

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

Premises Name	A & I Wells
Premises Address	182 Crown Street, Aberdeen
Date and time of Inspection	14 January 2008 – 10.45 am
Type of Inspection	Food Hygiene

OBSERVATIONS/ACTION REQUIRED

Routine hygiene inspection carried out today. Generally well run operation. There are a few items that require your attention:-

1. You must keep documented instructions on how food safety is controlled at your premises. I have left a retail safe manual that you can use to help you comply with this requirement. The “house rules” section will require completions. Discussed how to complete manual with XXXX XXXX during visit. Please contact me if you require further assistance on how to complete and use the manual. Compliance required by 29 February 2008 [Article 5].
2. Use your probe thermometer to check pies are reheated to a minimum of 82°C and hot held pies are kept above 63°C. Record temperatures taken. This needs to be done as part of your food safety controls detailed in Item 1 above. Compliance required by 21 January 2008.

Following a revisit to the premises on 16 January 2008 the following report was issued:

Revisit to discuss retail safe manual and hot food temperature records.

House rules have been documented for relevant operations at premises. Hot pie records for reheating and hot holding also in place.

Food hygiene “Pass” certificate to be re-issued.