



## Schedule

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

### Castle Pizza, 211 Doxey, Stafford, Staffordshire, ST16 1EG

#### Schedule A – Legal Requirements

No.	Item	Timescale
<b>1</b>	<b>Food Hygiene and Safety:</b>	
1.1	There was no supply of soap and hand drying facility at the wash hand basin in the food preparation room. It is a legal requirement to have these facilities available at the wash hand basin. It should also be part of your 'opening procedure' at the beginning of each work period to check that they are there. Lack of these facilities shows that hygienic practices at the premises are not good as staff should be washing hands before starting work.	Immediate
1.2	Two tubs of unfit cooked chicken portions were found in the chest refrigerator and some diced pieces of chicken and Chinese marinated ham, to be used as pizza topping, in the drinks refrigerator were also found to be unfit. Three containers of small, partly coated chocolate donoughts were also found beyond their best before date. Two packets of these were dated 1 <sup>st</sup> August 2017 and were therefore 14 days beyond their best before date. All of these food stuffs were suitably disposed of at the time of inspection. It is however imperative that better controls are in place to keep a check on the quality and fitness of the foods. To do this, a date- coding system needs to be introduced. Foods should be labelled with the dates of when they were defrosted, cooked and a shelf-life given which is checked on a daily basis and any expired foods disposed of.	1 Day



1.3	It was also disappointing to note that a tub of raw meat was being stored on top of a lidded container of cooked chicken presenting a possible risk of cross contamination. This matter was brought to your attention during the last inspection. It is therefore imperative that you separate raw and cooked foods within the chest refrigerator or alternatively provide a separate refrigerator for raw meat.	Immediate
1.4	To prevent possible physical contamination, all broken plastic lids to containers should be replaced.	2 Days
<b>2</b>	<b>Structure and Cleaning</b>	
2.1	A sanitizer must be used at the premises to kill all harmful bacteria on work surfaces.	1 Day
2.2	Cleaning at floor level was poor. More thorough and effective cleaning is needed which will require equipment being pulled out so that the floor area behind and underneath the equipment is regularly cleaned. It is advised that a cleaning schedule be used which staff sign to confirm that the cleaning has been undertaken.	2 Days
2.3	The canopy filters were dirty and need to be regularly cleaned.	3 Days
2.4	The vent holes in the window-cill should be covered to prevent harbourage places for insects and allow that area to be effectively cleaned.	1 Week
<b>3</b>	<b>Confidence in Management/control procedures</b>	
3.1	To show that the satisfactory cooking temperatures have been reached for meats that you are cooking, cooling, dicing and reheating eg chicken portions and sausages, it is important for you to record the cooking temperatures of the foods.	1 Day

## Schedule B - Recommendations

No.	Item
<b>1</b>	<b>Food Hygiene and Safety:</b>
1.1	None
<b>2</b>	<b>Structure and Cleaning</b>
2.1	None
<b>3</b>	<b>Confidence in Management/control procedures</b>
3.1	It is advised that the daily diary sheets at the back of your Safer Food Better Business Pack are kept to show that you are monitoring the risks in your business.
3.2	<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,</p>

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 SO<sub>2</sub>.

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