

REGULATORY SERVICES FOOD TEAM FOOD INSPECTION REPORT FORM
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Name of Business Premises:	Taste of Italy
Address:	123 Mill Street Leek Staffordshire Moorlands ST13 8EU
Date of Inspection:	18 January 2012
Type of Premises:	Takeaway
Areas Inspected:	Whole
Records/Documents Inspected:	None
Samples Taken:	NA

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

You took the business over in August 2011. The premise has seen no improvement in structure or hygiene and there has been deterioration in record keeping. You must make significant changes to the way you run your business.

Schedule (A) – Legal Requirements

Work you must do to comply with the law

Timescales (in bold) must be complied with. (IF YOU ARE HAVING DIFFICULTY IN COMPLYING WITH THE TIMESCALES LISTED THEN YOU MUST CONTACT THE OFFICER IMMEDIATELY TO AVOID FURTHER ACTION BEING TAKEN)

Management		
No	Item	Timescale
1	<p>1. It was noted at the time of inspection that you did not have a 'Food Safety management System' on site (i.e. Safer Food Better Business). You must ensure (i) proper documentation of Possible food safety hazards related to your business (ii) Things that must be checked in you premises to ensure food is safe (iii) 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>You can Obtain a SFBB from the Food Standards Agency on 0845 606 0667 or foodstandards@ecgroup.co.uk</p> <p><u>Regulation (EC) 852/2004 Article 5 para 1</u></p>	2 Weeks
2	<p>It was apparent during my inspection that the level of food hygiene awareness amongst your staff was inadequate. You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do.</p> <p>(Regulation (EC) No 852/2004 Annex II Chapter XII para 1)</p>	As soon as possible. (As a minimum you must be booked on a course on the next re-inspection.)
3	<p>You must complete the 'APPLICATION FOR THE REGISTRAT ION OF A FOOD BUSINESS ESTABLISHMENT' (enclosed). You have the legal requirement to complete this and return immediately.</p> <p>Regulation (EC) No. 852/2004, Article 6(2))</p>	Immediately

Hygiene		
No	Item	Timescale
1	<p>At the time of the visit, raw food, i.e chicken was stored above/next to open cooked/ready to eat foods, i.e. salads in the refrigerator. Any raw foods that may drip or fall into items below can result in cross contamination that could lead to food poisoning. You should reorganise your refrigerator and check your refrigerator regularly to ensure that food is kept covered and</p>	Immediately

	<p>cooked/ready to eat foods are always stored separately and above any hazardous raw food items.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</p>	
2	<p>Food may not be adequately reheated, please ensure it is. Reheating should raise the centre temperature of the food to a minimum of 75°C.</p> <p>I recommend you ensure the reheating process for currys is adequate by periodically checking the centre temperature of the food using a clean probe thermometer. The core temperature of the food should reach at least 75°C for 2 minutes. I recommend that you keep a written record of these checks.</p> <p><i>Regulation EC 852 2004 Article 5</i></p>	Immediately

Structure		
No	Item	Timescale
1	<p>The tiled floor covering the kitchen floor was heavily damaged, cracked and dirty. Renew or repair the floor covering and leave in a sound easy to clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)</i></p>	3 Months
2	<p>The tiled wall covering around the deep fat fryer is dirty. This area needs significant cleaning. This area must be maintained in a clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i></p>	4 Weeks
3	<p>At the time of inspection the wash hand basin was dirty. You must clean and maintain a clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)</i></p>	2 days
4	<p>The rear door to the premise was not tightly fitting. Pests could gain entry into the kitchen. You must ensure that this door is fully pest proof and doesn't provide easy access for pest .</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I para 2 (c)</i></p>	4 Weeks
5	<p>Remove the cardboard on the floor in the walk in fridge room/area. It can not be kept clean and harbours dirt and bacteria.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter II Para 1 (a)</i></p>	Immediately
6	<p>The area around the desk top computer is dirty and must be cleaned. Clean and maintain in a clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)</i></p>	2 Days