

## Commercial Team Premises Inspection Report

|                              |   |
|------------------------------|---|
| Name of Business:            | The Derby Inn   |
| Address:                     | 17 Derby Road<br>Burton upon Trent<br>Staffordshire<br>DE14 1RU |
| Date of Inspection:          | 17th May 2018   |
| Type of Inspection:          | Full routine  |
| Areas Inspected:             | All   |
| Records/Documents Inspected: | Safer food better business (SFBB), daily diary sheet            |

### 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 | 15  | 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> </ul> |

## Schedule A – Legal Requirements

| No.  | Item  | Timescale   |
|--|---|-------------|
| <b>Food Hygiene and Safety</b>                     |   |             |
| NA   |   |             |
| <b>Structure and Cleaning</b>                      |   |             |
| 1.   | The wooden spatulas used to handle pizzas was worn and difficult to clean. <b>You must replace these spatulas with ones that are easy to clean.</b> I recommend using a plastic spatula as this will be easy to clean will not splinter like with your wooden utensils. | Immediately |
| 2.   | The timber around the wash hand basin at the bar is rotten and the timber untreated in areas, making it difficult to clean. <b>You must repair all rotten timber in this area and suitably seal it ensuring it is easy to clean on completion of works.</b>             | 2 Months    |
| 3.   | There was much mould growth throughout the cellar along walls. <b>You must clean and repaint these walls.</b>   | 2 Months    |
| <b>Confidence in Management/Control Procedures</b> |   |             |
| 4.   | You were in the process of updating your safer food better business pack (SFBB) at the time of my inspection. <b>You must complete your SFBB so that it reflects all food activities.</b>   | 2 Months    |
| 5.   | Your daily diary has not been consistently completed. <b>You must ensure you are completing your daily diary.</b>   | Immediately |
| 6.   | You have no allergen sign displayed. <b>You must display an allergen sign in a conspicuous part of your premises that prompts customers to discuss their allergens with you.</b>  | 1 Month     |