



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

Name of Business:	The Happy House
Address:	41A Wolverhampton Road, Essington, South Staffordshire. WV11 2BX
Date of Inspection:	10 th August 2017
Type of Premises:	Take Away

How your Food Hygiene Rating is calculated

Compliance Area	Your Score
Food Hygiene & Safety	5
Structure & Cleaning	10
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 •

OVERVIEW

It is good to see the standards are being kept up and in some cases are being improved. Well Done!
There are a few things that still need your attention.

No.	ITEM	√
CONFIDENCE IN MANAGEMENT / CONTROL PROCEDURES		
Legal Requirements		
1	<p>Good to see that you completing your Safer Food Better Business pack and the diary.</p> <p>You are completing this in Cantonese, which is fine and were able to show me a translation using an app on your phone.</p> <p>Please make sure the opening check is always completed.</p> <p>1 week</p>	
Your current score is 5. By managing the above points will help to improve your score.		
FOOD HYGIENE & SAFETY		
Legal Requirements		
2	<p>Freezer: Food cooked on site and frozen was stored in bags, but there was no labelling to show when the food was cooked (Pork ribs) and how long it will be kept frozen for.</p> <p>Fridges: The food in the fridge in the kitchen was labelled and good stock control in place.</p> <p>The food in the fridge in the storeroom was not properly labelled, particularly when defrosted.</p> <p>Immediately</p>	
3	<p>Cooked, frozen food was too close to raw meat / fish in one of the chest freezers.</p> <p>You decided to store raw and cooked food in separate chest freezers.</p> <p>Immediately</p>	
Your current score is 5. Better stock control and labelling will help you get a better score.		
STRUCTURE & CLEANING		
Legal Requirements		
4	<p>The walls to the store room are ok at the moment, but will need to be repainted in the next few months.</p> <p>Having a maintenance checklist help you keep on top of things in the business.</p> <p>2 months</p>	
5	<p>The shelves in the store room which are of bare chipboard cannot be cleaned properly. Either Varnish these or replace the shelves with a surface which can be properly cleaned.</p> <p>1 month</p>	
Your current score is 10. You could achieve a better score at future inspections by addressing the issues above.		
OTHER MATTERS		
6	<p>It is good to see that you have got information on allergens for most of your food. You also need the menu sheets for the frozen foods that you sell.</p> <p>At the moment the packaging and ingredient list is thrown away and therefore you or your staff do not know what is in the ingredients list for frozen foods. I have enclosed some menu sheets for you that can show you what the allergens may be.</p>	

