

Please ask for: Emily Mackinnon My Ref: 010907

Extension No: 01543 464689 Your Ref:

E-Mail: emilymackinnon@cannockchasedc.gov.uk

Date: 19 June 2023

Dance Equality 17 Butts Way Norton Canes Cannock Staffordshire WS11 9PL

Dear Sirs

Dance Equality @ Crystals Academy 10 Market street, Hednesford.

Your business is "low risk" and consumers would not generally recognize it as a food business, and is therefore exempt from the Food Hygiene Rating Scheme (FHRS) www.ratings.food.gov.uk at this time. You will continue to be inspected in the usual way; your business name and full or partial address will published on these websites but "Exempt" will be in place of a food hygiene rating.

The Environmental Health Division aims to support growth of the local economy through fair and accountable business regulation. If you think any of our requirements are unreasonable, or if you feel legal requirements have not been clearly explained to you, please contact environmentalhealth@cannockchasedc.gov.uk If we are unable to resolve your concerns you may access the Council's complaints procedure on www.cannockchasedc.gov.uk/reportit

Yours faithfully / sincerely,

Emily MacKinnon

Environmental Health Officer/ Food and Safety Officer



Environmental Health Food and Safety Team - Food Premises Inspection Report

Name of Business:	Dance Equality
Address:	Dance Equality, 17 Butts Way, Norton Canes, Cannock, Staffordshire, WS11 9PL
Registered Address(if different)	As above
Date/Time:	14.6.23
Type of intervention:	Inspection of food storage area and paperwork only
Type of Business:	Dance event manager- serving hot and cold drinks and prepacked snacks only
Areas inspected/audited:	Crystals Academy 10 Market street, Hednesford
Records/Documents Inspected:	Food policy document
Samples Taken	n/a

Purpose of Inspection

The purpose of the inspection was to help you provide safe food by complying with the following legislation:-

- Food Safety and Hygiene (England) Regulations 2013
- Regulation (EC) No. 852/2004 Hygiene of Foodstuffs
- Food Safety Act 1990
- The General Food Regulations 2004

Satisfactory standards of compliance	
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	Annex
	5
	score
Compliance with Food Hygiene and Safety Procedures (e.g. food handling practices, personal hygiene):	
Satisfactory compliance with food hygiene requirements.	0
Compliance with Structural Requirements (e.g. structure, general cleaning and disinfection, equipment, lighting/ventilation, pest control):	
Satisfactory compliance with food hygiene requirements.	0
Confidence in Management/Control Procedures (e.g. food safety management procedures, food hygiene training): Satisfactory compliance with food hygiene requirements but ensure any food handlers are aware of your legal responsibilities in regards providing Allergen information.	
Recommendations	
none	