

**Andrew Barratt**

Deputy Director - Assets & Environment

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Monsoon  
36 Market Street  
Tamworth  
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B79 7LR  
B79 7LR

10th January 2012

Dear Sir / Madam

**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)  
Monsoon, 36 Market Street, Tamworth, Staffordshire, B79 7LR**

I wish to confirm the inspection of the above mentioned premises on 29<sup>th</sup> December 2011. 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.

I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

**Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.**

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:

[www.ratemyplace.org.uk](http://www.ratemyplace.org.uk)

I enclose your "ratemyplace" certificate and associated inspection summary. 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 Consultant

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# Schedule of Works

Monsoon, 36 Market Street, Tamworth, Staffordshire, B79 7LR

## Schedule A

### Confidence in management/control procedures

1. You have put in place a Food Safety Management Procedure, with adequate documentation however; staff were not carrying out the identified controls at critical points. In particular at the time of the visit it was noted that checks had not been made for the previous week. You must ensure that staff are properly trained and are aware of the controls they need to carry out. Staff must also be supervised and checked as necessary, so you are sure that all controls that are critical to food safety are being properly implemented and maintained.

*Regulation (EC) 852/2004 Article 5 para 2 (d)*

2. If you produce waste cooking oil as part of your catering business, then you must ensure that it is stored properly, that none is allowed to spill and that it is collected by an authorised collector who will take your waste to an authorised site for recovery or disposal. You must be able to provide details of the authorised collector. Please ensure you can provide a contract or a copy of a receipt from your authorised collector.

*Animal By-Products Regulation EC 1774/2002*

### Compliance with food hygiene and safety procedures

3. Poppadoms were being stored uncovered in the rear preparation area. Food must be stored in a way that avoids any risk of contamination. Ensure these foods remain covered.

*Regulation (EC) No 852/2004 Annex II Chapter IX para 3*

### Compliance with structural requirements

4. The lid seal of the freezer in the rear preparation area was dirty. Clean the lid seal.

*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)*

5. The inside of the freezer in the rear preparation area was dirty. Clean the inside of the freezer.

*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)*

6. There was a large gap in the access point to under the stairs from the kitchen. Any gaps and holes to doors, windows, pipes, drains etc. must be filled or covered with a solid, durable material in order to minimise pest entry points into food preparation and storage areas.

*Regulation (EC) No 852/2004 Annex II Chapter I para 2 (c)*

7. The filter(s) was/ were missing from their position in the canopy. Appropriate filters must be installed immediately to reduce nuisance from odours and avoid grease accumulating in inaccessible parts of the ducting.

*Regulation (EC) 852/2004 Annex II Chapter I para.5*

## Schedule B

8. I recommend that you use a food safe sanitiser and ensure that whatever product you use all staff are trained to use it correctly.
9. I recommend that you record temperatures in order that you can show full compliance with the regulations. If they apply you should record temperatures of deliveries, fridges and freezers, cooking, reheating and hot holding. I would also recommend that if you cool food you record the time taken to cool.
10. Fresh shell eggs were being kept at room temperature. Current Government advice is that eggs being stored prior to use in catering premises should be kept under refrigeration. [This is to allow an important extra margin for safety towards the end of the eggs natural storage life at ambient temperature.]
11. Open cans were being stored in the refrigerator. You are advised not to store food in cans once they have been opened as the metal may react with the food and the air and cause contamination. I recommend you store food in suitable plastic containers.