

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

Premises Name	A Wilson
Premises Address	224-226 King Street, Aberdeen
Date of Inspection	7 October 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

The main purpose of my visit of 7 October 2008 was to carry out a routine food hygiene inspection of your premises to assess your compliance with the appropriate food safety legislation. It is required that you are able to identify and control the food safety hazards in your food business.

My assessment was carried out by way of discussion with yourself and the physical inspection of the premises to observe structural conditions, housekeeping and general hygiene practices. There were issues of concern discussed with yourself at the time of the inspection and I now write to confirm these raised issues.

In summary:

- (a) you do not have a documented food safety management system in place, which has been a legal requirement since January 2006.
- (b) There seemed to lack a consistent and thorough system of stock control/ stock rotation.
- (c) There was no system in place by which to check that re-heated foods met the legal requirement of re-heating to 82 °C.

The full findings of the inspection are detailed below, outlining the steps you are required to take to comply with the above named Regulations. There are also recommendations for good practice.

Items

1. Food Safety Management System

During the inspection of your premises it became clear that you have not done enough to show how you identify, control and monitor all steps and activities of your business that are needed to make certain food is safe for your customers. New regulations that have been applicable since January 2006 require you to write down simple details of what you do to make food safe. To do this you will need to show compliance with 'HACCP principles' (i.e. Hazard Analysis Critical Control Points). This is simply a process undertaken to ensure that those things that could make food unsafe for your customers, are identified and controlled. It will involve you considering all the steps relating to your food operation from delivery through to the sale to customers, by identifying what could go wrong (i.e. hazards) which if left uncontrolled could be harmful. With regard to this, the sale of ready-to-eat foods from your premises (e.g. meat pies, rowies, etc) is considered significant.

To help you apply the HACCP principles, I have enclosed a training pack called "Safer Food, Better Business – for retailers" for your use.

The timescale for completion of this requirement is 2 months of receipt of this letter.

Regulation (EC) 852/2004 Article 5 para 1

2. Temperature Control

I was pleased to note that you have now placed a note/reminder in front of the microwave to remind staff that re-heating of the ready-to-eat products should be carried out for at least 2 minutes (which was ascertained at the previous inspection to be sufficient to reach 82 °C).

Monitoring and recording temperatures must be carried out at all critical control points. As such it is important that temperatures of reheated food and refrigeration units are regularly taken and documented, which will be particularly helpful should a due diligence defence be required. It is also

important that you and your staff know what corrective action to take should monitoring show a temperature related problem (e.g. refrigeration exceeding 5°C).

As mentioned earlier, the enclosed training pack should be of help with regards this requirement.

Regulation (EC) No. 852/2004 Article 5