

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:	Sefton Fish Bar T/A Chick King
Address:	50 Upper St John Street, Lichfield, Staffordshire, WS14 9DX
Date of Inspection:	2 August 2011
Type of Premises:	Fish & Chip Shop
Areas Inspected:	All areas
Records/Documents Inspected:	Safer Food Better Business Food Policy Training in Food Hygiene Matters – Level 2 Duty of Care Documents
Samples Taken:	None taken at the time of 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

I was generally pleased to find that the conditions were satisfactory. This essentially means that your business is average when compared to similar enterprises. However, there are a number of matters that require your attention.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
	<u>Management</u>	
1.	Complete your food policy and the Safe Methods in relation to the foods you produce 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. Should your policy not be completed and implemented in the time discussed, I am pre-pared to serve a hygiene improvement notice on your business.	

Schedule A – Legal Requirements (Continued)

No.	Item	✓
2.	<p><u>Cleaning</u></p> <p>The seal to the old fridge freezer is dirty. Thoroughly clean and maintain in a clean condition.</p>	
3.	<p><u>Cross-contamination</u></p> <p>There was no soap provided at the wash hand basin by the entrance to the shop. Ensure soap is provided at all wash hand basins.</p>	
4.	<p><u>Cooking</u></p> <p>The probe thermometer is not working. Replace the probe with immediate effect to enable temperature monitoring of chilled and frozen storage and cooking/hot holding temperatures.</p>	

Schedule B – Recommendations

No.	Item	✓
1.	<p><u>Cross-contamination</u></p> <p>I recommend you use disposable paper wipes for cleaning and mopping up spillages.</p>	
2.	<p><u>Chilling</u></p> <p>I recommend you make regular checks of your equipment for storing cold foods to ensure it is working correctly and that you keep a written record of your checks.</p>	
3.	<p><u>Cooking</u></p> <p>Probe thermometers should be checked for accuracy on a regular basis, for example monthly. As a helpful reference in doing your own checks; pure water and ice mixture should measure between -1°C to +1°C, and pure boiling water should measure between 99°C and 101°C. If your thermometer appears to be not working correctly it should be replaced or sent for service.</p>	



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