

Environmental Health Food Team

## Food Premises Inspection Report

Name of Business:	Lahori Grill
Address:	143 Waterloo Street Burton upon Trent Staffordshire DE14 2NG
Date of Inspection:	30 November 2011
Type of Premises:	Takeaway
Areas Inspected:	Servery, kitchen, store room, yard
Records/Documents Inspected:	Safer food better business folder
Samples Taken	No samples were taken during this 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  
Health Act 2006

### Schedule A – Food Safety Requirements

No.	Item	Timescale
1.	<b><u>Food Safety Management Procedures</u></b> You had not filled out the diary section of your Safer food Better Business folder since October. Filling out the diary provides proof that you are carrying out the checks needed to ensure that the food you sell is safe. <b>You must start to use the diary again to show that you are carrying out these checks.</b>	Immediately
2.	<b><u>Structural Requirements</u></b> The paint was flaking off the ceiling and windowframe in your rear store room. <b>You must redecorate these surfaces to ensure they can be cleaned easily.</b>	2 months
3.	<b><u>Equipment</u></b> Your can opener was in a poor condition, with surfaces damaged so that it could no longer be cleaned easily. <b>You must replace or repair the can opener.</b>	Immediately

No.	Item	Timescale
<b><u>Cleaning and Disinfection</u></b>		
4.	The taps of the wash hand basin in the kitchen were greasy. <b>You must clean these taps and ensure that all such 'contact' points are cleaned regularly.</b>	Immediately
5.	The bottom of your bain marie was dirty. <b>You must clean out the bain marie and keep it clean.</b>	Immediately
6.	The wheels of some of your benches and the extension cable under your hot cabinet were dirty. <b>You must clean these areas and keep them clean.</b>	Immediately
<b><u>Refuse/Waste</u></b>		
7.	There was no lid on your green wheelie bin. <b>You must replace the lid so that your waste is kept enclosed.</b>	2 weeks
8.	The lid of your fat bin was dirty. <b>Clean this lid and keep the area clean so that pests are not attracted.</b>	Immediately