

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	Please obtain a British Standard sanitizer to disinfect work surfaces where you have been preparing raw meat. A full list of compliant sanitizers can be found on www.disinfectant-info.co.uk	Action immediately

Compliance with Structural Requirements

No	Item	Timescale
1	The store room is in poor condition. The walls require treating or covering to stop the loose paint shedding and to enable them to be suitably cleaned and disinfected. I would advise the use the plastic cladding similar to the cladding that you have used in your main kitchen	Action within 3 months.
2	The floor covering in the store room is in poor condition, It is torn and difficult to clean. Please replace the floor covering.	Action within 3 months.
3	Please replace the plastic coating shelving in the coco cola fridge in the store room and the coating has come away and is difficult to clean.	Action within 1 month.
4	Please repaint the metal shelving rack in the store room or replace in its entirety	Action within 1 month.

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
1	Whilst I note that you are using Safer Food Better Business I have included some safe methods for you to complete regarding E.coli. Once completed please ensure all staff fully understand the requirements of controlling E.coli.	Action within 1 month.