



Schedule

The Food Safety and Hygiene (England) Regulations 2013 Abduls Asian Cuisine, 64 Foregate Street, Stafford, Staffordshire, ST16 2PX

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	2 tubs of raw meat were being stored above cooked and ready to eat foods in the main refrigerator in the rear external storage area, presenting a risk of cross contamination. If they are stored in the same unit, hazardous raw foods should always be stored separately and below any cooked/ ready to eat items. I strongly recommend that you store all raw foods separately in the 'vegetable' refrigerator.	Immediately
1.2	Bags of sugar were being stored in the external store. As discussed, soft packets of food should not be stored in the external store room as it is not adequately proofed against pest entry.	Immediately
2	Structure and Cleaning	
2.1	The vegetable refrigerator was not clean and there was black mould growth to the door seal. Thoroughly clean the unit and maintain it in a clean condition.	Immediately
2.2	The sealant at the back of the double sink unit was not clean and perished. Renew the sealant and maintain it in a clean condition.	2 weeks
2.3	One of the ceiling lights in the kitchen was not working and the cover was missing. Repair or renew the light.	2 weeks
2.4	The control knobs to the cooker were not clean. Thoroughly clean the knobs and maintain them in a clean condition. Surfaces frequently touched by hands should be given high priority for cleaning (and disinfection).	Immediately
2.5	The table mounted can opener was not clean. Thoroughly	Immediately



	clean the can opener and maintain it in a clean condition.	
2.6	The filters to the extract canopy were missing. Replace the missing filters.	Immediately
2.7	The edges of the floor in the kitchen, the junctions with fittings and equipment and the bottom of the legs of the work surfaces in the kitchen, were not clean. Thoroughly clean the floor, junctions with equipment and the legs of the work surfaces, and maintain them in a clean condition. As discussed, more attention needs to be paid to cleaning and staff must follow the cleaning schedule in your Safer Food Better Business folder.	Immediately
3	Confidence in Management/control procedures	
3.1	It was evident from the items above that the safe methods and cleaning schedule in your Safer Food Better Business were not being followed. The pack will only help you comply with the requirements of the above legislation if your staff follow all the safe methods and the folder is in full use. I suggest that you and your staff review the contents of the folder. The daily diary sheets should all be dated.	Immediately

Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	I enclose a factsheet for caterers on controlling cross contamination.
2	Structure and Cleaning
2.1	None
3	Confidence in Management/control procedures
3.1	<p>Food Allergens:</p> <p>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.</p> <p>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.</p> <p>Online food allergen training from the Food Standards Agency is available at: http://allergytraining.food.gov.uk/english/</p>

Health & Safety at Work etc Act 1974
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Schedule A – Legal Requirements

No.	Item	Timescale
1.	<p>The Gas Safety (Installation and Use) Regulations 1998 Provision and Use of Work Equipment Regulations 1998</p> <p>I was informed that the tandoor oven in the kitchen is lit by staff using a candle. I was concerned over the safety of this practice and the safety of the appliance due its age.</p> <p>You must be able to demonstrate that your tandoor oven and all gas appliances are appropriately maintained i.e. having a current maintenance service/inspection record. It is recommended that gas appliances are maintained/ serviced at least every twelve months by a competent person unless the manufacturer states otherwise. Any deviation from this should be confirmed by the manufacturer in writing and kept available for inspection. If you are engaging the services of a competent person to work on your gas appliances, you must ensure they are appropriately authorised. This can be confirmed on their authorisation card. Alternatively, you can check their level of authorisation by calling 0800 408 5500 or by visiting www.gassaferegister.co.uk</p> <p>Further information and advice is also available at: http://www.hse.gov.uk/</p> <p>Please forward the current gas safety inspection record for this appliance within 2 weeks</p>	To be addressed immediately