

## Food Premises Inspection Report IL1-PROTECT


Rowley Village Day Nursery 1A Carlyle Road Rowley Regis West Midlands B65 9BO	<b>Ref:</b> 040668/92300222 <b>Date:</b> 30 <sup>th</sup> November 2015 <b>Email:</b> [REDACTED] <b>Tel:</b> [REDACTED] <b>Please ask for:</b> [REDACTED]
<b>Premises Inspected (if different from above)</b>	

Person(s) Seen/Interviewed	Premises Type	Type of Inspection
[REDACTED]	Childrens Nursery	Food Safety

Areas Inspected	Records Examined	Date & Time of Inspection	Details of any samples procured
Kitchen	None Available	26 <sup>th</sup> October 2015 @ 9.30am	None

<b>Specific Law under which inspection conducted: (please tick applicable box)</b>	
<i>The Food Safety and Hygiene (England) Regulations 2013</i>	<input type="checkbox"/>
<i>Regulation (EC) No.852/2004</i>	<input type="checkbox"/>
<i>The General Food Hygiene Regulations 2004</i>	<input type="checkbox"/>
<i>Food Safety Act 1990</i>	<input type="checkbox"/>

<b>Matters discussed / Proposed action following inspection:</b> See attached schedule.
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Food Safety Risk Score	Food Safety Inspection Frequency	Food Hygiene Rating Scheme Score
92	Every 6 months	 <small>Major improvement necessary</small>

If you consider any of the work required, either verbally or in any schedule attached to be unreasonable, or would like to discuss any issues, please contact me on the telephone number above or my Senior Environmental Health Officer on 0121 569 6510. A revisit will be made in 3 months to check your food safety management system and monitoring records.

**Signed:**

**Name:** [REDACTED]

**Designation:** District Environmental Health Officer

*Any document issued by this Department may be released to a third party under the Freedom of Information Act*

**If you would prefer to receive a larger text version of this document, please contact this Division**



**Environmental Health**  
 Homes and Communities Directorate  
 Court House, 335-337 High Street, West Bromwich, B70 8LU  
 Telephone: 0121 569 6600 Facsimile: 0121 569 5117  
 e-mail: EHTS\_enquiries@sandwell.gov.uk



## SECTION 1 / LEGAL REQUIREMENTS

These items detail the work needed to comply with the legislation stated, if work to remedy the contravention is not completed within the time given then legal action may be taken.

Item No.	Legal Requirement Contravened	Works Required to Comply	Time Allowed for Completion
1.	<b>Regulation (EC) 852/2004 Article 5 Para 1</b>	<p><b><u>Food Safety Management System</u></b></p> <p>At the time of the inspection it was very disappointing to find that the most up to date Safer Food Better Business pack and monitoring records were not available for inspection.</p> <p>While I accept that the kitchen had recently been painted and [REDACTED] who usually looks after the documentation was on holiday, it is important that records are available for inspection and monitoring records are maintained when [REDACTED] is not at work.</p> <p><b>Failure to have a documented food safety management system adversely affects your Food Hygiene Rating Score.</b></p>	<b>Immediately &amp; on-going</b>
2.	<b>Regulation (EC) No 852/2004 Annex II Chapter XII Para 1</b>	<p><b><u>Food Hygiene Training</u></b></p> <p>At the time of the inspection it was noted that, [REDACTED] and 4 new members of staff needed to complete food hygiene training/refresher training.</p> <p>Ensure the training is completed as soon as possible and certificates are kept available for inspection.</p>	<b>2 Weeks</b>
3.	<b>Regulation (EC) No 852/2004 Annex II Chapter I Para 4</b>	<p><b><u>Hand Washing Facilities</u></b></p> <p>At the time of the inspection there was a teaspoon in the wash hand basin. The wash hand basin must be used solely for the washing of hands and not for any other purpose.</p>	<b>Immediately &amp; on-going</b>
4.	<b>Regulation (EC) No 852/2004 Annex II Chapter IX Para 3</b>	<p><b><u>Risk of Contamination</u></b></p> <ul style="list-style-type: none"> <li>Ensure the probe thermometer is always cleaned with antibacterial probe wipes prior to use. There were dry probe wipes and lemon scented refreshing wipes in the draw with the probe thermometer. These will not disinfect the probe prior to inserting in food. Other packs of probe wipes were available but not with the probe thermometer.</li> <li>A dirty dustpan and brush was being stored next to</li> </ul>	<b>Immediately &amp; on-going</b>

