

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
1.1	<p>The temperature of the prawns stored in the starters refrigerator was too high at 11°C. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C. You must either adjust or service the refrigerator. If the refrigerator is not able to hold high-risk foods at or below 8°C, it must be replaced.</p> <p>Your policy indicates a storage temperature of 5°C, and as is the higher standard, it should be observed.</p>	Immediately
1.2	<p>The temperature of the Italian Soft cheese stored in the starters refrigerator was too high at 15°C. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C. You must either adjust or service the refrigerator. If the refrigerator is not able to hold high-risk foods at or below 8°C, it must be replaced.</p> <p>Your policy indicates a storage temperature of 5°C, and as is the higher standard, it should be observed.</p> <p>As discussed with you at the time of the inspection the ambient temperature in the kitchen was between 30-32°C and is likely to have had a significant impact on the operating capability of the units. You should revisit the levels of 'make up' air being brought into the kitchen to ensure that temperatures of cabinets can be maintained as per your policy.</p> <p>If this is not achievable then you may need to consider sourcing refrigeration cabinets better accustomed to operating in higher ambient temperatures.</p>	Immediately
1.3	<p>There were a number of products being kept out at room temperature/defrosting adjacent to the cooking ranges. This practice was to assist during service because there were no service fridges/freezers in the immediate vicinity of the cooking ranges. I understand that these units are on order and when delivered will remove this practice.</p> <p>Food should not be kept out at room temperature where it increases the likelihood of bacterial growth.</p>	Immediately

	<p>I accept that these products will not be out of temperature control for long periods and acknowledge that the turnover of meals at the premises helps reduce this risk. Nevertheless, it is not generally considered good practice and should cease.</p>	
--	---	--

Compliance with Structural Requirements

No	Item	Timescale
1.4	The plastic cavity liners in use for the two microwaves were damaged and presented a risk of contamination. They should either be removed or replaced.	As Determined

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
	Management records were up to date	