



## Schedule

### The Food Safety and Hygiene (England) Regulations 2013

Ingestre Hall Arts Centre, Ingestre Road, Ingestre, Stafford, Staffordshire, ST18 0RE

#### Schedule A – Legal Requirements

No.	Item	Timescale
<b>1</b>	<b>Food Hygiene and Safety:</b>	
1.1	None	
<b>2</b>	<b>Structure and Cleaning</b>	
2.1	The sealant at the back of the wash hand basin in the kitchen was perished and could not be effectively cleaned. Renew the sealant.	1 month
2.2	There were areas of flaking and missing paint in the dry stores/ freezer room. I understand that redecorating has been arranged and this should be carried out as soon as possible.	2 months
2.3	There was an area of damaged wall adjacent to the rear door to the kitchen. Repair and redecorate the wall as necessary or carry out other works in order that it is in good condition and can be effectively cleaned.	2 months
<b>3</b>	<b>Confidence in Management/control procedures</b>	
3.1	Although there were generally good food safety practices and procedures in place, and some daily food and equipment temperature records, you need to demonstrate that you have identified and are controlling all food safety hazards in the business. During the visit a Safer Food Better Business pack was downloaded and when fully completed and used with the diary and your existing daily records, should provide you with the documentation you need.	Straight away

#### Schedule B - Recommendations

<b>No.</b>	<b>Item</b>
<b>1</b>	<b>Food Hygiene and Safety:</b>
1.1	It is recommended that you label high risk foods with the date to be used by; in addition to the day they are opened/ prepared. Foods should be used within the time period specified by the manufacturer.
<b>2</b>	<b>Structure and Cleaning</b>
2.1	Overall, the painted walls in the food rooms were showing signs of age and wear and consideration should be given to redecorating all the walls.
<b>3</b>	<b>Confidence in Management/control procedures</b>
3.1	None