		a stainless steel bowl on the shelf beneath the sinks. Dirty cleaning equipment should not be stored next to food equipment.	
5.	<b>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</b>	<p><b><u>Cleaning</u></b></p> <p>The standard of cleaning throughout was generally satisfactory. However, the following areas require further attention;</p> <ul style="list-style-type: none"> <li>• The floor and floor wall junctions throughout.</li> <li>• Skirting boards.</li> <li>• Inside the chest freezer.</li> <li>• Inside the microwave ovens.</li> <li>• The baby sink.</li> <li>• The stainless steel unit in the centre of the kitchen.</li> <li>• Food containers.</li> <li>• Inside the tea and coffee cupboard.</li> </ul> <p>Ensure these areas are thoroughly cleaned and disinfected where necessary and maintain in a clean condition.</p>	<b>Immediately &amp; on-going</b>
6.	<b>Regulation (EC) No 852/2004 Annex II Chapter IX Para 4</b>	<p><b><u>Pest Control</u></b></p> <p>Food businesses must take all reasonable precautions to prevent food pests, namely rats, mice, cockroaches and flying insects gaining entry into food storage and preparation areas. This is to prevent the contamination of food stuffs.</p> <p>It is important that you carry out regular, thorough checks for evidence of pests in addition to the visits by your pest control contractor and keep a record of these checks either in the diary to the Safer Food Better Business pack or on the Food Management Record form enclosed with this report.</p>	<b>Immediately &amp; on-going</b>
7.	<b>Regulation (EC) No 852/2004 Article 5 Para 1</b>	<p><b><u>Stock Rotation</u></b></p> <p>There were a number of items of food in the freezer that were not labelled. All food items should be clearly labelled. Where foods are frozen down they should be labelled and dated with the freeze-down date.</p>	<b>Immediately &amp; on-going</b>
8.		<p><b><u>Food Hygiene Rating Scheme</u></b></p> <p>Your food business is included in the Food Hygiene Rating Scheme that has been introduced in Sandwell. This national scheme is being run by local authorities in England, Wales and Northern Ireland in partnership with the Food Standards Agency, and is designed to help consumers by providing information about the hygiene</p>	<b>For Information</b>

		<p>standards in restaurants, pubs, cafes, takeaways, hotels, supermarkets and other food shops.</p> <p>Elements of the score that you received in your recent routine food hygiene inspection have been used to generate a score under the scheme.</p> <p>Information is attached below on what score you have achieved under the scheme and why you have achieved this score.</p> <p>The score that you have achieved will be published on the FSA website at <a href="http://www.food.gov.uk/ratings">www.food.gov.uk/ratings</a>, and will be available for anyone to see. You will also be sent a sticker showing your current score at that time, and we encourage you to display these prominently at your food business premises. <b>Certificates are no longer available.</b></p> <p>The scheme includes safeguards for you as a business operator, and further information on these safeguards is included with the inspection report, and can also be viewed online at the above website, and at <a href="http://www.sandwell.gov.uk">www.sandwell.gov.uk</a>.</p> <p><b>A “food hygiene rating scheme revisit request form” is enclosed, should you wish to request a revisit to re-assess your food hygiene score.</b></p>	
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## SECTION 2/RECOMMENDATIONS

These items, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

Item No.	Works Recommended
	No Items


### Enclosed Advisory Leaflets

*In a bid to advise, guide and support local businesses, a selection of advisory leaflets may be enclosed with this letter, aimed at explaining the purpose of the inspection, the role of the Business Regulation Team, and issues that you should be aware of and addressing. For further advice, please visit our website <http://www.sandwell.gov.uk/foodbusiness>*

**Please Note:-** Installation of equipment such as refrigerated store rooms, freezers, ventilation and extraction equipment, etc., which may lead to noise and/or odour nuisances arising, should be discussed with an Officer of the Air Pollution/Noise Division of this Department.

