

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

Premises Address	Aberdeen Arts Centre
Premises Address	33 King Street, Aberdeen
Date and time of Inspection	13 th December 2007 – 11.45 am
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, with all food being prepared to order.

Items

1. You must examine all food operations carried out within your business including purchase, storage, handling preparation, service and transport and ensure that at each stage the food is being treated in a safe and hygienic way.

When you examine your food business operations in this way, you will be able to identify where food safety problems may arise, and ensure that you and any staff have the necessary procedures in place, at any critical points, to control this food safety problems.

An example of hazards you should consider is the growth of harmful bacteria in food stored at room temperature.

This close examination of your business operations is known as hazard analysis. It is not difficult to carry out and the controls can be very simple.

Please ensure such a documented system is in place at the next revisit.

Regulation [EC] 852/2004 Article 5.

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.

Please ensure that all staff that handle food, receive appropriate training and on supervision.

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

3. Food businesses must take all reasonable precautions to prevent food pests, namely rats, mice, cockroaches and flying insects gaining entry into food storage and preparation areas. This is to prevent the contamination of foodstuffs.

I understand you do not have a pest control contract. I recommend you carry out regular, thorough checks for evidence of pests and keep a record of these checks on the premises.

Regulation (EC) No 852/2004 Annex II Chapter IX para 4

Recommendations

1. I recommend you provide a 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.