

**REGULATORY SERVICES FOOD TEAM
FOOD INSPECTION REPORT FORM**

Name of Business Premises: **Turkish Delight**
Address: 17 The Smithfield Centre
Haywood Street
Leek
Staffordshire Moorlands
ST13 5JW
Date of Inspection: 5 January 2012
Type of Premises: Takeaway
Areas Inspected: Whole
Records/Documents Inspected: SFBB,
Samples Taken:

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

The hygiene standard throughout the premise was excellent. Your record keeping was faultless. However, structural issues pose a significant hazard for entry by pests.

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	Record keeping was excellent	Ongoing

Hygiene

No	Item	Timescale
1	Hygiene throughout was impeccable	Ongoing

Structure

No	Item	Timescale
1	The rear door was ill fitting, which potentially could allow pest access to the premises. The door or frame must be adapted to prevent access. Regulation (EC) No 852/2004 Annex II Chapter II Para. 2(c)	1 Week
2	The oil/grease refuse containers in the rear outside store did not have a lids. All refuse containers must be fitted with close fitting lids to prevent access by rodents and/or flies and reduce unwanted smells. Regulation (EC) No 852/2004 Annex II Chapter VI para 2	Immediately

Timescale: - Immediately: 1 Week: 2 Weeks: 3 Weeks: 1 Month: 2 Months: 3 Months