



## Schedule

### The Food Safety and Hygiene (England) Regulations 2013

The Kings Horse, Kingsway, Castlefields, Stafford, Staffordshire, ST16 0BE

#### Schedule A – Legal Requirements

No.	Item	Timescale
<b>1</b>	<b>Food Hygiene and Safety:</b>	
1.1	None	
<b>2</b>	<b>Structure and Cleaning</b>	
2.1	There was evidence of mould on the ceiling above the dishwasher in the kitchen. Thoroughly clean the ceiling, removing all mould and maintain in a clean condition.	1 week
2.2	There were a couple of missing grilles to the extract ventilation which exposed cobwebs and dirt. Ensure that the ventilation system is cleaned and maintained in a clean condition.	1 week
2.3	There was an accumulation of food debris in the ice cream freezer. Clean the ice cream freezer and maintain in a clean condition.	1 week
2.4	The light in the walk in freezer was damaged. Repair the light fitting.	1 week
2.5	There was a build-up of grease to the extraction canopy. Clean the canopy and maintain in a clean condition.	1 week
<b>3</b>	<b>Confidence in Management/control procedures</b>	
3.1	None	

#### Schedule B - Recommendations

No.	Item
<b>1</b>	<b>Food Hygiene and Safety:</b>
1.1	None
<b>2</b>	<b>Structure and Cleaning</b>
2.1	The walk in freezer had iced up with large accumulations of ice to the ceiling and the door area in the freezer. Defrost the freezer periodically to prevent the build-up of ice.
<b>3</b>	<b>Confidence in Management/control procedures</b>
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 SO<sub>2</sub>.

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