

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

Premises Name	Aberdeen Cyrenians
Premises Address	62 Summer Street, Aberdeen
Date of Inspection	18 June 2009
Type of Inspection	Food Hygiene

OBSERVATIONS/ACTION REQUIRED

Routine food hygiene visit. Food provision/preparation has been reduced substantially since previous visit.

Pleased to note food safety procedures are being maintained and all volunteer staff are trained in those procedures to ensure food safety is not compromised. Continued maintenance of temperature records and monitoring activities to prove consistence adherence to planned systems is required. It may be appropriate to formally designate responsible for record keeping now that your regular cook has left to ensure all volunteer staff are aware of their responsibilities – if specific staff accountable it becomes easier to monitor and any problems/inconsistencies can easily be picked up.

The drawer next to the fat fryer was defective. It requires to be repaired or replaced so that it can open/close and be capable of being cleaned effectively.

Thank you for time given today.