

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

Premises Name	A & M Butchers
Premises Address	49 Justice Street, Aberdeen
Date of Inspection	9 March 2009
Type of Inspection	Food Hygiene

**OBSERVATIONS/ACTION REQUIRED**

Routine food hygiene inspection today. Pleased to note high standards of cleanliness, hygiene and food safety control. Food safety hazards are being controlled according to your planned procedures with appropriate monitoring and records kept up to date. Premises/fixtures/fittings clean and in good repair.

It is strongly recommended that your probe calibration checks are recorded – as discussed this can be done by immersing the probe in boiling unsalted water – temperature readings should be between 99°C and 101°C. I recommend this is recorded monthly either in the CookSafe logsheet or in your notebook/diary – this will help verify that temperatures records are accurate and may help you demonstrate a 'due diligence' defence in the event of a complaint or an incident linked to your establishment.

Well managed operation in terms of food safety – thank you for your time given today.