

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	It was noted that you operate a dual system regarding your roast meats. Some are cooked and moved directly to the carvery whilst others are cooled and re-heated. Your systems need to be reviewed to identify which meat on display is either freshly cooked and served or which has been re-heated. You need to put appropriate controls and documentation in place to identify this. Eg re-heating time/temperatures etc.	Action immediately.
2	Please be careful when decanting products out of their original packaging as you lose traceability should a complaint arise. With composite products you also lose the ingredients list which may be important should you have an allergen enquiry.	Action immediately
3	A number of items were found within your walk in chiller that were past their durability. Please ensure you carry out daily stock checks.	Action immediately

Compliance with Structural Requirements

No	Item	Timescale
1	<p>It was noted that you currently have a pest issue in the outside store room. A survey of the area revealed that the attached sheds were full of harbourage for the pests such as soft furnishings and cardboard strewn over the yard. To reduce harbourage all such items should be removed from site or stored in a totally pest proof environment.</p> <p>Any bins must be kept closed and all food waste and waste oil removed from site immediately.</p> <p>The store room needs appropriate repairs to prevent access to the building by pests.</p> <p>Whilst the work is being carried out any open food including vegetables must be removed to a pest free environment.</p>	Action immediately
2	<p>The hot water at the kitchen wash hand basin was extremely hot meaning staff could not hold their hands under running water as required.</p> <p>Please install thermostatic mixer valves to the kitchen wash hand basin.</p>	Action within 2 month.s
3	Please ensure you Electric Fly killers are working throughout the food storage and preparation areas	Action immediately.
4	The cellar walls require loose flaking paint removed and the area redecorate or clad as discussed during the inspection.	

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
1	Discussions with you revealed that you remove waste cardboard from site yourselves to your farm to burn. You informed me that you have an exemption from the Environment Agency to do this. I have since checked this and from the information I have obtained this is not the case. Under the Environmental Protection Act 1990 commercial waste must not be burnt. Please obtain and use an appropriate waste company to deal with your cardboard waste. You must have a duty of care available to show where all your waste has been disposed of. If you continue to do this without the appropriate permissions you may be subject to a fine up to £50,000.	Action immediately
2	You still need to go through all your dishes to determine the allergen contents of each dish. I left you with some charts which I hope you find useful. Please complete these ASAP and each time your change ingredients. There is also some free allergen training that would be useful for you catering and waiting on staff available on line at www.food.gov.uk .	Action immediately