

Notes about this inspection report

- **Schedule A** outlines the work needed to comply with the law.
- **Schedule B** lists recommendations of good practice that I hope you will implement.
- **Items in bold require your immediate attention**
- You may do works other than those specified in the report but these must achieve the same minimum standard or objective.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out.
- Under the Freedom of Information Act 2000, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.



Name of Business:	The Trooper
Address:	Watling Street, Wall, Lichfield, Staffs, WS14 0AN
Date of Inspection:	23 January 2012
Type of Premises:	Restaurant
Areas Inspected:	Kitchen, Bar Servery, Rear Store
Records/Documents Inspected:	Safer Food Better Business – Temperature Monitoring of the Refrigerators, Freezers & Cooked Foods Probed, Calibration, Delivery, Pest Control
Samples Taken:	None taken at the time of 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 and Safety at Work etc. Act 1974
- Health and Safety Regulations made under the above Act

Overview

A number of matters require attention, particularly with regard to detailed cleaning in areas, stock control and staff training.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Management</u> As discussed with ***** at the time of inspection, staff training must be reviewed and staff adequately trained on the Safe Methods in your Safer Food Better Business pack. Records of any staff training should be updated within the pack.	
2.	<u>Cross-contamination</u> There was no hot water supply to the wash hand basin in the kitchen adjacent the cooking range and the wash hand basin in the staff toilet. A hot water supply must be provided to these wash hand basins.	
3.	Provide suitable hand drying facilities such as disposable paper towels and an anti-bac liquid soap for use at the wash hand basin adjacent the wash-up area.	



Schedule A – Legal Requirements (Continued)

No.	Item	✓
<p>4.</p> <p>5.</p> <p>6.</p> <p>7.</p> <p>8.</p> <p>9.</p>	<p><u>Cross-contamination (Cont'd)</u></p> <p>Replace the damaged plastic container which is used for flour storage.</p> <p>Carry out works as necessary to proof the drain located to the rear of the 'Lincat' oven in order to prevent the ingress of rodents.</p> <p>In order to minimise risks of cross contamination, ensure that eggs are stored separately/below any cooked/ready to eat foods in the refrigerators.</p> <p>Ensure that food containers are maintained in a clean condition in order to minimise risks of food contamination.</p> <p>No provision has been made for staff's personal belongings such as outdoor clothing and bags etc. Provide lockable cupboards for food handlers to store their outdoor clothing.</p> <p>Remove the flaking paint from the skylight in the wash-up area to a sound base and redecorate with a suitable light coloured paint.</p>	
<p>10.</p>	<p><u>Cleaning</u></p> <p>Thorough (in depth) cleaning is required to the following items of equipment & fixtures and less accessible areas underneath/behind equipment, fixtures & fittings:</p> <ul style="list-style-type: none"> ➤ Table frameworks ➤ The table surface underneath the 'Lincat' oven ➤ The shelving in the walk in chillers ➤ The shelving in the dry goods store and floor in this area ➤ The ice machine ➤ The soft drinks dispenser head ➤ The chest freezer lid seal ➤ The flooring in the area where the chest freezer is located ➤ The underside of the paper towel dispensers ➤ The skylights <p>Maintain in a clean condition.</p>	
<p>11.</p>	<p><u>Chilling</u></p> <p>Several items of food were found in the refrigerators which were past their 'Use-by' date. The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold/used beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must ensure that staff check your stock daily and dispose of any out of date food.</p>	



Schedule B – Recommendations

No.	Item	✓
1.	<p><u>Cross-contamination</u></p> <p>I recommend that all persons working in rooms where open food is handled wear suitable protective head covering. This should be sufficient to prevent hair falling into food.</p>	
2.	<p><u>Cleaning</u></p> <p>In view of the number of cleaning matters I strongly recommend that you draw up a cleaning schedule. This will help you ensure that all aspects of your operation are covered by:</p> <ul style="list-style-type: none"> ➤ allocating specific tasks to your staff; ➤ specifying what cleaning materials should be used and the method; ➤ specifying how often items/areas should be cleaned; ➤ specifying any safety precautions for staff. <p>It is essential to use the correct cleaning materials.</p> <p>Detergents or Degreasers are required to clean items or areas which are greasy or oily. These materials do not kill bacteria.</p> <p>Disinfectants should be used on surfaces which come into contact with food or hands, and must be of a 'food safe' type. They kill bacteria but do not have cleaning properties. It is important to clean items or areas with detergent before using disinfectants.</p> <p>Sanitisers are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be of a 'food safe' variety.</p> <p>Care must be taken with the use of cleaning materials. The manufacturer's instructions must always be followed.</p> <p>3. In order to facilitate cleaning I recommend that the shelving in the walk-in chillers are replaced with stainless steel shelving.</p> <p>4. I recommend that the shelving in the dry goods store cupboard is replaced with stainless steel shelving.</p>	
5.	<p><u>Chilling</u></p> <p>I recommend that the chest freezer is defrosted.</p>	
6.	<p>I recommend that some day dot labels are purchased in order to facilitate stock control.</p>	



Quit Smoking

Smokers wanting to quit can improve their chance of success and access stop smoking products more cheaply by accessing the free NHS stop smoking support services. Call the helpline on 0345 245 0759 to choose from a range of services depending on your preferences and local circumstances. The helpline is open 8am to 8pm Monday to Friday, and from 10am to 6pm on Saturday or Sunday. The number is free from a landline, but you may be charged if calling from a mobile phone.

Breathe Easy Award

The '**Breathe Easy Award**' is for businesses across **Staffordshire and Stoke-on-Trent**. The County Council, your local district council and the NHS wish to recognise and celebrate businesses in the area which go the extra mile to support their workforce in leading healthy lives.

The **Breathe Easy Award** is an accredited process by which businesses are able to develop smokefree policies, demonstrate support to their local community and offer employees who wish to quit smoking help and support to do so. A great deal of research has shown that employee smoking costs business a huge amount in terms of productivity, not to mention the obvious health risks to valuable employees. The award is a good opportunity for business to improve productivity, provide valuable health and wellbeing support for staff and improve their reputation as a responsible employer. To find out more please contact **Leo Capernaros (Breathe Easy Coordinator)** – 01785 276263 leo.capernaros@staffordshire.gov.uk

Waste- Your Duty Of Care

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care.

I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308999**.

ratemyplace – Food Safety Star Rating Scheme

The **ratemyplace** - Food Safety Star Rating Scheme is a partnership between 8 Local Authorities in Staffordshire and shows how well businesses are run in accordance with their legal obligations under food law and where improvements in food safety are possible.

The more stars that are awarded the better the premises are in terms of legal compliance and standards of hygiene. The highest score that can be awarded is five stars and the lowest is zero stars.

Through the commitment by partner Council's in Staffordshire to a transparent enforcement approach, the ratemyplace scheme will enable consumers to access information which is held about food premises registered with their Local Authorities. This is supported by the freedom of information legislation ([Freedom of Information Act 2000](#)) which makes it easier for members of the public to obtain information held by Councils.

The scheme is accessible through the **ratemyplace** web site – www.ratemyplace.org.uk or links from individual Council's websites. Businesses may also display a **ratemyplace** star rating certificate containing information about the inspection and the amount of stars awarded. If you would like a copy of the Policy Document which outlines the scheme in more detail please visit www.ratemyplace.org.uk.