

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): Gloucester Ward,

Thurrock Community Hospital

Name of food business operator/proprietor: Essex Partnership University Trust

Type of business: Hospital Date/Time of visit: 20/12/23

Person seen/interviewed: [Redacted]

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): Occupational Therapist kitchen

Documents/Records examined: Temperature records

Samples taken: None.

Key points discussed during inspection:	Timescale for Compliance
<u>① Inspected fridge in OT kitchen, which was turned on, but clean and empty of all food.</u>	<u>Ongoing</u>
<u>② Discussed with [Redacted] re: checking temperature of one sandwich per delivery (being treated and clearly labelled as a tester). Sandwiches are all stored in main kitchen now.</u>	<u>Ongoing</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

Signed: [Redacted]

Signed: [Redacted]

Name (in full): [Redacted]

Name (in full): [Redacted]

Date: 20/12/23

Designation: EHO