



South Staffordshire Council
Community Services – Environmental Health (Commercial) Services

FOOD SAFETY INSPECTION REPORT

Name of Business	ST BENEDICT BISCOP PRIMARY SCHOOL
Address	SCHOOL ROAD, WOMBOURNE
Date of Inspection	21st SEPTEMBER 2007
Type of Premises	CATERER

This Inspection Report details contraventions of the above legislation observed on 21st September 2007. They appear under the heading legal requirements and should be complied with by 21st December 2007 or implemented immediately if marked with an *.

It also includes advice and recommendations that should be followed to promote good hygiene practices and to avoid possible food safety offences in the near future. These should receive your earliest attention to reduce the possibility of further contraventions.

From the 1st January 2005, the Freedom of Information Act 2000 allows any person or organisation to request a copy of this, and any previous report relevant to your premises.

1	FOOD SAFETY MANAGEMENT SYSTEM
	Legal Requirements
1.1	As from 1 st January 2006 you are required to have a written food safety system. At your last programmed inspection a copy of the Safer Food Better Business toolkit whilst left with you. It is important you complete the pack and implement its contents as soon as possible in order for you to comply with current legislation. An invite to a seminar has been sent to you for 22 nd October 2007 which will help you comply with this new requirement. <i>Regulation (EC) 852/2004 Article 5</i>
1.2	In order to ensure the fridge is holding food at no higher than 8°C you are advised to monitor the temperature on a daily rather than weekly basis. <i>Regulation (EC) 852/2004 Article 5</i>
1.3	You must review your procedures for ensuring hot food reaches your target temperature of 78°C and remains at a safe temperature until and during service. In order to help you with this matter I suggest you cook food so it reaches its target temperature later in the morning. <i>Regulation (EC) 852/2004 Article 5.</i>
1.4	At the time of the inspection cloths were being left to soak in soapy water and then rinsed out before being reused. In order to ensure cloths are properly cleaned and therefore prevent any risk of cross contamination you are advised to either properly boil wash your cloths in a washing machine on a hot cycle or preferably provide disposable cloths <i>Regulation (EC) 852/2004 Article 5</i>
	Recommendations
1.2	None
2	PRACTICES
	Legal Requirements

2.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
2.2	None
3	TRAINING
	Legal Requirements
3.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
3.2	None
4	TEMPERATURE CONTROL
	Legal Requirements
4.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
4.2	None
5	STRUCTURE & EQUIPMENT
	Legal Requirements
5.1	The extractor fan in the kitchen wall was in a dirty condition. It must be thoroughly cleaned and maintained in a clean condition. Please note the guard to this fan was also damaged exposing the fan. You must ensure that a guard is properly fitted to avoid accidents. <i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i>
5.2	The extractor fan in the kitchen ceiling was in a dirty condition. It must be thoroughly cleaned and maintained in a clean condition. <i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i>
	Recommendations
5.3	None
6	CLEANING & DISINFECTION
	Legal Requirements
6.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
6.2	None
7	PEST CONTROL

	Legal Requirements
7.1	Satisfactory standards found. No further action resulting from this inspection.
	Recommendations
7.2	None
8	MISCELLANEOUS
	Legal Requirements
8.1	At the time of the inspection it was noted that kitchen staff could not gain access to the refuse store as the door is now been kept shut at all times. As a result of this new policy rubbish was being stored adjacent to the freezers. Alternative means of storing and disposing of rubbish bags must be found as the current system is both unhygienic and blocks the fire exit from the kitchen. <i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i>
	Recommendations
8.2	None