

**Environmental Health Food and Safety Team
Food Premises Inspection Report**



Name of Business:	De-Raj
Address:	39 Albion Street, Rugeley
Registered Address if different:	As above
Date/Time:	31 st May 2013 at 6pm
Type of intervention:	Routine Food Hygiene Inspection
Type of Business:	Indian Restaurant and takeaway
Areas Inspected/audited:	All areas
Records/Documents Inspected:	Safer food better business
Samples Taken	None

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 Hygiene (England) Regulations 2006 • Regulation (EC) No. 852/2004 Hygiene of Foodstuffs • Food Safety Act 1990 • The General Food Regulations 2004 • Health and Safety at Work etc. Act 1974 • Health and Safety Regulations made under the above Act.

Overview of key areas	Annex 5 score
<p>Compliance with food hygiene and safety procedures:</p> <p><i>There were good procedures in place at the time of inspection. A matter regarding personal hygiene was picked up.</i></p>	5
<p>Compliance with structural requirements:</p> <p><i>Generally good compliance, some structural concerns were noted</i></p>	10
<p>Confidence in management/control procedures:</p> <p><i>Good documentation was found at the premises.</i></p>	0
<p>Total Score</p>	Total 15
<p>Food Hygiene rating</p> <p><i>There were some good standards found at the time of inspection. Some items were picked up to address to improve your score for next time</i></p>	

- The text in **RED** outlines the work needed to comply with the law.
- The text in **GREEN** below the red lists recommendations of good practice that I hope you will implement.

No.	Compliance with Food Hygiene and Safety Procedures
1.	<p><u>Personal hygiene</u></p> <p>At the time of the inspection there was a lota found in wash hand basin. This practice must cease as it presents a contamination risk, you must find a suitable place to store the item so as to prevent the risk of contamination.</p>
	<p>Compliance with Structural Requirements</p>
2.	<p><u>Structure</u></p> <p>The flooring in corridor was heavily scored at the time of the inspection. Replace or renew the covering to leave in a sound and easy to clean condition.</p>
3.	<p><u>Cleaning and Disinfection</u></p> <p>The door in kitchen had food splashes on it. Clean the door and maintain in a clean condition.</p>
4.	<p><u>Equipment</u></p> <p>At the time of the inspection there was a leak behind fridge. Investigate where the leak is coming from to enable you to repair the equipment.</p>
5.	<p>At the time of the inspection the outside door on the storage shed was badly deteriorated and is not pest proof. At the time of the inspection you told me this was now not being used for food and it was being stored inside. If you wish to use this shed for food storage in the future you must ensure that is suitably pest proof.</p>
6.	<p><u>Miscellaneous</u></p> <p>At the time of the inspection there was a prayer rug being kept underneath the oven. You must ensure any non-food items are not stored in the food preparation area.</p>