

## Schedule (A) – Legal Requirements

### **Work you must do to comply with the law**

**Timescales (in bold) must be complied with. (IF YOU ARE HAVING DIFFICULTY IN COMPLYING WITH THE TIMESCALES LISTED THEN YOU MUST CONTACT THE OFFICER IMMEDIATELY TO AVOID FURTHER ACTION BEING TAKEN)**

#### Compliance with Hygiene and Safety Procedures

No	Item	Timescale
1.1	Vacuum packed raw meat must not exceed a rotational date of 10 days so as to ensure that Clostridium Botulinum is appropriately controlled.	<b>Immediately</b>

#### Compliance with Structural Requirements

No	Item	Timescale
1.2	The containers used to transport the raw meat from this site to your shop were in a dirty condition on the outside of the container. Please deep clean the food containers and thereafter maintain in a clean condition.	<b>Immediately</b>

#### Confidence in Management/Control Procedures Compliance

No	Item	Timescale
1.3	I was informed that SFBB is used as your written system but it was not on site available for inspection. You must ensure that it is kept on site and available for inspection at all times.	<b>Immediately</b>
1.4	Please formalize your Hog Roast and event food procedure, identifying all relevant controls and required monitoring.  I note that currently SFBB is used and records of critical cooking and traceability were presented at the time of the inspection	<b>1 Month</b>