

Commercial Team Premises Inspection Report

Name of Business:	Next PLC
Address:	MSU 2 Underhill Walk Coopers Square Burton on Trent Staffs DE14 1DE
Date of Inspection:	15th June 2018
Type of Inspection:	Full
Areas Inspected:	Shop. Store room.
Records/Documents Inspected:	None

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	10	For more details on how the scores are calculated, please visit http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrsguidance.pdf
Your Worst Score	5	
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• Health Act 2006

Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1.	No legal contraventions noted.	
	Structure and Cleaning	
2.	No legal contraventions noted.	
	Confidence in Management/Control Procedures	
3.	No legal; contraventions noted.	