

NON MANUFACTURERS INTERVENTION REPORT FORM

**TYPE OF INTERVENTIONS - inspection/partial inspection/audit/monitoring/
surveillance/verification/formal sample.**

**THIS REPORT ONLY COVERS THOSE AREAS INSPECTED AT THE TIME OF THE INSPECTION. IT DOES
NOT INDICATE COMPLIANCE WITH FOOD SAFETY LAW. IT IS NOT A STATUTORY NOTICE.**

Officer's Name (print) [redacted] Designation E110

Assisting officer — Date 29/06/10 Time of Arrival 10:30

**If you require a meeting in person please arrange an appointment by phone before visiting
an office. This will ensure an officer is present to meet you.**

Food Safety Team, 21-22 Calthorpe Road, Edgbaston, Birmingham B15 1RP ☒ 0121-303 4111

Area Office North, 581 Tyburn Road, Erdington, Birmingham B24 9RX ☐ 0121-303 9900

Area Office South, Cobalt Square, 3rd Floor, 83 Hagley Road, Birmingham B16 8QG ☐ 0121-303 5440

Name of Inspecting Officer's Line Manager [redacted]

Officer's Signature [redacted]

BUSINESS DETAILS

Name and Address of Premises

Pough 2 Huron, 135 Hagley Road, Birmingham, B16 8LS

Telephone: 0121 454 4111 ✓ Mobile No. 017 057 1111

Food Business Operator (FBO)/Company: JIM Partnership [redacted]

Sole Proprietor ☐ Partnership ☒ Ltd Company ☐

Home Address of FBO / Head Office Address used as above [redacted]

Date of Birth of FBO: —

Manager / Person in Charge: [redacted] (General Manager)

Person Seen & Position: —

Operating Hours: 24 hours

Type of Premises: Hotel / Restaurant

Special processes or equipment used —

Customer Base (tick all that apply): Retail ☐ Catering ☒ Wholesale ☐

Outside Catering ☐ Special Events ☐ Delivery ☐

Volume of Food Produced (weekly/Daily) 20 meals per day unless an event (up to 80 people)

Scope of Trade: Local ☒ Regional ☐ National ☐

Number of food handlers trained 15-16 food handlers

Type of food hygiene training undertaken All chefs in the kitchen have received Basic

Comments Food Hygiene training. Head chef has received HACCP training.

Areas of premises inspected Main Kitchen & Bar Area

Records Inspected Food Safety Management System, Die Dhygiene Record

Samples taken -

Fridge/freezer	Temperature °C	Food at process/step	Temperature °C
<u>Waffle in Chiller</u>	<u>5.4 °C</u>		
<u>Freezer</u>	<u>-17 degrees x</u>		

Leaflets provided -

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)

Overall Assessment

- Analysis complete and all controls in place ☒
- Analysis complete and some controls in place ☒
- Analysis complete and no controls in place ☐
- Incomplete analysis and all controls in place ☐
- Incomplete analysis and some controls in place ☐
- Incomplete analysis and no controls in place ☐
- No analysis, all controls in place ☐
- No analysis, some controls in place ☐
- No analysis, no controls in place ☐

Does the business comply with Duty of Care (refuse removal)? Yes ☒ No ☐

Does the business comply with Smoking legislation? Yes ☒ No ☐

INSPECTION CARRIED OUT UNDER (please tick)

- Food Hygiene (England) Regulations 2006 ☒
- Regulation (EC) No. 852/2004 ☒
- Food Safety Act 1990 ☒
- General Food Regulations 2004 ☒
- Food Labelling Regulations (as amended) 1996 ☒
- Health & Safety at Work etc Act 1974 & Associated Regulations ☐

INSPECTION DISCUSSED WITH PROPRIETOR/MANAGER/REPRESENTATIVE?
YES/NO

FURTHER ACTION TO BE TAKEN BY LOCAL AUTHORITY

NONE ☒ REVISIT ☐ LETTER ☐ STATUTORY NOTICE ☐ OTHER ☐
(specify)

If you feel that the works required are unreasonable please contact the officer's manager.

Data Protection. The information in this form will be stored on computer and used for administrative purposes. All personal information will be kept secure. Information concerning the hygiene, structure and confidence in management will be made available on Birmingham City Council's website as part of the 'Scores on the Doors' scheme and copies of the form may be made available on request to members of the public. For more information scores on the doors, visit www.birmingham.gov.uk/hygienscores

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