



**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
<b>1</b>	<b>Food Hygiene and Safety:</b>	
1.1	None	
<b>2</b>	<b>Structure and Cleaning</b>	
2.1	The floor covering in the cold room was dirty. Thoroughly clean the floor 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	None
<b>3</b>	<b>Confidence in Management/control procedures</b>
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 SO<sub>2</sub>.</p> <p>Online food allergen training from the Food Standards Agency is available at: <a href="http://allergytraining.food.gov.uk/english/">http://allergytraining.food.gov.uk/english/</a></p>