



### FOOD SAFETY INSPECTION REPORT

Name of Business	<b>Caffe Paradiso</b>
Address	Units 3 & 4, Walkers Way, High Street, Wombourne, South Staffordshire, WV5 9DP
Date of Inspection	15 <sup>th</sup> January 2008
Type of Premises	<b>Caterer</b>

This Inspection Report details contraventions of the above legislation observed on 15<sup>th</sup> January 2008. They appear under the heading legal requirements and should be complied with by 15<sup>th</sup> April 2008 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 1<sup>st</sup> 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.

<b>1</b>	<b>FOOD SAFETY MANAGEMENT SYSTEM</b>
	<b><u>Legal Requirements</u></b>
1.1	I was pleased to note that you had completed and implemented your Safe Food Better Food Better Business toolkit. To fully comply with the new requirements, you are advised to add the microwave, meat slicer and freezer to your cleaning schedule and complete the "Checking your menu" page of the Cooking Section. <i>Regulation (EC) 852/2004 Article 5</i>
	<b><u>Recommendations</u></b>
1.2	None
<b>2</b>	<b>PRACTICES</b>
	<b><u>Legal Requirements</u></b>
2.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>
2.2	None
<b>3</b>	<b>TRAINING</b>
	<b><u>Legal Requirements</u></b>
3.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>

3.2	None
<b>4</b>	<b>TEMPERATURE CONTROL</b>
	<b><u>Legal Requirements</u></b>
4.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>
4.2	None
<b>5</b>	<b>STRUCTURE &amp; EQUIPMENT</b>
	<b><u>Legal Requirements</u></b>
5.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>
5.2	None
<b>6</b>	<b>CLEANING &amp; DISINFECTION</b>
	<b><u>Legal Requirements</u></b>
6.1	The meat slicer in the kitchen was not clean. Thoroughly clean the meat slicer to minimise any risk of contamination of food <i>(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)</i>
	<b><u>Recommendations</u></b>
6.2	None
<b>7</b>	<b>PEST CONTROL</b>
	<b><u>Legal Requirements</u></b>
7.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>
7.2	None
<b>8</b>	<b>MISCELLANEOUS</b>
	<b><u>Legal Requirements</u></b>
8.1	Satisfactory standards found. No further action resulting from this inspection.
	<b><u>Recommendations</u></b>
8.2	None