



Schedule

The Food Safety and Hygiene (England) Regulations 2013

Roo's Bar, 1-3 Radford Street, Stone, ST15 8DA

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	None	
2	Structure and Cleaning	
2.1	The wooden shelving panels of the metal shelving unit in the dry store room are not easy to keep clean or disinfect. Either renew or cover the panels with a smooth, washable and non-toxic material. Unsealed wood is not suitable.	1 month
2.2	The filters were missing from their positions in the canopy. It is understood the filters had been removed for cleaning. Once cleaned, re-fit the filters to avoid grease accumulating in inaccessible parts of the ducting.	Forthwith
2.3	Grease was dripping from various junctions of the canopy. The canopy must be cleaned, to include a deep clean of the ducting.	1 month
2.4	Water was dripping from the pipe work serving the wall mounted refrigeration unit in the cold room. Ascertain the cause of the leak and rectify. The bucket underneath the unit collecting excess water must be emptied on a regular basis.	1 month Forthwith
3	Confidence in Management/control procedures	
3.1	During the inspection it became clear that you have not done enough to show how you identify and control all steps and activities of your food business to make certain that food you are storing, preparing and selling is safe.	



	<p>It was noted that you have various records for monitoring equipment and food temperatures however, these records must feed into a fully documented food safety management system (FSMS) as a means of verifying any procedures.</p> <p>It is a requirement for food businesses to have a documented FSMS based on the principles of HACCP (hazard analysis critical control points). In order to comply with this requirement, I suggest that you follow the guidance issued by the Food Standards Agency 'Safer Food, Better Business for Caterers' which will guide you through how to comply and provide the necessary documentation. You can download this document from the following website: www.food.gov.uk/business-industry/caterers/sfb/sfbbcaterers</p>	<p>Please see food hygiene improvement notice U:001401</p>
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Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	None
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>