

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:	The Old Crown
Address:	120 Main Road Wigginton
Date of Inspection:	29th June 2011
Type of Premises:	Public House
Areas Inspected:	Kitchen, bar, cellar, and food storage areas
Records/Documents Inspected:	None to examine
Samples Taken:	None

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>I was disappointed to see that despite advice being provided prior to the business becoming operational, it appeared little of this advice had been acted upon. This may have been due to a certain set of circumstances but it is now imperative that the items listed in schedule A are actioned within one month.</p>

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<p><u>Management</u></p> <p>You must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. During the inspection of your premises it became clear that you have not provided adequate documentation in the following areas:</p> <p>(b) Possible food safety hazards that could be relevant to your business</p> <p>(c) Things that must be checked to ensure food is safe</p> <p>(d) Records of any important checks adapted to and relevant to your business on things like cleaning correct cooking, chilling of food or the prevention of cross contamination</p> <p>In order to comply with this new requirement, I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business which will guide you through how to comply and provide the necessary documentation. A second copy of this file has been provided and additional guidance has been provided on completion and operation of the system.</p>	



Schedule A – Legal Requirements (Continued)

No.	Item	✓
2.	<p><u>Management continued</u></p> <p>Ensure that all people involved in the preparation of food or the supervision or management of food preparation staff have received formal food hygiene training. I have provided details of the courses that this department provide under separate cover.</p> <p>It is important that you provide an adequate system of stock control. Currently perishable products are dated on the day they are produced with a date to be used by, some of these products may go on to be frozen and no record of the freezing or defrosting is recorded and consequently some products stored in the fridge appear to have exceeded the use by date given. Also foods produced at a weekend are correctly given a three day use by date but as you do not open for food sales again until Thursday night these foods are immediately out of date on opening up for business.</p>	
4.	<p><u>Cross-contamination</u></p> <p>During the inspection, the fridges and freezers were in the process of being sorted through and a number of food items had been placed on the work surface these included individually vacuum packed raw meats and cooked items including fagots. Other foods that were labelled 'cook from frozen' were also on the side and had begun to defrost. All perishable foods should be kept at room temperature for as short a period of time as possible in order to minimise potential bacterial growth. Cooked and raw foods (even when packaged) should be stored separately at all times in order to minimise cross contamination.</p> <p>Ant powder should not be used in food rooms due to the possible transfer of the powder into food products. A contact spray could be applied (after removing all food) in areas where food will not come into contact with the treated surface i.e floors but should not be used on food surfaces. Alternatively you may wish to contact a professional pest control contractor to carry out the most effective treatment.</p>	
6.	<p><u>Cleaning</u></p> <p>Carry out detailed cleaning to:</p> <ul style="list-style-type: none"> • the wall floor junction behind the main cooker • the fly screen at the kitchen window • around the taps at the wash hand basin • door seals of fridges and freezers • inside the chest freezer where spillages had occurred 	



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.