen 	



Environmental Health Food Team Food Premises Inspection Report

Schedule A – Legal Requirements (Continued)

No.	Item	✓
18.	<u>Health & Safety (Cont'd)</u> There were numerous free standing gas cylinders in the cellar. Gas cylinders must be strapped or chained to the wall or alternatively laid flat on the floor and chocked.	
19.	Repair or replace the damaged chest freezer lid in the upstairs store room.	
20.	Carry out repairs as necessary to make safe the flooring at the entrance to the first floor outbuilding above the cellar. Ensure that adequate signage and staff are informed not to use this room until repairs have been carried out.	

Schedule B – Recommendations

No.	Item	✓
1.	<u>Cleaning</u> I recommend that a suitable anti-bacterial spray is provided for cleaning work surfaces, equipment etc	
2.	<u>Management</u> Replace the defective battery in the digital thermometer and probe unit.	



Quit Smoking

Smokers wanting to quit can improve their chance of success and access stop smoking products more cheaply by accessing the free NHS stop smoking support services. Call the helpline on 0345 245 0759 to choose from a range of services depending on your preferences and local circumstances. The helpline is open 8am to 8pm Monday to Friday, and from 10am to 6pm on Saturday or Sunday. The number is free from a landline, but you may be charged if calling from a mobile phone.

Breathe Easy Award

The '**Breathe Easy Award**' is for businesses across **Staffordshire and Stoke-on-Trent**. The County Council, your local district council and the NHS wish to recognise and celebrate businesses in the area which go the extra mile to support their workforce in leading healthy lives.

The **Breathe Easy Award** is an accredited process by which businesses are able to develop smokefree policies, demonstrate support to their local community and offer employees who wish to quit smoking help and support to do so. A great deal of research has shown that employee smoking costs business a huge amount in terms of productivity, not to mention the obvious health risks to valuable employees. The award is a good opportunity for business to improve productivity, provide valuable health and wellbeing support for staff and improve their reputation as a responsible employer. To find out more please contact **Leo Capernaros (Breathe Easy Coordinator – 01785 276263 leo.capernaros@staffordshire.gov.uk)**

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 would like a copy of the Policy Document which outlines the scheme in more detail please visit www.ratemyplace.org.uk.