

PREMISES INSPECTION REPORT

Resident Services

Thurrock Council, Civic Offices, New Road, Grays, Thurrock, Essex RM17 6SL

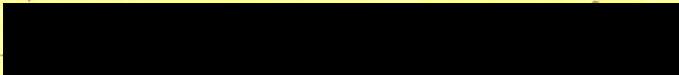
Email: foodsafety@thurrock.gov.uk or healthandsafety@thurrock.gov.uk

Trading name and address of business (and registered address if different): Railway Tavern

King Street Stanford-Le-Hope

Name of food business operator/proprietor: _____

Type of business: Pub / Restaurant Date/Time of visit: 24.1.2024

Person seen/interviewed: 

Food law under which inspection conducted: The Official Feed and Food Controls (England) Regulations 2009, The General Food Regulations 2004, The Food Safety and Hygiene (England) Regulations 2013, The Food Information Regulations 2014, Regulations (EC) No: 178/2002, 852/2004, Health & Safety at Work etc. Act 1974.

Areas inspected (specify): Kitchen / Cellar

Documents/Records examined: Old Temperature records

Samples taken: None

Key points discussed during inspection: food procedures, practices & systems, policy

- | Key points discussed during inspection | Timescale for Compliance |
|--|--------------------------|
| <u>(1) No Documented Food Safety system in place. This can be achieved by using Safer Food Better Business Pack (catering) from Food Standards Agency / Food Safety - ^{HLK} SITE (DOWNLOAD)</u> | <u>LEGAL 14 days</u> |
| <u>(2) Temperature records not up to date to monitor & record fridge/freezer (cooling) & hot holding temperatures</u> | <u>Immediate</u> |
| <u>(3) Cleaning - Deep clean of grill & rational oven - ceiling needs cleaning/painting</u> | <u>LEGAL 1 week</u> |

L = Legal requirement R = Recommendation


Action to be taken by the Local Authority:

General Advice given (see above)

Formal notices to follow

Letter to follow

Matters to be considered for legal action

Authorised Officer:  Food Operator: 1

Signed:  Signed: 

Name (in capitals):  Name (in capitals): 

Date: 24.1.2024

Designation: Food Safety Officer

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FORM FS2a

Trading name and address of business:

RAILWAY TAVERN KING STREET
STANFORD-LE-HOPE

Key points discussed during inspection (continued):

- (4) PROBE / DIARY NOT WORKING - MAY NEED BATTERY OR REPLACEMENT REQUIRED.
- (5) HARDEN CUTTING BOARDS USED IN KITCHEN, USE WASHABLE PLASTIC CUTTING BOARDS INSTEAD ~~THAT~~

Timescale for Compliance

100%
1 week
Legal
1 week

L = Legal requirement R = Recommendation

Authorised Officer

Signed:

P. N. STWARDS

Name (in capitals)

P. N. STWARDS

Date:

24.1.2024

Food Operator

Signed:

[Signature]

Name (in capitals)

GEORGE STYLIANO