

**Environmental Health Food and Safety Team  
Food Premises Inspection Report**



Name of Business:	The Stag's Leap
Address:	118 Wolseley Road, Rugeley, Staffs
Registered Address if different:	Marston's PLC, Marston's House, Brewery Road, Wolverhampton WV1 4JT
Date:	19 August 2013
Type of intervention:	Programmed inspection
Type of Business:	Public House
Areas Inspected/audited:	Kitchen, walk-in cold store and freezer, cellar, glass wash area, bottle store, bar and staff toilets
Records/Documents Inspected:	Daily record book and pest control records
Samples Taken	None

**Purpose of Inspection**

<p>The purpose of the inspection was to help you comply with the following legislation:-</p> <ul style="list-style-type: none"> <li>• Food Hygiene (England) Regulations 2006</li> <li>• Regulation (EC) No. 852/2004 Hygiene of Foodstuffs</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> </ul>
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Overview of key areas	Annex 5 score
<p><b>Compliance with food hygiene and safety procedures:</b></p> <p><i>A high standard of compliance with statutory obligations was noted at the time of this inspection.</i></p>	0
<p><b>Compliance with structural requirements:</b></p> <p><i>Standards were generally good, with only a few minor matters requiring attention.</i></p>	5
<p><b>Confidence in management/control procedures:</b></p> <p><i>The business had a comprehensive documented food safety management system and up to date records were being kept.</i></p>	0
<b>Total Score</b>	Total 5
<p><b>Food Hygiene rating</b></p> <p><i>Standards at the premises were found to be high, with only a few matters requiring attention.</i></p>	<p>FOOD HYGIENE RATING</p> <p>0 1 2 3 4 5</p> <p>VERY GOOD</p>

- The text in **RED** outlines the work needed to comply with the law.
- The text in **GREEN** below the red lists recommendations of good practice that I hope you will implement.

<b>Compliance with Structural Requirements</b>	
	<b><u>Structure</u></b>
1.	Repair/replace, as necessary, the damaged floor covering situated in front of the vegetable preparation sink where there is an open joint.
2.	The wall near to the "chicken preparation table" has started to chip and requires repainting.  It is, however, recommended that wall cladding or tiles be provided to this area to protect it from future damage.
	<b><u>Cleaning and Disinfection</u></b>
3.	Thoroughly clean the wash hand basin in the Gents' staff toilet.
	<b><u>Equipment</u></b>
4.	It is recommended that non hand-operable taps are fitted to the two wash hand basins which are in the main area of the kitchen.
	<b>Miscellaneous Matters</b>
5.	Replace the missing seat to the Gent's staff toilet.