



Schedule

The Food Safety and Hygiene (England) Regulations 2013

Blacklake Lodge Residential Home, Blacklake Lodge Residential Home, Lake Croft Drive,
Meir Heath, Stoke On Trent, Staffordshire, ST3 7SS

Schedule A – Legal Requirements

| No. | Item | Timescale |
|----------|---|-----------|
| 1 | Food Hygiene and Safety: | |
| 1.1 | Following a delivery, raw bacon was being stored adjacent to ready to eat salad in the refrigerator. This may result in cross contamination. You must ensure that ready to eat foods are stored separately and above any raw foods in your refrigerator. | |
| 2 | Structure and Cleaning | |
| 2.1 | There were areas of flaking paint to the ceiling in the main kitchen. You must repaint the ceiling to leave in a sound, easy to clean condition. | |
| 2.2 | The freezer in the outdoor food storage shed was missing a handle. Replace the freezer handle. | |
| 3 | Confidence in Management/control procedures | |
| 3.1 | During the inspection of your premises it became clear that you have not done enough to show how you identify control and monitor all steps and activities of your food business that are needed to make certain that food is safe. You must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat. In order to comply with this requirement, I suggest that you follow the guidance | |



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| | <p>issued by the Food Standards Agency 'Safer Food, Better Business' which will guide you through how to comply and provide the necessary documentation. I would also suggest that you complete the additional residential care home supplement to this pack.</p> <p>You can find the above documents on the Food Standards Agency website:</p> <p>www.food.gov.uk/business-industry/caterers/sfbb/sfbbcaterers</p> <p>www.food.gov.uk/business-industry/caterers/sfbb/carehomes</p> | |
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Schedule B - Recommendations

| No. | Item |
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| 1 | Food Hygiene and Safety: |
| 1.1 | Raw shell eggs should be treated as hazardous foods and stored on a low shelf in the refrigerator below ready to eat foods. In addition it is recommended that raw shell eggs are stored at refrigerated temperatures. |
| 2 | Structure and Cleaning |
| 2.1 | None |
| 3 | Confidence in Management/control procedures |
| 3.1 | <p>Food Allergens:</p> <p>Businesses serving unpackaged food need to provide information about the allergenic ingredients used in the food served to customers. Information is needed for every item on the menu that contains one of the allergens listed in the legislation. This can be provided on the menu, on a chalkboard, in an information pack or verbally from a member of staff. If the allergen information is not listed clearly, in an obvious place, a notice must be displayed advising customers where the information can be obtained.</p> <p>The food allergens which need to be declared are: cereals containing gluten (i.e. wheat, barley, rye, oats, spelt, kamut); crustaceans, molluscs, eggs, fish, peanuts, nuts, (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts), soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide at levels above 10mg/kg, or 10 mg/litre, expressed as SO₂.</p> <p>Online food allergen training from the Food Standards Agency is available at: http://allergytraining.food.gov.uk/english/</p> |