

Dealt with by:

Our Ref:

Direct Dial: 01538 395

Your Ref:

Date: 8th April 2008

Red Lion
7 Market Place
Leek
Staffs
ST13 5HH

Dear Sir,

THE GENERAL FOOD REGULATIONS 2004
FOOD HYGIENE (ENGLAND) REGULATIONS 2006
REGULATION (EC) NO 852/2004 AND 853/2004 APPLIED BY REGULATION 17 (1)
FOOD SAFETY ACT, 1990 (AS AMENDED)
FOOD LABELLING REGULATIONS 1996
RE:- RED LION, 7 MARKET PLACE, LEEK

Further to my Officers visit to your premises on 7TH April 2008 this letter is to detail the points which require your attention.

Underneath each requirement there is an explanation as to what you must do and the relevant law is referenced.

This letter also contains advice, options and useful tips to help you comply and manage food safety more effectively. Some of this advice is linked to the Food Safety Management Procedures.

The Schedules are divided into the following sections: -

STATUTORY REQUIREMENTS - these represent matters which you are obliged to comply with by law. Any matters marked with an asterisk (*) should be addressed immediately.

RECOMMENDATIONS - these matters should receive your early attention to reduce the possibility of further contraventions of statutory requirements.

Please keep a copy of this letter, as it will be used as a basis for any future inspections at the premises

Should you wish to discuss any of the matters raised or require further information or advice at any time please do not hesitate to contact the officer named at the head of this letter.

Yours sincerely,

ENVIRONMENT MANAGER - COMMERCIAL

Enc.

SCHEDULE 1 **REPORT OF VISIT**

The aforementioned premises are subject to the provisions of the following legislation: -

REGULATION (EC) NO 852/2004 APPLIED BY REGULATION 17 (1)
FOOD HYGIENE (ENGLAND) REGULATIONS 2006
THE GENERAL FOOD REGULATIONS 2004
REGULATION (EC) NO 178/2002
FOOD LABELLING REGULATIONS 1996

The recent inspection revealed the following matters requiring attention: -

STATUTORY REQUIREMENTS

GENERAL

Following the inspection, I have given the premises a B category rating. This means that my next routine inspection will be in approximately 12 months time.

Please note, that subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

It is our intention to place on our website a copy of all inspection reports carried out from 1st January 2006.

Safer Food Award Scheme

'Safer Food Award' is a scheme which allows the public to view the latest hygiene rating following a programmed food hygiene inspection carried out by the Environmental Health Team. The score will be in the form of a star rating.

Your Business has Scored 1 Star

The scheme ranges from 5 Stars (excellent) to No Stars (major improvements required /very poor).

The Star Rating is based on how well your business complies with food hygiene regulations and confidence in the management of the business. This is assessed at each food hygiene inspection, A documented protocol is available on our website www.staffs Moorlands.gov.uk along with the most recent inspection letter and star award.

General outline of Star Rating Scheme

Star Rating	Total Score of relevant Food Hygiene Scoring System criteria	General outline of compliance	Performance level
*****	0 to 5	Very high standards of compliance with food legislation. Demonstrating better practice in managing and achieving this.	Excellent
****	10 to 15	High standard of compliance with food safety legislation. Robust food safety management	Very Good
***	20 to 25	Good level of legal compliance. Only minor safety issues not addressed	Good
**	30 to 35	Mainly compliant with food safety legislation. An understanding of food safety and standards being maintained or being improved	Satisfactory
*	40 to 45	Some non-compliance with food safety legislation - more effort required	Poor
None	More than 45	A general failure to comply with legal requirements. Little or no appreciation of food safety	Very poor Major improvement required

It was disappointing to note that little progress had been made since my last inspection on the 30th October 2008.

The following comments, made at that time, still apply.

- 1) There were no facilities for hand drying at the wash-hand basin. Provide hygienic hand drying facilities.
Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 4.
- 2) The floor especially behind equipment was dirty. More attention is to be paid to cleaning. Thoroughly clean the floor and maintain in a clean condition.
Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 4.
- 3) The coloured chopping boards are worn and are not capable of being easily cleaned. Replace the worn chopping boards to minimize the risk of contamination.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(c).
- 4) The door seal to the small freezer is damaged and needs to be replaced. Additionally this freezer is frosted up and requires defrosting.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1.
- 5) The bain-marie was not clean. Thoroughly clean to minimize any risk of contamination of food.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(a).

- 6) The cooker was encrusted in grease and is to be cleaned.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(a).

GLASS WASH AREA

The floor and woodwork skirting were dirty. Thoroughly clean and maintain in a clean condition.
(Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 1).

CELLAR

The walls are mouldy in parts. Thoroughly clean the walls and maintain in a clean condition.
(Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 1).

Additionally the following matters require attention

The inside of the microwave was dirty. Thoroughly clean and maintain in a clean condition.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(a).

The paintwork to the walls in the kitchen was flaking in places. Treat so as to provide a hard smooth impervious surface capable of being easily cleaned.
(Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 1(b)).

The extract fan and the Terminator insect killer were dirty. Thoroughly clean and maintain in a clean condition.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(a).

The cutlery holder was dirty. Thoroughly clean and maintain in a clean condition.
Reg (EC) No. 852/2004 Annex 11 Chapter V para 1(a).

The floor covering at the entrance to the bar and at the entrance to the dishwasher area is damaged. Repair and leave in a sound condition.
Reg (EC) No. 852/2004 Annex 11 Chapter 1 para 1).

Recommendation

Fresh shell eggs were being kept at room temperature. Current Government advice is that eggs being stored prior to use in catering premises should be kept under refrigeration. [This is to allow an important extra margin for safety towards the end of the eggs natural storage life at ambient temperature.]

SMOKEFREE ENGLAND

England went smokefree on 1st July 2007. The legislation applies to all businesses, private clubs and licensed premises.

For further details please go to www.smokefreeengland.co.uk or alternatively, contact Mr. C. D. Hampton on 01538 483532.