

# 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:	12 November 2019
Inspection Date:	11 November 2019

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 **1 - Major Improvement Necessary**. 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](http://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.

A revisit will be made early next term to check that the matters in this report have been dealt with.

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](http://www.leicester.gov.uk/food) or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
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### Food Safety Procedures

1	Regulation (EC) No 852/2004 Article 5	You had not completed the Safe Methods sections in the Safer Food, Better Business pack.	Work through the safe methods sections and complete all relevant columns in the pack*. Ensure you follow these safe methods in your business.	30 <sup>th</sup> November 2019
	<b>Advice</b>	You must keep the diary section of the Safer Food, Better Business pack up-to-date to show that you are checking critical food safety points in your business and following safe methods of food preparation. Ensure that you record any corrective action you take in relation to food safety matters in your daily records.		
	<b>Advice</b>	*The pack you have is out of date. The pack has been substantially revised and updated particularly in relation to allergen management. The most up to date version of the pack can be found at: <a href="https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack_2.pdf">https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack_2.pdf</a>		

### Cleaning and Maintenance

2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following were dirty: <ul style="list-style-type: none"> <li>• Dish washer recess</li> <li>• Kitchen cupboards</li> <li>• Surfaces adjacent to the oven and fridge</li> <li>• Wall and pipework under the window area</li> <li>• Seam along the metal strip to the worktop</li> </ul>	These items must be cleaned and maintained in a clean condition.	30 <sup>th</sup> November 2019
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No.	Regulation	Contravention	Action Required	Timescale
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The paint on the kitchen window frame was worn and/or damaged.	Remove any loose paint to a sound base and redecorate ensuring the finished surface will be easy to clean.	31 <sup>st</sup> December 2019
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The dish washer was broken and had been removed.	Repair or replace the dishwasher.	31 <sup>st</sup> December 2019
<b>Equipment</b>				
5	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The following equipment was dirty: <ul style="list-style-type: none"> <li>• Refrigerator</li> <li>• Microwave</li> <li>• Hob</li> <li>• Oven</li> </ul>	These must be thoroughly cleaned and disinfected and maintained in a clean condition.	Immediate
<b>Risks of Food Contamination</b>				
6	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Raw food, i.e. lamb was stored next to ready to eat food i.e. bread in the chest freezer. This could result in cross contamination that could lead to food poisoning.	Reorganise the freezer to ensure that ready to eat food is always stored separately from any hazardous raw food items.	Immediate
7	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 2	An open jug of red liquid (possibly soup or sauce) was found in the fridge. It wasn't labelled or dated.	Open foods should be stored in covered containers to prevent contamination (including allergen contamination) and discourage pests.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
	<b>Advice</b>	You must ensure that there is no risk of allergen contamination. For example:  a) equipment and utensils are properly cleaned and disinfected in between use. b) open products and ingredients are stored in covered containers c) foods containing allergens have dedicated serving utensils		
Temperature Control				
	<b>Advice</b>	Eggs should be stored in the refrigerator in accordance with the instructions on the label.		
Acrylamide				
	<b>Advice</b>	Acrylamide is a natural chemical substance formed when starchy foods, such as potatoes and bread, are cooked at high temperatures (above 120°C) for long periods. It can be formed when foods are baked, fried, grilled, toasted or roasted. Acrylamide is harmful to health. New regulations require you to ensure levels of acrylamide in food are as low as reasonably achievable -see the leaflet I left with you and there should be a section in the new SFBB pack.		
Allergen Information				
8	Food Information Regulations 2014 Regulation 5	You had not provided information on the allergens that are present in the various foods you provide at breakfast and the foods that City Catering provide you with.	You must ensure that allergen information is available. You must include all the foods you sell and also the drinks you provide as some of these also contain allergens.	Immediate
	<b>Advice</b>	There is a free food allergy training course available on line, that might be of interest to you: <a href="http://allergytraining.food.gov.uk/english/">http://allergytraining.food.gov.uk/english/</a>		

No.	Regulation	Contravention	Action Required	Timescale
	<b>Advice</b>	You need to develop a system so staff can identify which children have food allergies. For example a photo board or file so it is clear which child has an allergy and what the food is. The information must be kept up to date.		