

Environmental Health Commercial Team Premises Inspection Report

Name of Business:	The Foresters
Address:	Wood Lane Yoxall Staffs. DE13 8PH
Date of Inspection:	14 th December 2011
Type of Premises:	Pub and Restaurant
Areas Inspected:	All
Records/Documents Inspected:	SFBB Folder, Fridge and freezer temperatures, Cleaning Schedule, Delivery temperatures and Cooking temperatures
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 Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
	<u>Food Handling Practices</u>	
1	There was no soap at the wash-hand basin behind the bar. You must provide soap to this basin.	Immediately
	<u>Structural Requirements</u>	
2	The wall behind the food prep sink in the kitchen had areas of flaking paint. You must remove any loose and flaking paint to a sound base and redecorate to leave a surface which is easy to clean.	1 month

No.	Item	Timescale
3	<p><u>Equipment</u></p> <p>The shelves were rusty in the desserts fridge, the small freezer and the meat fridge. You must either repaint or replace these shelves.</p>	1 month