

THE FOOD SAFETY ACT 1990
[EC] REGULATION 852/2004 ON HYGIENE OF FOODSTUFFS
THE FOOD HYGIENE [SCOTLAND] REGULATIONS 2006

Premises Name	524 Bar & Lounge
Premises Address	524 George Street, Aberdeen
Date of Inspection	15 th January 2008
Type of Inspection	Food Hygiene

Notes on Interpretation

Requirements:

- 1) These items relate to matters that are required in terms of the above-mentioned legislation. In order to allow you to make informed choices each item below indicates:
 - a) What requirement has to be met
 - b) The respects in which it has not been met, and
 - c) Where appropriate a course of action which in my opinion would satisfy the requirement

In most cases there will be more than one course of action which could satisfy a given requirement. In these cases it is open to you to take any such other course of action which meets the requirements. It may be advisable to discuss alternative proposals with me so that I can advise you whether there are other requirements which might have to be taken into account when considering an alternative course of action.

Where the word **must** is used, it also indicates a requirement.

- 2) This is not a Notice requiring works to be carried out, however, any breach of a requirement could, at a future date, be the subject of an Improvement Notice. The purpose of this report is to advise you of such matters so that you can attend to them without the need for such Notices.
- 3) The items contained in the attached schedule[s] relate to matters as found at the time of inspection and cover[s] only the areas inspected. Where a practice, etc. is not explicitly mentioned in this report it should not be taken as an indication of compliance with any provision of the Food Safety Act or any regulations made under it.

Overview

Overall, the physical conditions of the premises was satisfactory.

Items

1. It was apparent from discussions during my inspection that the level of food hygiene awareness amongst your staff was inadequate on certain important food safety matters related to their work responsibilities. In particular best before dates. You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity. In this respect staff should at least be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management Procedure for which they are responsible.

As you do not sell any high risk foods, you may find it useful to draw up a set of food handling procedures for staff to follow.

This approach will help you to identify those staff that may require food training

I would expect this matter to be attended to within 2 months

(Regulation (EC) No 852/2004 Annex II Chapter XII para 1)

2. Staff who handle food should appreciate the essentials of food hygiene before starting work including:
 - personal hygiene;
 - fitness to work;
 - temperature control;
 - cross contamination;
 - cleaning procedures;
 - labelling and other safety instructions.

(Regulation (EC) No 852/2004 Annex II Chapter XII para 1)

Recommendations

1. I recommend you provide an independent thermometer in all chilled and frozen storage units and regularly check the temperatures remain at or below 8°C for chilled foods and around -18°C for frozen foods.
2. As discussed your fridge temperatures may be written down each time a check is made or by daily diary entries or similar notes that clearly show that the relevant checks were carried out and found to be satisfactory in accordance with your food safety management procedure. Either way, it is very important that all staff know what action to take if the monitoring should a problem so any movement away from the correct temperature can be quickly identified and sorted out.
3. I strongly recommend that you draw up a cleaning schedule. This will help you ensure that all aspects of your operation are covered by:
 - allocating specific tasks to your staff;
 - specifying what cleaning materials should be used and the method;
 - specifying how often items/areas should be cleaned;
 - specifying any safety precautions for staff.