

Your ref
Our ref FHI-FW-MFC-180518
Ask for Fiona West
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District Council House, Frog Lane,
Lichfield, Staffordshire WS13 6ZE

Notes about this inspection report

This inspection report outlines the inspector's findings at the time of the visit and highlights the priority actions and improvements that are needed to ensure that you are complying with Food Hygiene legislation. These are listed under three areas:

- **Compliance with food hygiene and safety procedures** (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)
- **Compliance with structural requirements** (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)
- **Confidence in management/control procedures** (how you manage food safety, previous compliance history and what records you keep to make sure food is safe – for example: using a system like Safer Food Better Business)

**You are legally required to carry out all items listed in Schedule A.
Recommendations are listed in Schedule B.**

- You may do works other than those specified in the report but these must achieve the same minimum standard or objective. Providing suitable evidence to the officer that you have completed required works may negate the need for the officer to revisit your business.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the company's undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment will be made of the risks associated with your business using guidance issued by the Food Standards Agency. This assessment will be used to decide when the next inspection should be carried out and is also used to calculate food hygiene rating scores. If the officer has not recorded the score on this form then it will follow within the next 10 working days.
- Under Freedom of Information legislation, a copy of this and any previous report relevant to this premises, may be requested by any person or organisation.

**If you are unclear about anything in the report, please get in touch with the inspecting officer
whose contact details are given in the report.**



Name of Business:	Millennium Fried Chicken
Address:	2B Bird Street, Lichfield, Staffordshire, WS13 6PR
Date of Inspection:	17th May 2018
Type of Premises:	Takeaway
Areas Inspected:	All food preparation and storage areas
Records/Documents Inspected:	Monitoring records, invoices and receipts or ingredients
Samples Taken:	None taken at the time of the inspection

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"> • Food Safety and Hygiene (England) Regulations 2013 • Regulation (EC) No. 852/2004 Hygiene of Foodstuffs • Food Safety Act 1990 • The General Food Regulations 2004
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Overview of Criteria Assessed

	Annex 5 score
Compliance with food hygiene and safety procedures: Evidence of good compliance with legal requirements, with only some minor non compliances that are not critical to food safety.	5
Compliance with structural requirements: Only minor follow up actions identified for the food business operator in relation to structural requirements.	5
Confidence in management/control procedures: Previous poor track record of compliance but now working to maintain standards and properly implement systems	10
Total score	20
Food hygiene rating	



Schedule A – Legal Requirements

Points in bold require your immediate attention

No.	Compliance with Food Hygiene and Safety Procedures (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
1.	<p>Continue to ensure that any raw meat preparation is undertaken in the rear preparation area and not in the same area that is used to prepare the pizzas, kebabs and cooked chicken etc. There is just one sink and draining board surface in order to undertake your raw preparation. This area must also be used for general washing up and cleaning. Therefore you must continue to ensure that these areas are thoroughly cleaned and disinfected after use to prevent cross contamination.</p> <p>To ensure that you have all the necessary control measures in place to prevent cross contamination ensure that you have separate designated equipment in place that you use for your raw meat preparation only: -</p> <ul style="list-style-type: none"> • Designated containers and utensils for marinating the raw chicken. • Designated chopping boards • Designated bottle of sanitiser spray. • Designated cleaning cloths and washing or sponges (that are not then used for washing up equipment that is used for ready to eat foods). <p>Ensure that these items are kept together in the raw preparation area and staff understand that they are for raw preparation only.</p>	
	<p>Compliance with Structural Requirements (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)</p>	
2.	<p>Ensure that when cleaning food contact surfaces or after raw meat preparation you carry out a two-stage clean. A two-stage clean requires the following steps:</p> <ol style="list-style-type: none"> 1. Spray surface with sanitizer or detergent and remove food debris and grease with clean cloth or hot water. 2. Spray surface with sanitiser and leave for the recommended contact time to sanitise. Then wipe with use once paper towel or blue roll. <p><i>Contact time:</i> This is how long a cleaning chemical needs to be left on the item you are cleaning. It is important to follow the manufacturer’s instructions on contact time for the chemical to work effectively.</p>	
3.	Clean the top of the pizza oven to remove food debris and carbon deposits.	



