

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

Premises Name	210 Bistro
Premises Address	210 Market Street, Aberdeen
Date and time of Inspection	29 April 2009 – 10.50 am
Type of Inspection	Food Hygiene

OBSERVATIONS/ACTION REQUIRED

- Ensure temperature records are kept up to date [Article 5].
- Shelf lives are 6 days in places for high risk foods. 3 days is usually recommended. Please look into this and ensure shelf lives are appropriate, linked of course to storage temperatures [Article 5].
- WC requires cleaning [Annex II, Chapter I, Paragraph 1].
- Red chilli butter in freezer should be wrapped to protect from risk of contamination [Article 5].