

# Food Safety Report

**Name of establishment:**

Decadent Catering

**Address:**

86 Conduit Street  
Leicester  
LE2 0JN

**Food business operator:**

Paul Ramsey

## SmileSafe Rating

**Inspection date:** 7 Oct 2010

### Food hygiene practices

- Food handling
- Temperature control
- Personal hygiene of staff



SmileSafe rating:



### Structure

- Cleanliness
- Maintenance and repair
- Facilities



### Confidence in management

- Food safety procedures
- Track record of business
- Food hygiene training



**The poorest rating above determines the SmileSafe rating**

😊 High standards of food hygiene      😞 Unsatisfactory standards, some major problems

🙂 Satisfactory standards, some issues raised      😞 Highly unsatisfactory standards, enforcement action likely

## Summary of Inspection Findings

Food handling practices were very good. Deliveries are checked in and stored in appropriate conditions and where required, at safe temperatures. Stock control was good and raw and cooked/ready to eat foods were kept separate. Orders are prepared as close as possible to delivery times. Food handlers were wearing clean protective clothing. The establishment was in good repair and there was a high standard of cleaning in place. A documented food safety management system was in place and routine daily food safety management checks were being carried out. Record keeping was good. All food handler had received training in food hygiene.

Inspector: David Howard

Signature:

Leicester City Council, Food Safety Team,  
New Walk Centre (A4), Welford Place,  
Leicester, LE1 6ZG

Tel: 0116 2527001  
[www.leicester.gov.uk/food](http://www.leicester.gov.uk/food)  
E-mail: [food@leicester.gov.uk](mailto:food@leicester.gov.uk)



Leicester  
City Council