



Schedule

The Food Safety and Hygiene (England) Regulations 2013

Pasta Di Piazza La Favorita, 12 High Street, Stone, Staffordshire, ST15 8AW

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	A container of raw steak was observed above ready to eat foods in the refrigerator in the main kitchen. This creates a risk of cross contamination. Ensure that ready to eat foods are stored above raw foods in your refrigerators.	Immediately
1.2	Raw mince was observed being prepared on a ready to eat food preparation surface. This creates a risk of cross contamination. You must ensure that you adequately separate your raw food preparation from your ready to eat foods to prevent cross contamination.	Immediately
2	Structure and Cleaning	
2.1	Your freezer in the upstairs food storage area was dirty with accumulations of food debris underneath the lid. Thoroughly clean the freezer and maintain in a clean condition.	1 week
2.2	The freezer door handle in the upstairs food storage area was missing. Replace the freezer door handle.	2 weeks
3	Confidence in Management/control procedures	



3.1	As part of your food safety management system you complete temperature records and cleaning schedule checklists on a daily basis. However, at the time of visit these were not up to date. You must ensure that you follow your documented food safety management system at all times, including monitoring of temperatures and cleaning schedule checklists.	Immediately
-----	---	-------------

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	<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>It is therefore recommended that you complete your allergen information booklet to declare all allergens in all of your dishes.</p> <p>Online food allergen training from the Food Standards Agency is available at: http://allergytraining.food.gov.uk/english/</p>