

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:	Le Jardin Punjabi
Address:	26 Bird Street, Lichfield. Staffs. WS13 6PW
Date of Inspection:	2 December 2011
Type of Premises:	Indian Restaurant
Areas Inspected:	Kitchen; Store Areas
Records/Documents Inspected:	Safer Food Better Business Policy & Controls Duty of Care Arrangements/ Staff Training in Food Hygiene
Samples Taken:	None taken at the time of the 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

I was pleased to see that there have been a large number of improvements in standards since the last inspection of your business. I noted that general cleanliness and food handling practices also have improved including following your management system.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
1.	<u>Management</u> I was pleased to see controls and documentation in place at the time of the inspection to help make sure food produced at your premises is safe. However, as discussed, you need to ensure you complete and then follow the safer methods you have identified.	

Schedule A – Legal Requirements (Continued)

No.	Item	✓
2.	<u>Cross-contamination</u> Rice was left to cool at room temperature in a deep container. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator. (I recommend that rice is cooled as quickly as possible using flat stainless steel trays and cover the rice before putting the product in the refrigerator.	
3.	<u>Cleaning</u> Clean the pipe work by the rear sink in the kitchen and maintain the area in a clean condition.	
4.	<u>Health & Safety</u> It is your responsibility to arrange a regular gas safety check (depending on usage wear & tear) of the gas catering equipment such as the oven and tandoori oven and gas supply pipe work etc, in your business. This should be carried out by a suitably registered Gas Safety Engineer (Qualified to work on this type of catering equipment). Further information can be sought on the internet on www.gassaferegister.co.uk	

Schedule B – Recommendations

There are no recommendations to make to your business on this occasion.



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.

Breath 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.