

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.	<p><u>Temperature Control: Chilled Displays</u></p> <p>On checking the temperature of the high risk food in the chilled display cabinets at the main kitchen servery it was noted that the temperature of the food was in some cases, borderline. I appreciate that the food including sandwiches and pasta salads had just been prepared and placed in the chilled display cabinets, so the temperature of the food was likely to decrease to a satisfactory temperature within a short period of time.</p> <p>However, as these units are switched off overnight and switched on again each morning, the temperature of the units should be checked before loading with the food at lunch time to ensure that the units will hold high risk food at or below 8°C.</p> <p>Alternatively, you must ensure that high-risk foods intended to be served cold are only kept for service or on display for sale for up to 4 hours if the temperature of the food is above 8°C.</p> <p>After 4 hours, the food must be refrigerated until it is sold, served or thrown away. The food must not be displayed again at room temperature.</p> <p>Please note that the above requirement applies to all of the chilled display units in each service area.</p>	Ongoing

Compliance with Structural Requirements

No	Item	Timescale
1.	<p><u>Extraction/ Ventilation: Dish Washer</u></p> <p>The extraction system associated with the dishwasher was not working effectively in that when the dishwasher was operating, a large volume of steam was billowing across the kitchen, servery counter and into the dining area rather than being drawn up into the extraction canopy. There was also some pooling of water to the floor in this area, which may be due to the inadequate extraction or a small leak to the equipment.</p> <p>You must take appropriate action to address this issue, ensuring that there is adequate ventilation to the dish washer and no water pooling on the floor in this area.</p> <p><u>Note:</u> An engineer did arrive on site during my visit to make an assessment of the equipment extraction.</p>	Within 1 month

Confidence in Management/Control Procedures Compliance

No	Item	Timescale
	There were no contraventions noted at the time of the visit.	