



**SOUTH STAFFORDSHIRE COUNCIL
ENVIRONMENTAL HEALTH & LICENSING
FOOD SAFETY INSPECTION REPORT**

Name of Business:	The Cat Inn
Address:	Bridgnorth Road, Enville, South Staffordshire. DY7 5HA
Date of Inspection:	12 th September 2017
Type of Premises:	Public House - Caterer

How your Food Hygiene Rating is calculated

Compliance Area	Your Score
Food Hygiene & Safety	0
Structure & Cleaning	5
Confidence in Management and Control Procedures	5

Your Total Score	0-15	20	25-30	35-40	45-50	>50
Your Worst Score	5	10	10	15	20	
Your Rating is						

Please note: A single worst score will determine your overall rating.

PURPOSE OF INSPECTION

The purpose of the Inspection was to help you comply with the following legislation:-	
Legislation:	<ul style="list-style-type: none"> • THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013 • REGULATION (EC) NO 852/2004 • FOOD SAFETY ACT 1990 • THE GENERAL FOOD REGULATIONS 2004 • HEALTH & SAFETY AT WORK ETC ACT 1974

OVERVIEW

I was pleased to note that the standards achieved on this inspection are well above average for this type of business. You are to be congratulated and I trust these high standards will be maintained.
Recommendations and other matters are highlighted for attention.

√ For officer use only

No.	ITEM	✓
	CONFIDENCE IN MANAGEMENT / CONTROL PROCEDURES	
	Legal Requirements	
	Your Food Safety Management Systems in terms of the Safer Food Better Business pack was generally completed following previous advice.	
	Recommendations	
	<p>There are a few recommendations to ensure your management systems are continually improved, these are:</p> <ol style="list-style-type: none"> 1. Review what your opening and closing checks are. 2. Record the opening checks, cold and hot temperature recordings when you actually do them, rather than later in the day. 3. One of the fridge temperatures appeared slightly high and this could have been due to continual opening and closing of the fridge. Rather than rely on the digital display – take recordings first thing in the morning using a calibrated probe or stand alone fridge thermometers. 4. It is a good idea for all staff to follow one system for cleaning and disinfection rather than use differing methods. 	
	Your current score is 5. You could achieve a better score at future inspections by regularly reviewing and clarifying your food safety management system.	
	FOOD HYGIENE & SAFETY	
	Legal Requirements	
	Generally good. However note point 3 above.	
	STRUCTURE & CLEANING	
	Legal Requirements	
	<ol style="list-style-type: none"> 1. A small area to the ceiling above the dishwasher in the kitchen was starting to get damaged and will require remedial action to repair in the near future. 2. The wall grill in the downstairs kitchenette requires replacing as previously advised. 3. You have started to undertake work to the cellar ceiling and this is ongoing. <p>1 month</p>	
	Recommendations	
	As discussed, I suggest that you consider developing a maintenance checklist / system to proactively manage maintenance issues at the business.	
	Your current score is 5. You could achieve a better score at future inspections by undertaking the work stated in order to continually improve management of the business.	
	HEALTH & SAFETY	
	Legal Requirements	
	<p>The ceiling to the 'fridge' room next to the kitchen requires your attention. It is bulking to some extent and there is a risk of it possibly collapsing. You should make an assessment of its condition and determine remedial action to ensure it is safe.</p> <p>Section 2(1) & 2(2) (a) & (d) Health & Safety at Work etc. Act 1974</p>	