

Commercial Team Premises Inspection Report

Name of Business:	Fish Hut Burton Ltd
Address:	Unit 19 Northside Business Park Hawkins Lane Burton upon Trent DE14 1DB
Date of Inspection:	12 th October 2018
Type of Inspection:	Full
Areas Inspected:	Servery, kitchen/middle preparation room, potato preparation room, toilets (plus rear areas not in use at the time).
Records/Documents Inspected:	SFBB Temperature Records Pest Control 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	30	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

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1.	<p>(a) There was a bag of Italian Salad which had a use by date of 10.10.2018 in your fridge. I acknowledge that this was voluntarily disposed of at the time of my inspection.</p> <p>Ensure you operate an efficient stock control system, checking the dates of food on a daily basis.</p>	Immediately
	Structure and Cleaning	
2.	<p>(a) The tiles within the potato preparation area had a build-up of food debris, and some tiles were damaged.</p> <p>Clean the tiles in the potato preparation area to remove the build-up of food debris and keep in a clean condition, and repair/replace the damaged tiles</p> <p>(b) There was food debris on the floor underneath the shelving (middle preparation room).</p> <p>Clean this area.</p> <p>(c) Considering that most of the food preparation is being undertaken in the middle preparation room, and there is no conveniently located wash hand basin in this area, you are advised to install a wash hand basin in this vicinity.</p> <p>Install a wash hand basin that is provided with hot and cold running water, materials for cleaning hands and materials for hygienic drying.</p>	<p>Immediately</p> <p>Immediately</p> <p>2 months</p>
	Confidence in Management/Control Procedures	
3.	<p>(a) Some of the records had not been filled in. These included the opening checks for 11.10.18, the cleaning records had not been filled out since 31.08.2018 and there were no temperature checks for the 11.10.2018.</p> <p>You must keep your records up to date.</p> <p>(b) When looking at the bain marie and hot hold temperatures that have been recorded some of them did not meet the legal requirement. When you were asked about these temperatures you said that they are being recorded before the shop has been set up fully.</p>	Immediately

No.	Item	Timescale
	Ensure that the temperatures are recorded once the shop is fully set up.	Immediately