



Food Safety Audit

conducted for

Steve Pepper's restaurant (fictitious)

Audit Title

Chez Nous

Conducted on

05 Mar 2017 03:39 PM

Prepared by

Steve Pepper

Location

40 Charles Ave, Harrogate HG1 4PE, UK

Personnel

Jo Bloggs restaurant manager

Completed on

05 Mar 2017 04:10 PM

Disclaimer

We believe that the information contained within this audit report to be correct at the time of inspection.

Steve Pepper Training Associates do not accept responsibility for any consequences arising from the use of the information herein.

The report is only based on matters, which were observed or brought to our attention at the time of inspection. It does not show that you have met the legal rules of any of the food safety laws that we have not mentioned i.e. The Food Safety Act 1990 (as amended), The Food Hygiene (England) Regulations 2013, The Food Information Regulations 2016 or any similar Guidelines, Codes of Practice or advice on safety and food safety.

They should not be relied upon as an exhaustive record of all possible risks or hazards that may exist or potential improvements that can be made.

In particular the Health and Safety and Fire Safety sections are not exhaustive and only provide a rough overview of what remedial work may or may not be needed for compliance.

You are strongly advised to seek the services of a competent and appropriately trained individual.

Information on the latest legal requirements can also be found on the links contained within the report.

Confidentiality Statement

In order to maintain the integrity and credibility of the audit process and to protect the parties involved, it is understood that the assessors will not divulge to unauthorised persons any information obtained during this audit unless legally obligated to do so.

Images and other media contained within the report may also be used for training purposes.


Only media that would not directly identify the client will be used.

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Structure of premises

Question	Response	Details
Cleanliness and condition of facilities and building (including having appropriate layout, ventilation, hand washing facilities and pest control) to enable good food hygiene		
First impressions	Not fully compliant	Some areas including the hand wash, cleaning schedule/equipment/materials are not acceptable. Tea towels and dishcloths are in a soiled condition and should really be replaced by single use catering grade paper towel roll. Regarding the confidence in Management section the daily diary and 4 weekly reviews have not been completed correctly
 <p style="text-align: center;">Appendix 1</p>		
Is there a copy of the Industry Guide to Good Hygiene Practice (Catering Guide)?	Not Good Practice	Suggest order one from the Highfield or Stationery Office homepage (see link)
Is the food business aware that they have to notify the LA any significant changes i.e. ownership, type of operation or additional items/services?	Yes	Business already registered and they have been made aware of their legal requirements for change notification.
Is the last EHO/P report available?	Not seen at the time of inspection	Report is back in head office.

Question	Response	Details
Hand wash facilities		
Are the handwash facilities (Including sealant) adequate and in a good and clean condition? i.e. Separate hand wash sink, clean, hot/cold water, Paper towels, waste bin	Not acceptable	Sealant on hand wash needs replacing, top of the tap is in a soiled condition, soap not of the desired quality and ideally should be scent free and put on a wall mounted dispenser
<div data-bbox="92 465 308 678" data-label="Image"> </div> <p data-bbox="140 685 256 712">Appendix 2</p>		
Are hand wash notices present?	Not Good Practice	Issued at the time of inspection.
<div data-bbox="662 898 930 1167" data-label="Image"> </div>		
Is soap to BS EN 1499 anti-bactericidal standard	Not Good Practice	Soap needs to be anti bactericidal and unscented. Suggest wall mounted dispenser and ensure it's to BS EN 1499 standards (See label on container and also see above notes on hand washing).
Is alcohol gel to BS EN 1500 standard	Not Good Practice	Suggest check out cleaning material providers and get a suitably supply to BS EN 1500 together
Are pedal operated bins being used?	Not Good Practice	Open bins only suggest purchase pedal operated as per picture.
<div data-bbox="92 1666 308 1881" data-label="Image"> </div> <p data-bbox="140 1888 256 1915">Appendix 3</p>		

Question	Response	Details
		
Cleaning		
Is there a Cleaning Schedule?	Not acceptable	There is one in the SFBB book which can be used.
Are the cleaning chemicals suitable for the tasks?	Not acceptable	Suggest stick with one catering grade supplier and do not use domestic products such as household bleach
Is there a COSHH Risk Assessment and is it complete?	Not Good Practice	Suggest undertake one once cleaning material have been finalised
Are cleaning records up to date and signed?	Not acceptable	Only notes are on opening and closing checks need to have a cleaning record. Will supply a template for you.
Is the cleaning equipment suitable (no wood) and in a clean condition?	Not Good Practice	Suggest have removable mop heads rather than "Fixed". Also these should be boil washed on a daily basis. Suggest purchase plastic or aluminium type handles instead of wood
<div style="display: flex; align-items: center;">  <div style="margin-left: 10px;">Appendix 4</div> </div>		
Is food stored separately from cleaning chemicals and equipment?	Yes	