

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	The water to the wash hand basin was extremely hot at 66C preventing staff being able to suitably wash their hands. Please fit a thermostatic valve to the wash hand basin so that they hot water is dispensed at a suitable temperature for hand washing. This needs to be around 45C.	Action within a month.
2	As you handle raw food that is potentially contaminated with E.coli 0157 (meat and vegetables that have been in contact with soil (Dirty potatoes), you must ensure your procedures are sufficient to prevent cross contamination and keep food safe. The leaflet 'E.coli 0157: An Invisible Threat to Your Business' highlights the strict control measures required. It can be found on the Food Standards Agency website, http://www.food.gov.uk/foodindustry/guidancenotes/hygguid/ecoliguide I have also enclosed a copy for your information. After a sink has been used for washing dirty vegetables the sink should be thoroughly cleaned and disinfected including the taps and any other fittings. Alternatively separate sinks could be provided for food washing and for equipment cleaning.	Action immediately
3	Food was left to cool at room temperature in the kitchen This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator. I would advise the use of cold water baths to help to reduce the temperature quickly. You need to get the food to below 8c within 90 minutes.	Action immediately.
4	Please use your probe thermometer to check the fridge temperatures. It was noted that each day the recorded temperatures were exactly the same, one would question the accuracy of the recorded results.	Ongoing.

Compliance with Structural Requirements

No	Item	Timescale
1	The refrigerators require more detailed and frequent cleaning.	Action immediately and ongoing.
2	The double sink unit is in a very poor condition with the doors falling off. Please replace the unit in its entirety.	Action within 2 months.

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
1	Please review your management system using the enclosed E.coli guidance. I have also included the E.coli safe methods for you to implement within the kitchen.	