

Food Hygiene and Food Standards Inspection Report



Details of Premises Inspected

Type of Business:

Name of Operator/

Proprietor: PAPA John's

Address: 55 Hobs Mow Road
Emsdon

Post Code Solihull

Registered Address:

Post Code

Date of inspection: 27/11/12

Time: 16.00 hrs

Legislation under which inspection was conducted:

- ✓ Food Safety Act 1990
- ✓ European Communities Act 1972 and any Orders or Regulations made there under
- ✓ Food Hygiene (England) Regulations 2006
- Food Labelling Regulations 1996 as amended
- General Food Regulations 2004

Whole or part of premises inspected (specify which parts):

Records and documentation examined

Food Safety Policy

Kitchen diary

Hazard Analysis discussed

☒ Y / ☐ N

SFBB Pack ☐

Samples taken

☒ Y / ☐ N (if yes provide details)

Summary of LEGAL REQUIREMENTS requiring attention:

- ① Thoroughly clean the ^{surround to the} fan in the walk in chiller.
- ② In the walk in chiller store boxes of unwashed peppers below any ready to eat products.
- ③ I was pleased to note that many items from the previous report have been addressed. However you still require a door to the toilet lobby. This lobby opens out into an area where you are preparing food.
- ④ There appears to be a leak to the ceiling in the toilet lobby and possibly in the toilet.

- ④ Undertake repairs to fix the leak and then paint the affected area.
- ⑤ The ceiling tiles are badly discoloured in areas - originating from your ventilation problem. Clean the ceiling tiles in the worst affected areas
- ⑥ Clean the W.C. compartment - There are cob webs at high and low level.
- ⑦ Provide a supply of surface sanitiser to be used to clean down work surfaces + hand contact points.

Summary of RECOMMENDATIONS requiring attention

- ① I recommend that you provide a dispenser for the blue towel used in the preparation area for hand drying.
- ② I recommend that you provide a cover to the light fitting in the area where the onions are chopped.

Summary of action to be taken by this Authority (please tick):

This inspection report only ☒ Follow up letter ☐
 Improvement Notice(s) ☐ Emergency Action ☐
 Revisit in ☐ (specify period) _____

This report only covers the areas inspected at the time of inspection. It does not indicate compliance with any provision of the legislation under which the inspection was carried out. It is not a statutory notice requiring works to be carried out.

Should you require any further information please contact me on 0121 704 6858

Signed: _____

Designation: FHO

Name in capitals: CATHERINE REAY

Signature of person seen at time of inspection: _____

Name in capitals: MR JOHAL

In case of dispute please contact Mark Hooker, Commercial Regulation Manager on 0121 704 6857



If you would like a copy of the Group's Enforcement Policy please contact the Food Team on 0121 704 8018.



Environmental Health is Quality Assured
 Fax 0121 711 4742, Email: environmentalhealth@solihull.gov.uk

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Rev6 Dec11

FOOD HYGIENE INSPECTION JOB SHEET

Date: 27/11/2012
Time: 16-10 pm

Officer's
initials: cmr

Job No:

Business Name: PAPA JOHNS
Address: 85 HOBS MONT ROAD
ELMDON
SOLIHULL
B92 8JL

Telephone No: E-mail address:

0121 7222700

Opening times and days: 16.00 hrs 11-45 Sun-Wed 16.00 - 12. Thurs 12.30 midnight

Size of Business

(Please ✓)

SE ☐

☐

1-4

☒

5-9

☐

10-19

☐

20-49

☐

> 50

Business Type: Take-Away

Interpretation needs:

Translation Needs: Language:

Name of Proprietor: Amr Johal Mrs Daljit Johal
Address of registered Office (if different from above):

Partnership

Telephone No: Fax

Inspection Details

Manager: As Above Ronnie Dini

Person seen (officer to complete) AS Above

Reviewed by

Date:

Choice of Intervention?

