



Schedule

The Food Safety and Hygiene (England) Regulations 2013

Wok Stop Stafford Ltd, 135-136 Newport Road, Stafford, Staffordshire, ST16 2EZ

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	None	
2	Structure and Cleaning	
2.1	Outdoor clothing was observed adjacent to food preparation surfaces. Outdoor clothing may contaminate food and or food preparation surfaces. Coats and outdoor clothing should be stored in a separate area away from food.	Immediately
2.2	The paint to the walls in the rear food storage room was damaged. Repaint the storage room and maintain in a sound, easy to clean condition.	1 month
3	Confidence in Management/control procedures	
3.1	None	

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	Food Allergens: 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.

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, 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 SO₂.

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