

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

Premises Name	Italian Coffee Pod
Premises Address	St Nicholas Street, Aberdeen
Date and time of Inspection	28 April 2009 – 11.20 am
Type of Inspection	Food Hygiene

OBSERVATIONS/ACTION REQUIRED

A visit was made today to carry out a routine food hygiene/food standards inspection. I was pleased to note a high standard of cleanliness within the unit. Cleaning practices and food handling practices were discussed and were generally satisfactory. I would however make the following recommendations:

1. To ensure food handlers are always using the paper towels provided for drying hands. I would recommend a dispenser beside the wash hand basin.
2. To ensure items such as bacon, ham etc are used within the time recommended by the manufacturer [including 'once opened...' instructions]. I would strongly recommend all containers of food are labelled with a date when that food must be used by to enable all food handlers to see those dates and ensure good stock rotation practices are followed.
3. Although I understand that the crepe plates are washed before use, I would strongly recommend that these are stored off the floor.
4. I would recommend an independent thermometer is provided in the fridge and records of temperature checks written down.