

Commercial Team Premises Inspection Report

Name of Business:	Peckish
Address:	186a Horninglow Street Burton upon Trent Staffordshire DE14 1NG
Date of Inspection:	17th May 2018
Type of Inspection:	Full Routine
Areas Inspected:	All
Records/Documents Inspected:	Safer food better business (SFBB), daily diary

How your Food Hygiene Rating is calculated

Your overall rating is based on your scores for food hygiene and safety practices, structure and cleaning and confidence in management; the lower the score the better your rating:

Compliance Area	You Score					
Food Hygiene & Safety	0	5	10	15	20	25
Structure & Cleaning	0	5	10	15	20	25
Confidence in Management / Control Systems	0	5	10		20	30

These scores are added together, and your worst score in any one area is also taken into account to give you your rating as follows:

Your Total Score	10	For more details on how the scores are calculated, please visit http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf
Your Worst Score	5	
Your Rating is		

Purpose of Inspection

The purpose of the inspection was to help you comply with the following legislation:-	
Legislation	<ul style="list-style-type: none"> • Food Safety and Hygiene (England) Regulations 2013 • Regulation (EC) No. 852/2004 • Food Safety Act 1990 • The General Food Regulations 2004

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
NA		
	Structure and Cleaning	
1.	The panini press was heavily carbonised and greasy at the time of inspection. You must clean this panini press and keep it clean.	Immediately
2.	The splashback to the counter next to the panini press has a burn mark on it. You must repair or resurface this area so that it can be cleaned easily.	1 Month
	Confidence in Management/Control Procedures	
3.	In relation to item 2, this item was requested following your previous inspection in 2015.	NA