

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:	Perry's Fine Foods
Address:	11 Tamworth Street, Lichfield, Staffordshire, WS13 6JP
Date of Inspection:	4TH November 2011
Type of Premises:	Café and outside catering
Areas Inspected:	All Storage and preparation areas
Records/Documents Inspected:	SFBB and associated diary, delivery records, temperature records
Samples Taken:	

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 food handling practices were generally satisfactory. However a number of items that were raised at the last inspection relating to structure and written practices have not been attended to, these items (listed in the schedule below) should now be completed before your revisit.

Schedule A – Legal Requirements

Items in bold require your immediate attention

No.	Item	✓
	<u>Management</u>	
1	Ensure that the opening and closing checks are completed within the 'Safer Food Better Business' food safety management procedure at all times.	
2	Carry out the probe thermometer calibration checks as directed within the SFBB policy. I suggest that these checks are carried out every four weeks along with the four weekly reviews and that the results of the checks are documented in the extra checks section of the diary immediately prior to the four weekly review page within the diary.	
	<u>Cleaning</u>	
3	Carry out detailed cleaning to the floor of the utensil store area, paying particular attention to the areas around equipment.	
4	Clean the door seals to the under counter fridge in the main kitchen.	



Environmental Health Food Team Food Premises Inspection Report

Schedule A – Legal Requirements (Continued)

No.	Item	✓
	<u>Cross-contamination</u>	
5	Walls and ceiling within the main part of the kitchen should be redecorated as they are greasy in places and have some areas of flaking paint. I suggest that the area is painted with an 'egg shell' paint that will provide an easily cleansable surface that should be harder wearing.	
6	Replace the missing floor surface at the entrance to the walk in chiller to provide a smooth continuous washable surface.	
7	Provide hand drying towels at the dispenser within the second staff toilet.	
8	Paint the MDF cupboard surrounding the water boiler with gloss paint to provide a washable surface.	
9	Repaint the damp affected wall surfaces within the staff toilets.	
	<u>Chilling</u>	
10	Introducing a stock control labelling system within the fridges and freezers to facilitate adequate stock control.	



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.