

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.	<p><u>Temperature Control</u> Cooked rice was being stored in the top section of the service fridge and at the time of my visit the rice was above 8°C, which will allow the formation of toxins in the rice.</p> <p>To prevent this you should either keep it hot (above 63°C) or cool it as quickly as possible and then store it a fridge that is capable of keeping the food at or below 8°C prior to being reheated for sale.</p>	Immediately
	Refer to Schedule (B) – Recommendations.	

Compliance with Structural Requirements

No	Item	Timescale
1.	<p><u>Equipment: Ice Scoops</u> At the time of the inspection the scoop used at the ice machine was being stored directly on the top surface of the ice machine. You must ensure that ice scoops are stored in a hygienic manner between uses so that ice is not contaminated.</p>	Ongoing
2.	<p><u>Structure: Ceilings</u> The ceiling in the potato preparation room was exposed brick.</p> <p>Cover/ re-surface this ceiling to leave a surface that is in a sound, easy to clean condition and without shedding particles.</p>	3 months

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
	There were no contraventions noted at the time of the visit.	