



Schedule

The Food Hygiene (England) Regulations 2006
Health & Safety at Work etc Act 1974
Hanchurch Manor, Hanchurch, Stoke-on-Trent, Staffordshire, ST4 8SD

Generally the premises were considered satisfactory, however, there are just a few items I wish to bring to your notice as being in need of attention.

- 1 Following discussion with chef, it appears clear that the vacuum packing machine is only used for any raw meats etc and not for ready to eat foods. Accordingly the Vac Pack Machine should be labelled as such to remind staff of its usage so as to prevent the risk of cross contamination.
- 2 Your waste oil should only be disposed of via licensed waste carrier and I would suggest that you inquire of your cooking oil suppliers as to whether you can return it via them or failing that employ the services of a specialist waste cooking oil collection service.
- 3 The premises have the benefit of a blast chiller that is used on a regular basis and I would recommend that details of items chilled and the final temperature be noted down as they would be invaluable should a dispute arise.
- 4 Your co-operation in cleaning the can opener during my visit was noted with thanks. A formal cleaning schedule for each of the items of structure and equipment in the kitchen requires compiling with a frequency of cleaning noted together with what chemical solutions are to be used with space on the schedule for staff to indicate that the cleaning task has been completed.
- 5 I understand that one member of staff who handles and prepares does not have the benefit of a level 2 (basic) Food Hygiene Certificate and it would be most beneficial if this person were to achieve that level of training in the near future.

End.