Schedule A – Legal Requirements

4.	Repair the tap at the wash hand basin in the staff WC facilities which has currently come loose and is no longer easy to use when hand washing.	
5.	The walls of the food storage areas on the first floor are stained and discoloured in places. Ensure that the walls are renewed/repainted and are left in an easy to clean condition.	
<p>Confidence in Management/Control Procedures (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)</p>		
6.	<p>Some significant improvements have been made since the previous routine food safety inspection in January 2018. You have now reviewed your procedures and have put adequate controls in place and this has been reflected in the new hygiene rating that you have received.</p> <p>This Authority now requires you to maintain these standards long term rather than just for short periods in response to the inspections and revisits that you receive. At this point consideration still has to be given to your previous poor history of compliance. Further evidence that the current standards can be maintained long term is needed before the hygiene rating can be increased any further.</p> <p>Continue to ensure the following: -</p> <ul style="list-style-type: none"> • All areas are maintained in good repair and in a clean and hygienic condition. • The safe methods in the safer food better business pack are properly implemented to ensure safe food preparation, cooking, reheating, cooling and storage of food. • The relevant food safety checks are carried out daily including checks to ensure that foods are properly cooked (above 75°C) and hot held (above 63°C). • Records are maintained to prove these checks are carried out. • Any new staff are trained on your procedures and a record of this training is maintained. • There is adequate cleaning equipment in place e.g. sanitiser spray, disposable cloths etc. 	



Schedule B – Recommendations

No.	Compliance with Food Hygiene and Safety Procedures (how hygienically the food is handled – how it is prepared, cooked, cooled, stored, and what measures are taken to prevent food being contaminated)	✓
	No recommendations.	
	Compliance with Structural Requirements (the condition of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)	
	No recommendations.	
	Confidence in Management/Control Procedures (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a systems like Safer Food Better Business)	
	No recommendations.	



Further Information

Training Course Information:

For more information on our 1 day **Food Handler training course - Level 2 Award in Food Safety in Catering** – please contact the Commercial Team on 01543 308729. This course gives candidates a background knowledge of the basic principles of good food hygiene and on successful completion awards the candidate a nationally recognised and accredited qualification. The course is delivered in house by a food safety professional.

E.coli 0157: control of cross contamination Guidance

Current guidance clarifies the steps that food businesses need to take to control the risk of food becoming contaminated by E.coli 0157 and what businesses should be doing to protect their customers. The requirements contained in the guidance will be discussed during inspections where appropriate. Copies of the guidance and further information can be found at <http://food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide>

Waste- Your Duty Of Care

Lichfield District Council had over 600 incidents of fly-tipping in the last year. We are trying to reduce these incidents by cutting out the waste available to fly-tippers. As a business you have a duty to ensure that any waste you produce is handled safely and within the law. This is your 'duty of care'. Duty of care is a chain of responsibility for waste from the point of production to the point of disposal or recycling; this chain is recorded and is traceable in the event of an investigation.

Under your duty of care you must:

- store waste safely and securely;
- ensure your waste is only handled or dealt with by people or businesses that are authorised to do so;
- fill in and sign a transfer note for your waste; and
- keep waste transfer notes for all waste that you transfer or receive for at least **two** years.

Environmental Health will be undertaking inspections, stop and searches and investigations into incidents of fly-tipping to ensure that all businesses comply with their duty of care. I thank you in anticipation of your co-operation. If you would like any further information or advice please contact Environmental Health on **01543 308000**.

Safer Food Better Business

The Food Standards Agency does not produce printed versions of the 'Safer Food Better Business' food safety management packs and associated 'Diary Sheet' refill packs. You can download print friendly versions of all the material at www.food.gov.uk/business-industry/caterers/sfbb/ These print friendly versions also allow you to complete and store them electronically directly to your computer. Should you decide to keep your records electronically they must be available for officers to review during any inspection.

News

Up to date news and information on food safety can be found on the Food Standards Agency Website here: <https://www.food.gov.uk/news-updates>