Official		Unofficial	
Ins	Inspection and Audit	A	Advice and Education
V	Verification & surveillance	Inf	Information Gathering
S	Sampling Visit		

This intervention/alternative enforcement strategy (AES): Date:

Is the premises 'broadly compliant'? Y / N

Any comments/areas particularly focused on using the flexibility allowed in the code?

NEXT intervention/alternative enforcement strategy (AES)

Suggest one of the following actions for consideration at the next due date, indicate as follows:

(Please ✓)

- ☐ Inspection/audit: [Optional – you may also wish to suggest ☐ full ☐ partial]
- ☐ Other (official control) intervention
(where permitted by code) – suggest which -
- ☐ Non official control intervention
(where permitted by code) – suggest which -
- ☐ Alternative Enforcement Strategy (AES)
(where permitted by code) – suggest which -

Where a partial audit/inspection/other intervention is suggested – any particular area(s) to focus on:

Nature of Food Business:

Catering/retail/manufacturing/domestic/mobile/other (Specify)

Approved Premises: Y (N) If yes which type

Foods Handled/Prepared:

Pizzas, potato wedges, chicken.

Bases for pizza pre prepared
Toppings added + baked.
All foods baked on site

Food Handlers:

Number of staff handling food:

Training (include level, no. of staff trained & when)

Additional training 45 hr rule Y/N
Sickness reporting procedure? Y/N
SFBB Training explained Y/N

unable to check training on line as
we could not access the training site
PAPA JOHNS OPERATING
E learning package - called
Ulearn system.
08/11/12 Oni audit - included training

Waste Disposal:

Details of contract for disposal of:

- Food waste 1x Veolia Bin
- Waste Oil No waste oil

Pest Control Restex 15/11/12 No evidence found

Transportation undertaken (Y) N If yes provide details of controls:

Hot food bags used. 4-5 mile radius
Cars used.

Hazard Analysis Progress

Own Documented System? ☒ Y / ☐ N

SFBB

☐ Y / ☐ N

NSFCm Document

Delivery/Purchase

Hazards identified

Cmri Audit premises x 2 yearly.
Deliveries Keystone Distribution Ltd.

Temperatures checked

☒ Y / ☐ N

Keystone have key +
delivered into
store - invoice
Marked

Recorded ☒ Y / ☐ N

Dates checked

☒ Y / ☐ N

Packaging checked

☒ Y / ☐ N

Storage

Hazards identified

Cold store 30c
Top counter 80c

Kitchen book - records checked.

Temperatures checked

☒ Y / ☐ N

Recorded? ☒ Y / ☐ N

Stock rotation system

☒ Y / ☐ N If yes provide details

3 - 2 day life depending on product

Cross contamination issues

Products labelled in chiller
Advice on shelf life displayed
Small quantities held in make-up area

Preparation

Hazards identified

Probe calibrated monthly.
Peppers chopped by hand - washed then chopped.

Cooking temperatures checked

☒ Y / ☐ N

Recorded ☒ Y / ☐ N

Pizza > 930c
Chicken wings / clippers > 750c

Food prepared and cooked to order -

Re-heating undertaken?

☒ Y / ☐ N If yes provide details of controls:

Potato wedges
Chicken products
Probed > 750c

Defrosting overnight in chiller overnight

Cooling undertaken?

☒ Y / ☐ N If yes provide details of controls

(Include additional information as necessary on separate sheet)

Structure (A sketch plan could be attached)

Structure poor

- ① Clean the fan to the chiller.
Food covered in walk-in freezer.
- ② Still no door to toilet lobby
- ③ Leak to toilet lobby requires repair / resurface
- ④ Towel dispense for blue roll
- ⑤ Ceiling tiles brushed from ventilation problem - ventilation now working.
- ⑥ Clean cobwebs in W. Compartment at high + low level.
- ⑦ Missing wall tile adjacent to door

Cleaning

Cleaning satisfactory?

Y/N - See comment re ceiling + toilet

Cleaning schedule in place?

