

Andrew Barratt

Deputy Director - Assets & Environment

Perfect Pizza
Unit 19 Beauchamp Industrial Park
Watling Street
TAMWORTH
Staffordshire
B77 5BZ

20 October 2010

Dear Sir

Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)

Health & Safety at Work etc Act 1974 (HSW)

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I wish to confirm the inspection of the above mentioned premises on 13 October 2010 during which I was accompanied by Mr XX. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

Schedule A outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

Schedule B lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

It is my intention to undertake a revisit in approximately 6 weeks time by which I expect to see all the matters detailed in schedule A of this letter satisfactorily completed.

Please see overleaf

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

Your "ratemyplace" certificate and associated inspection summary will be sent to you in due course. I recommend that you display the certificate in a prominent position on the premises.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

Environmental Health Officer

enc

Schedule of Works

Perfect Pizza Unit 19 Watling Street Tamworth

Schedule A - Food Safety

Documented Food Management System

- 1) From 1 January 2006 New European Community Food Hygiene Regulations replaced the previous Food Safety (General Food Hygiene) Regulations 1995. Proprietors of food businesses are still required to identify food safety hazards and risks relevant to their business, and to put in place procedures to prevent problems. However you are now also required to provide some simple written evidence that your procedures to ensure food safety have been thought about carefully and are being properly applied.

From our file records I note that you have previously been given a Food Standards Agency Safer Food Better Business Pack (SFBB) and received coaching from XXX of this department in the use and application of the SFBB pack to your business. However at the time of my visit the SFBB pack was not available for me to examine.

As we discussed, completing all relevant sections of the "Safer Food Better Business" pack and keeping the diary record sheets fully up to date is one method of complying with this legal requirement. You can of course implement an alternative system providing it fully identifies and controls all the risks to food safety based on the HACCP (Hazard Analysis Critical Control Point) principles.

It was noted during the inspection that you had certain documentation and procedures on your notice board as follows:

- General HACCP chart
- Cook safe - frozen storage chart
- Cook Safe cold food service off site
- Cook Safe hot food service off site

The above were generic in nature and you need to show how they relate to your food business and that you and your staff are implementing actions / procedures to ensure food safety on the premises. I would strongly recommend that you adopt those procedures in the SFBB pack.

Record keeping

- 2) During the visit it was noted that records demonstrating that food safety management procedures are working effectively had not been kept for many months, the last records available to examine were for 13 September 2009.

You are required to keep records demonstrating that you have:

- Implemented effective monitoring procedures to ensure food safety; (for example temperature logs for refrigerators, freezers, hot holding / hot cabinet temperature records and hot food that is probed after cooking. These could be written down in your daily opening / closing check records).
- Taken suitable corrective actions when monitoring indicates that corrective action is necessary to ensure food safety.
- Checked that all the measures you are taking to ensure food safety are working effectively.

Compliance with this legal requirement will be assessed at the revisit referred to in the letter in approximately 6 weeks. In the meantime, if you have any queries in this matter please do not hesitate to contact the food safety team at Tamworth Borough Council for advice.

Structure & Cleaning

3) The following items were not clean:

i) Freezer / Dough Preparation Room

- Grille of refrigeration unit to walk in cold room
- Dough roller
- Dust on structure surfaces

ii) Rear Preparation Room

- The bench mounted can opener, with food debris adhering to the cutting blade and other surfaces
- Replace any damaged ceiling tiles

iii) WC Compartment & Lobby

- The grille to the electric extractor fan requires cleaning. In addition the electrical connector block to the fan should be suitable insulated / protected and located in a position where persons cannot inadvertently come into contact with it.
- Low level pipe work in the WC compartment requires cleaning.
- Refix the wash hand basin in the WC lobby to the wall.
- Provide a new spout to the hot water heater to ensure water is directed into the basin.
- Ensure that the doors to the WC and the lobby are kept closed. I would recommend the fitting of self closing mechanisms to the doors.

Schedule B

No items.