

## 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	The air temperature of the white Bush fridge in the kitchen was giving borderline temperatures of above 8°C. Foods stored in this fridge are high-risk and will support the growth of food poisoning bacteria and/or their toxins. Your fridge must operate at a temperature that will keep high-risk foods at or below 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.	<b>Immediately</b>
1.2	Raw meat was being stored next to ready to eat foods in the chest freezer in the kitchen. The E. coli 0157 Cross Contamination Guide suggest that food stored in freezers should be subject to the same requirements as you would store food in the fridge. Particularly, raw foods should be stored separate to ready to eat foods and you must ensure that wrapping materials that come into contact with ready to eat foods should not be at risk of potential contamination from raw foods outer packaging. Your freezers should be reorganised to ensure proper storage arrangements are maintained and the risk of cross contamination are minimised.	<b>Immediately</b>
1.3	At the time of the visit, raw food, i.e. raw turkey crown was stored next to open cooked/ready to eat foods, i.e. black pudding in the refrigerator. Any raw foods that may drip or fall into items below can result in cross contamination that could lead to food poisoning. You should check your refrigerator regularly to ensure that food is kept covered and cooked/ready to eat foods are always stored separately and above any hazardous raw food items.	<b>Immediately</b>
1.4	It was noted that significant amounts of pies and pasties with Use By dates were stored in the freezer. It is not good practice to freeze foods with a use by date. This is because the appropriate shelf life of the product may become unclear, especially if after defrosting the product becomes confused with similar items that have not been frozen. However, if you wish to continue with this practice you should:	<b>Immediately</b>

	<p>Make sure that there is as great a shelf life as possible on the product e.g.</p> <ul style="list-style-type: none"> <li>• By freezing on the day of purchase</li> <li>• Keep a note of the day of freezing and defrosting</li> <li>• Ensure use as soon as possible after defrosting in accordance with any period recommended by the manufacturer.</li> <li>• Ensure that the food is never frozen after the use by date has expired</li> </ul>	
1.5	<p>The ice-making machine was dirty. It should be switched off, emptied then thoroughly cleaned and disinfected, paying particular attention to the door seals to avoid the risk of contamination.</p>	<b>Immediately</b>
1.6	<p>Food businesses must take all reasonable precautions to prevent food pests, namely rats, mice, cockroaches and flying insects gaining entry into food storage and preparation areas. This is to prevent the contamination of foodstuffs.</p> <p>The back door of the kitchen was open for ventilation but there were no insect chains/screens at the door.</p> <p>The door must either be kept closed and an alternative means of ventilation provided or must be fitted with insect-proof screens which can easily be removed for cleaning.</p>	<b>As Determined</b>
1.7	<p>The trade waste bins in the yard were waiting to be collected but the bins were overflowing and the lids would not close. I appreciate that you had started a new contract with a different operator but you must ensure that your refuse bins do not attract pests.</p> <p>Keep waste bins closed and secured at all times.</p>	<b>Immediately</b>
1.8	<p>Your digital probe required a new battery and was not working. To ensure that your food is heated/cooked to the required temperatures please ensure that a probe is available to check core temperatures.</p> <p>Replace the battery.</p>	

### Compliance with Structural Requirements

No	Item	Timescale
1.9	<p>There was no separate basin in the kitchen for hand washing. You must install a wash hand basin dedicated for hand washing only. It must have hot and cold water or appropriately mixed water supply and soap and hygienic hand drying facilities must be available.</p>	<p><b>See Notice Numbers</b>  <b>001703</b>  <b>001704</b>  <b>001705</b></p>

1.10	There was no effective extraction or ventilation in the kitchen designed to remove cooking odours and excess heat. Install a suitable extraction system.	<b>See Notice Numbers 001706 001707 001708</b>
1.11	There was an excessive amount of clutter and rubbish being stored in the cupboard under the stairs adjacent to the office and kitchen. This area needs to be cleared so as to remove any potential for pest harbourage.	<b>1 Month</b>
1.12	Please install a suitable light fitting in the spirit cupboard to facilitate safe working and allow for effective cleaning.	<b>1 Month</b>

<b>Confidence in Management/Control Procedures Compliance</b>		
<b>No</b>	<b>Item</b>	<b>Timescale</b>
1.13	<p>I note from our records that you have been previously advised of the need to carry out a Food Safety Management Procedure. However, during the inspection, it was apparent that you have not adopted the use of the Safer Food Better Business Pack as previously supplied from my advisory visit of 23<sup>rd</sup> November 2017.</p> <p>On my inspection of 13<sup>th</sup> December 2017, you had still failed to complete a Food Safety Management System as required and were advised that continued failure to do so would result in a score of 20 for this section.</p> <p>I was disappointed to note that the Safe Methods Sections have still not been fully completed and the daily diary was only completed till the end of April 2018.</p> <p>If it is your intention to use the SFBB pack for your system then you must complete all sections and maintain the daily diary.</p>	<b>Immediately</b>