

Commercial Team Premises Inspection Report

Name of Business:	Bear Coffee
Address:	33 High Street Uttoxeter Staffs ST14 7HN
Date of Inspection:	10th October 2018
Type of Inspection:	Full
Areas Inspected:	Servery, kitchen, middle room (wash up), outdoor store room, toilets
Records/Documents Inspected:	Safer Food Better Business, policy statement, associated 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	15	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 and Safety at Work etc. Act 1974

	<ul style="list-style-type: none"> • Health and Safety Regulations made under the above Act • Health Act 2006
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Schedule A – Legal Requirements

No.	Item	Timescale
	Food Hygiene and Safety	
1.	<p>The 'ice well' containing ready to eat salad items was operating at an air temperature of 14⁰c. A probed temperature of a food product showed a core temperature of 12⁰c. You are allowed a single period outside of temperature control of up to 4 hours. After which the food should either be wasted, or kept in a refrigerator operating at 8⁰c, or below.</p> <p>Either, adjust the temperature of this unit to operate at 8⁰c, or below, or introduce a system of time monitoring to make sure such foods are stored in this unit for less than 4 hours.</p> <p>(Keeping lids on the containers in this 'Ice Well' would help to keep the food colder).</p>	Immediately
	Structure and Cleaning	
2.	<p>(a) The front panel to the 'Beko' refrigerator (middle room) was stained, as was the white coloured base the unit the refrigerator was located on.</p> <p>Clean the front panel of this refrigerator and the base unit.</p> <p>(b) There was a small amount of debris on the floor under the pot wash sink (middle room).</p> <p>Clean the floor in this area.</p>	<p>Immediately</p> <p>Immediately</p>
	Confidence in Management/Control Procedures	
3.	<p>Generally speaking your food safety documentation was being completed very thoroughly. The only variance being:-</p> <p>(a) Calibration records had not been completed since 17th September 2018.</p> <p>Make sure your records are fully completed.</p>	Immediately