

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	It was noted that you are currently using a laser probe to check for internal temperatures. These type of probes only measure the surface temperatures. Please change this to a penetration probe as discussed during the inspection.	Action immediately
2	It was noted that you leave food out in the kitchen to cool down. This slows down the cooling process and may allow for bacterial growth. We discussed using iced baths to quickly cool products to enable you to get them into your fridge within 90 minutes.	Action immediately
3	Please use the AX sanitiser as this meets the British Standard. Please check the dilution factor and contact time to ensure it is being used correctly.	Action immediately.

Compliance with Structural Requirements

No	Item	Timescale
1	Please repair the pipework to the main kitchen sink. It is currently trying to flow uphill and hence will not drain.	Action immediately
2	There was a terrible smell emanating from the drain to the wash hand basin. Please investigate and carry out any necessary repairs.	Action with in 1 week.
3	The cellar walls are affected by mould growth and are shedding particles of paint. Please remove all loose paint and redecorate or clad to provide a cleansable finish.	Action within 4 months.
4	The gents toilets were found to be smelly. The urinal trough needs re-grouting and the whole trough and drain thoroughly cleaning.	Action within 1 month.

Confidence in Management/Control Procedures Compliance		
No	Item	Timescale
1	<p>It was noted that you currently do not have a suitable food safety management system in place. Please download and print a copy of the Safer Food Better Business pack from www.food.gov.uk. This pack needs to be fully completed and used daily. You can still continue to keep your additional records if you wish but you do not have to.</p>	Action within 1 month.
2	<p>During the inspection we discussed the Food information regulations and how you can comply with these. There are a number of things that you can do:-</p> <ul style="list-style-type: none"> i) Undertake the free training available on the food standards agency web site. http://allergytraining.food.gov.uk/ ii) Use the matrix that I gave you to check all products that you sell and identify all allergens. I showed you how to do this. iii) Provide a notice to customers asking them to ask you about allergens. <p>More information is available on the https://www.food.gov.uk/business-guidance/allergen-guidance-for-industry</p>	Action immediately