

## 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)**

#### Management

No	Item	Timescale
1	I was pleased to note that you are keeping good written records in relation to your food operation to confirm that you are controlling and monitoring the main food safety hazards associated with your food operation. The Safer Food better Business document has been implemented well into your business.	

#### Hygiene

No	Item	Timescale
2	The general hygiene practices observed at the time of my visit were good, however as discussed:	
3	At the time of my visit, cardboard was being used on the work surfaces This makes the work surface not easy to keep clean or disinfect. The cardboard should be removed from the work surfaces to allow adequate cleaning to be performed. <i>(Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(f))</i>	

#### Structure

No	Item	Timescale
4	Although the standard of cleanliness was good at the time of my visit you must de-clutter your kitchen area to allow thorough cleaning to be performed and to reduce the risk of physical contamination of food items.	

**Timescale: - Immediately: 1 Week: 2 Weeks: 3 Weeks: 1 Month: 2 Months: 3 Months**