



Schedule

The Food Safety and Hygiene (England) Regulations 2013

The Spotgate Inn, Spot Gate Inn, Hilderstone Road, Spot Acre, Stone, Staffordshire, ST15
8RP

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	None	
2	Structure and Cleaning	
2.1	The refrigerator seal on to the walk in chiller was damaged. Replace the refrigerator seal.	1 month
2.2	The dry store racking in the rear food preparation room was rusted and damaged. Replace the racking.	1 month
3	Confidence in Management/control procedures	
3.1	None	

Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	None
2	Structure and Cleaning
2.1	None
3	Confidence in Management/control procedures
3.1	Food Allergens: 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.

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.

Online food allergen training from the Food Standards Agency is available at: <http://allergytraining.food.gov.uk/english/>