

Schedule

The Food Hygiene (England) Regulations 2006

Mumbles, Walton Community Centre, Whitemill Lane, Stone, Staffordshire, ST15 0E

During the Inspection of your premises it became clear that you need to do more to show how you identify, control and monitor all steps and activities in your food business that are needed to make certain that food is safe. You are required to write down simple details of what you do to make sure that the food produced at your premises is safe to eat. It is recommended that you follow the guidance in Safer Food Better Business. For example -

- Produce an up to date list of all your food suppliers
- Produce written criteria, for example Durability date, temperature, condition of packaging, for which you will use to inspect all food deliveries
- Provide monitoring evidence that deliveries have been inspected, that is, delivery notes suitably annotated.
- Produce a cleaning schedule.

All food handlers should have a current Level 2 food hygiene certificate. It is recommended that this should be renewed every 3 years. Please find attached a schedule of organisations that undertake this training and training for further qualifications.

Please find enclosed a self-certification form, which should be completed and returned to this Service (in the envelope provided) once the items have been remedied.