Y/N Not seen

Cleaning materials used:

/Dish/cloth / procedure check

Cleaning procedures check

Detergent / degreaser
Antibacterial surface wipes
1 cloth used per day Day cloth.

Food Hygiene Risk Rating

Lobby door
Ceiling tiles

30	0	5	0	5	15	5	0	60
No 1	No 2	No 3	No 4	No 5	No 6	No 7	No 8	TOTAL
Pot. Hazard Handling	Pot. Hazard Method	Consumers at risk	Vulnerable Groups Catering	Compliance Hygiene/Safety	Compliance Structure	Confidence in Management	Significant risk (E.coli)	

SOTD Cat C.

Total score for Hygiene, Structure and Confidence in Management: 25

Equates to star rating of: _____

Advised FBO: Yes / No

Leaflet &/or information left: Leaflet / star rating insert

Score	Level of Compliance	Star Award
Up to 5	Excellent	★★★★★
Up to 15	Very Good	★★★★
Up to 25	Good	★★★
Up to 35	Fair	★★
Up to 45	Poor	★
Above 45	Very Poor	None

Additional information / Contraventions found:

Previous report items

no hot water to dble sink ✓

Renew hot water heater to WHB ✓

Secure kitchen WHB

Paper towels to WHB ✓

Door to toilet lobby missing

Onions stored toilet lobby ✓

cleaning - ceiling tiles, wall tiles ext walls door

Service ventilation ✓

Damage to kitchen floor minor?

Food Pois Compt 17/11/12

Ham, pineapple, cheese, tom.

different people helping out

placing toppings on pizza

No hats or gloves.

kitchen looked dirty

95 orders

walk in chiller

F.A.O Lath Reay

ULO V7.13a

REPORT PREPARED ON 21/11/12 AT 15:00

DETAILS OF SERVICE REQUEST

Ill after eating pizza- kitchen area dirty etc

COMPLAINT CATEGORY: FCA - Food Complaint - Microbiological
COUNTRY OF TRADE: GB - UNITED KINGDOM
UNIT: P6 - Food
INVESTIGATING OFFICER: SJC - Stuart Cheatham
RECEIVING OFFICER: HZC - Heather Cross

DATES

DATE RECEIVED: 19/11/2012
DATE OF FIRST RESPONSE: 19/11/2012
TARGET RESPONSE DATE: 26/11/2012

NAME OF PERSON COMPLAINED AGAINST

PREMISES REF: F98***85HO/3

NAME: Papa Johns
LA REF: 128130

MOBILE: 0121 722 2700
UPRN/USRN: 100071364598
EASTING: 414719
NORTHING: 282883

PREMISES ALARM STATUS: N

ADDRESS COMPLAINED AGAINST

PAPA JOHNS
85 Hobs Moat Road
Elmdon
Solihull, West Midlands
B92 8JL WARD: Lyndon

MOBILE: 0121 722 2700
UPRN/USRN: 100071364598
EASTING: 414719
NORTHING: 282883

FULL DETAILS OF CLIENT

WARD:

HOW RECEIVED: C - Contact Centre - Connect

DATE SERVICE REQUEST RECEIVED : 19/11/2012

TEXT

19/11/2012 14:06 HZC

Subject Details :

Name Papa Johns

Address 85, Hobs Moat Road

Elmdon

Solihull

B92 8JL

Phone

Details of Call :

How did the customer contact us Telephone
Complaint subject Food Complaint

Details of Complaint On Sat 17.11.2012

Placed order and noticed,
different persons (taxi drivers, etc) wer helping out and even placing
toppings on pizzas?. None of the workers had hats\gloves on whilst
preparing food and kitchen area looked 'dirty'

COST AND TIME CHARGED

PAYMENT RECEIVED: No

RESULT AND FURTHER ACTION

ACTION TYPE: A - ADDING AN ACTION
Action record initiated under record number 146402

1 J17 Job Allocated - by Manager

19/11/2012 DCH