

Commercial Team Premises Inspection Report

Name of Business:	St Lukes Store
Address:	35 - 37 St Lukes Road Burton on Trent Staffs DE13 0LW
Date of Inspection:	15th June 2018
Type of Inspection:	Full
Areas Inspected:	Shop, store rooms, toilet, yard.
Records/Documents Inspected:	Safer Food Better Business.

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	20	For more details on how the scores are calculated, please visit http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf
Your Worst Score	10	
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 • Food Information Regulations 2014 • Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1.	No legal contraventions noted.	
	Structure and Cleaning	
2.	<p>(a) There was no outlet pipe connected to the wash hand basin in the outer store room, causing waste water to empty onto the floor. Fix a pipe to the wash hand basin waste outlet and connect to an appropriate drain.</p> <p>(b) The base shelf (below the grill) to the refrigeration unit housing the sandwiches, etc. was dirty. Clean this base shelf.</p> <p>(c) One or two floor tiles in the shop area were 'lifting'. Repair/replace these floor tiles, making sure the finished surface is easy to clean, level and durable.</p>	<p>Immediately</p> <p>Immediately</p> <p>1 month</p>
	Confidence in Management/Control Procedures	
3.	<p>Some of the Safe Methods in the Safer Food Better Business folder had not been completed (the Cross Contamination/Cleaning Sections). Complete the Safe Methods sections as outlined above (these were completed whilst I was still on site).</p>	Done