

Schedule

The Food Safety and Hygiene (England) Regulations 2013

La Casa Italian, Ground Floor, 1-2 Mill Street, Stafford, Staffordshire, ST16 2AJ

Schedule A – Legal Requirements

No.	Item	Timescale
1	Food Hygiene and Safety:	
1.1	At the time of inspection, raw chicken was being prepared next to ready to eat items such as milk, butter, halved tomatoes and cooked mushrooms. This creates a risk of cross contamination. You must use separate work surfaces for raw and ready to eat foods during preparation.	Immediately
1.2	I was not satisfied that adequate cooking procedures were in place at the time of inspection. After discussions, you were unsure of adequate cooking temperatures and could not locate a food temperature probe. You must ensure that you cook food thoroughly in order to prevent the growth of harmful bacteria.	Immediately
1.3	There was a bag of ice, a teaspoon and food debris in the wash hand basin in the kitchen/serving area. Wash hand basins should be used exclusively for hand washing and be available for use at all times.	Immediately
1.4	An open bottle of tomato ketchup was stored on the shelf below the wash hand basin in the kitchen/serving area that must be stored in the fridge once opened. Always check the manufacturer's instructions on product labels and follow accordingly.	Immediately
2	Structure and Cleaning	
2.1	There were two large holes in the wall (both sides) that gave way to the ventilation pipe from the extraction system. Both holes must be fully enclosed around the pipe and left in and easy to clean condition.	2 Weeks
2.2	The waste bin in the outside rear yard was overflowing with bin bags, cardboard and empty tins next to it on the ground. This could attract pests and must be cleared, and adequate waste storage provided so waste is not stored on the ground.	1 Week
2.3	There was uncertainty regarding the ownership of the large barrel of overflowing oil in the rear yard near the	2 Weeks

	waste bin. As the barrel is in your rear yard, you must ensure that the oil is disposed of by appropriate person/s, and the yard cleaned to prevent pests.	
2.4	The lower shelves of the stainless steel tables in the serving/kitchen area were dirty and cluttered with objects such as car keys, batteries and paper which make the shelving difficult to keep clean. You must clear the shelf, clean thoroughly and maintain in a clean condition.	Immediately
2.5	At the time of inspection, the rear external door was left open, providing access for pests and flying insects. If you are using the door as a means of ventilation then it should be fitted with a suitable pest proofed screening that can be easily removed for cleaning.	Ongoing
2.6	The blue roll dispenser in the front serving area/kitchen was dirty. Thoroughly clean the dispenser and maintain in a clean condition.	Immediately
2.7	The industrial tape that has been used to repair the floor covering in the food storage/wash up area was coming away from the floor covering and was accumulating dirt. You must renew/repair the floor covering and maintain in a sound, easy to clean condition.	1 Month
2.8	The freezer in the kitchen/serving area was not clean, particularly around the lid and inside the seals. Thoroughly clean the freezer and maintain it in a clean condition.	Immediately
2.9	The two cardboard cling film dispensers were dirty and encrusted with food debris. Cardboard should not be used for this purpose as it cannot be kept clean and can harbour bacteria. Remove the cardboard and use suitable dispensers that can be washed and kept clean.	Immediately
2.10	The two white stand alone fridges in the food storage/wash up area were dirty. You must pull out all food items and clean inside the fridges thoroughly and include the outer doors and handles. Once cleaned, maintain the fridges in a clean condition.	Immediately
2.11	The floor and steps leading to the outdoor rear yard were dirty, particularly at wall/floor junctions. Thoroughly clean the floor and maintain in a clean condition.	Immediately
2.12	There was plaster board and a piece of wooden skirting board coming away from the wall in the changing area that leads to the rear door. Repair or renew the wall and skirting board and leave in a sound easy to clean condition.	1 Month
2.13	There was peeling paint to the black wall next to the rear door that leads to the outside yard. Remove any loose paint to a sound base and redecorate, ensuring the finished surface is left in a smooth impervious condition and is easy to clean.	1 Month
2.14	There was a build up of dirt and food debris behind the washing up sinks in the food storage/preparation area. Thoroughly clean the floors and walls behind the sinks	Immediately

	and maintain in a clean condition.	
2.15	Bare MDF chipboard had been placed under the small stainless steel fridges in the serving/kitchen area. Remove or paint the chipboard and leave in an easy to clean condition.	2 Weeks
3	Confidence in Management/control procedures	
3.1	I was pleased to see that you had the safer food better business pack; however only one page of the pack (staff hygiene) had been completed. You must ensure that you understand the risks related to the nature of the food you prepare and ensure the pack is fully completed.	1 Month
3.2	You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary. Due to your lack of food hygiene knowledge, you are required to complete a level 2 food hygiene training course (minimum). This training will assist you in writing your documented food safety management system mentioned in point 3.1.	1 Month

Schedule B - Recommendations

No.	Item
1	Food Hygiene and Safety:
1.1	Prepared foods, such as lasagne and sauces should be labelled with the date prepared and/or the date to be thrown away in order to ensure effective stock control.
2	Structure and Cleaning
2.1	None
3	Confidence in Management/control procedures
3.1	As discussed in point 1.2, I was not satisfied that adequate cooking procedures were in place. I would strongly recommend that you record daily food temperatures as part of your food safety management system.
3.2	I would strongly recommend that you check the temperatures of all fridges and freezers daily, and record a log of the temperatures as part of your food safety management system.
3.3	<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</p>

	<p>as SO2.</p> <p>Online food allergen training from the Food Standards Agency is available at: http://allergytraining.food.gov.uk/english/</p>
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4	Health & Safety	
4.1	The ventilation/extraction pipe was being supported by a plastic crate in the food storage/wash up area. You must make arrangements to ensure the pipe is fixed by competent person/s.	2 Weeks