Matters requiring Planning or Building Regulations approval must receive consent from the Planning Division of this Department at Sandwell Council House, Freeth Street, Oldbury, West Midlands, B69 3DE

# Food Hygiene Rating Scheme

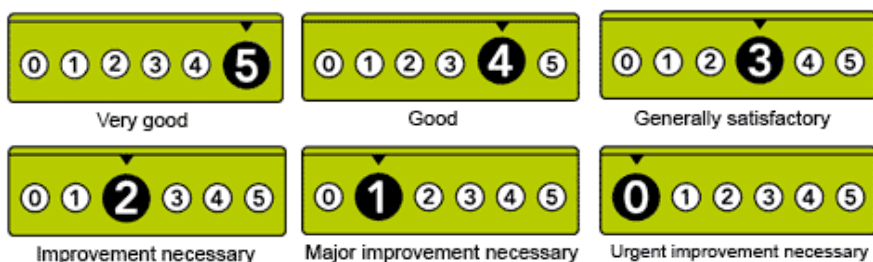
Criteria assessed	Annex score *	5
Compliance with food hygiene and safety procedures	5	
Compliance with structural requirements	10	
Confidence in management / control procedures	20	
<b>Food Hygiene Rating <sup>ψ</sup></b>		

Priority actions / improvement necessary	
Compliance with food hygiene and safety procedures	Good compliance with legal requirements.
Compliance with structural requirements	Standards of cleaning require improvements.
Confidence in management / control procedures	Documented food safety management system and monitoring records were not available for inspection.

## \* Guide to Food Hygiene Scores

Food hygiene / Structural requirements		Confidence in management	
0	Excellent	0	Highly Confident
5	Very Good	5	Moderately Confident
10	Satisfactory	10	Some Confidence
15	Fair	20	Little Confidence
20	Bad	30	No Confidence
25	Very Bad		

## <sup>ψ</sup> Guide to Food Hygiene Ratings



## Food Hygiene Rating Scheme: Notes

1. **Appeals:** If you consider that the rating given is unjust you may make an appeal to the lead officer for food. The appeal period is 14 days from the date of being told what your rating is (this includes weekends and public holidays). If you do not appeal within this time, your food hygiene rating will be published online at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)

Any appeal must be in writing (including by email), and you can obtain further information and forms on request, or alternatively download them from our website at

[http://www.sandwell.gov.uk/info/200176/business/2716/food\\_hygiene\\_rating\\_scheme\\_for\\_businesses](http://www.sandwell.gov.uk/info/200176/business/2716/food_hygiene_rating_scheme_for_businesses)

The lead officer for food will review your case (in some circumstances a further visit to your premises may be required) and you will be notified of the result within a maximum of seven days from the date that the appeal was lodged and your hygiene rating will then be published online at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings)

**Right to reply:** The owner or manager of the business also has a 'right to reply'. This is different from an appeal. If you wish to exercise your 'right to reply' you can obtain further information and forms on request, or from our website at

[http://www.sandwell.gov.uk/info/200176/business/2716/food\\_hygiene\\_rating\\_scheme\\_for\\_businesses](http://www.sandwell.gov.uk/info/200176/business/2716/food_hygiene_rating_scheme_for_businesses)

2. The 'right to reply' allows you to explain how the business has improved hygiene or to say if there were unusual circumstances at the time of the inspection. We may edit your comments in order to remove any offensive, defamatory, clearly inaccurate or irrelevant remarks. Other than that, what you say in your 'right to reply' will then be published online together with your hygiene rating at [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings).

There is no deadline for this so you can submit your 'right to reply' at any time up until your next inspection when you will get a new food hygiene rating.

3. **Requested revisit:** You will automatically be given a new food hygiene rating each time your premises are inspected - the frequency of these planned inspections depends on the risk to people's health. The greater the risk, the more often you will be inspected. However, if you make the improvements to hygiene standards that the local authority food safety officer told you about at your last planned inspection you can ask for a re-visit before the next planned inspection so that the hygiene standards in your premises can be reassessed with a view to giving you a new and higher food hygiene rating.

**You must put your request in writing (you can send an email) to the food safety officer that undertook the inspection of your premises. Further information and the appropriate form are available on our website at [http://www.sandwell.gov.uk/info/200176/business/2716/food\\_hygiene\\_rating\\_scheme\\_for\\_businesses](http://www.sandwell.gov.uk/info/200176/business/2716/food_hygiene_rating_scheme_for_businesses) or from [www.food.gov.uk/ratings](http://www.food.gov.uk/ratings), and you should read the information carefully before completing the form.**