

Response to Request for Information

Reference FOI 000862
Date 08 February 2017

Food Safety Report – The Co-Operative

Request:

I'd like to request a copy of the food safety officer's report which led to the FSA food hygiene rating of one for the following premises, please.

The Co-Op
8 - 10 School Road
Tettenhall Wood
Wolverhampton
West Midlands
WV6 8EJ

In response to your request, please find attached report of food hygiene inspection carried out at:

The Co-Operative
8-10 School Road
Tettenhall
Wolverhampton
WV6 8EJ

on the 10th October 2016. This inspection was the last intervention carried out at this premise, and led to the Food Hygiene Rating Score of 1 Star.

Food Premises intervention report

Name and address of premises visited:	The Co-operative, 8-10 School Road, Tettenhall, Wolverhampton WV6 8EJ					
Type of business	Restaurants and Caterers	Retailers <input checked="" type="checkbox"/>	Primary producers	Manufacturers and Packers	Importers/Exporters	Distributors/Transporters

Date and time of visit(s):	10.10.2016 - 3pm - 3.45pm.					
Name of person(s) present at visit(s):	[REDACTED]					
Type of visit:	Inspection <input checked="" type="checkbox"/>	Monitoring	Surveillance	Verification	Audit	Sampling
Relevant Food Law:	Food Safety and Hygiene (England) Regulations 2013 Regulation (EC) no. 853/2004 Hygiene of Foodstuffs Food Safety Act 1990 Regulation (EC) no. 1169/2011 Food Information for Consumers Health and Safety at Work etc. Act 1974 Health and Safety Regulations made under the Act					
Areas where observations were made:	Entire premises <input checked="" type="checkbox"/>	Part of premises: (to specify)				
Documents/records examined:	Food safety manual Pest control records					
Follow up action:	Food hygiene rating sticker and letter will be sent through the post.					

The midcounties Co-operative
Co-operative House, Warwick
Technology park,
Gallows Hill
Warwick
CV34 6DA

**Food Premises
intervention report**

The following matter(s) need your action to ensure safe food is being provided
at/from the premises:

Legal Requirements

- ① Do not store raw meats / chicken next to ready to eat foods (ie: cheese). Raw foods must be stored below, and not next to ready to eat foods.
 - ② fit a brush seal to the rear external door to prevent pest entry.
 - ③ Gaps to recording were noted for temperature monitoring, daily date and quality checks and goods received. Keep up to date to collect internal policy/procedure and HACCP.
- Recommendations

- ① Review your documented food safety management system.

Please contact me if you need any help:

RITA BRAHAM, District Environmental Health Officer
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Civic Centre, Wolverhampton WV1 1DA
Tel: 01902 55037
e-mail: rita.braham@wolverhampton.gov.uk

Date: 10.10.2016.

Signed: 