

## Commercial Team Premises Inspection Report

Name of Business:	Cobwebs
Address:	High Ash Country Store Goose Lane Abbots Bromley Staffs
Date of Inspection:	17th August 2017
Type of Inspection:	Full
Areas Inspected:	Kitchen, toilet
Records/Documents Inspected:	Safer Food Better Business folder, temperature records.

### 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 <a href="http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf">http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf</a>
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"> <li>• Food Safety and Hygiene (England) Regulations 2013</li> <li>• Regulation (EC) No. 852/2004</li> <li>• Food Safety Act 1990</li> <li>• The General Food Regulations 2004</li> <li>• Food Information Regulations 2014</li> <li>• Health Act 2006</li> </ul>

## Schedule A – Legal Requirements

No.	Item	Timescale
	<b>Food Hygiene and Safety</b>	
1.	No legal contraventions noted.	
	<b>Structure and Cleaning</b>	
2.	<p>There was no hot water supply to the wash hand basin in the outside toilet (this matter had been highlighted on the previous inspection).</p> <p><b>Provide a supply of hot running water to the wash hand basin in the outside toilet</b> (I will contact you in approximately a month's time to establish the current situation).</p>	<b>1 month</b>
	<b>Confidence in Management/Control Procedures</b>	
3.	<p>Your Safer Food Better Business folder was a little 'fragmented', and required organising (I understand this has now been completed). The only other matter I would ask you to address in the Safer Food Better Business folder is to include information about your sales of unpasteurised milk (and the controls you have in place) at Cobwebs.</p> <p><b>Review your Safer Food Better Business folder</b></p>	<b>In hand</b>