

Inspection Report

Establishment Name:	Phoenix Centre
Establishment Address:	Phoenix Pupil Referral Unit, Gervas Road, Leicester LE5 2EJ
Food Business Operator:	Leicester City Council

Reference:	16/00056/CP
Date:	22 May 2018
Inspection Date:	21 May 2018

Inspector:	
Telephone:	
E-mail:	

This is a report of the food inspection that I recently carried out at your food establishment. Following the inspection, according to the Food Hygiene Rating Scheme, I rated your establishment as **4 - Good**. For information about how your score was calculated, to appeal or to request a re-rating see the leaflet left at the time of the inspection titled 'Your Food Hygiene Rating' or look at food.gov.uk/ratings.

Please display the enclosed sticker in a prominent place on your front door or window.

The items listed in this report are contraventions of current legal requirements, except where indicated as **Advice**. The contraventions should be put right within the timescales indicated, which begin on the date that you receive this report.

Should there be any significant changes to your business, including if you sell or close the business, you must notify us.

For further information and advice about food safety, visit www.leicester.gov.uk/food or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
Food Safety Procedures				
1	Regulation (EC) No 852/2004 Article 5	You did not have the Safer Food, Better Business pack in the kitchen. There was therefore no written record of the food safety procedures that need to be followed.	Keep the Safer Food, Better Business pack in the kitchen at all times so that there is always a written record of the food safety procedures to be followed in your business.	Immediate
Advice		Safer Food Better Business packs are available from Cornwall Council – they do cost price catering packs at £19.50 and diary sheets at £16.99. Call 0300 1234 212 (opt 2) or look online at https://www.cornwall.gov.uk/health-and-social-care/food-safety/safer-food-better-business-sfbb/ You can also download the up to date version of the pack from the Food Standard Agencies website. See https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers .		
Equipment				
2	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The cooker was dirty.	This must be thoroughly cleaned and maintained in a clean condition.	Immediate
Risks of Food Contamination				
3	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Raw food, i.e. sausage, was stored next to cooked/ready to eat foods, i.e. bread, in the freezer. This can result in cross contamination that could lead to food poisoning.	Reorganise the freezer to ensure that cooked/ready to eat food is always stored separately and above any hazardous raw food items.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
Allergen Information				
4	Food Information Regulations 2014 Regulation 5	You had not identified the allergens in the breakfasts that you serve.	You must ensure that the allergen information available covers all the foods you serve.	Immediate
	Advice	There is a free food allergy training course available on line, that might be of interest to you: http://allergytraining.food.gov.uk/english/		
	Advice	I recommend that you put a notice up where parents can see it to remind parents to let you know if their child develops any food allergies or intolerances.		