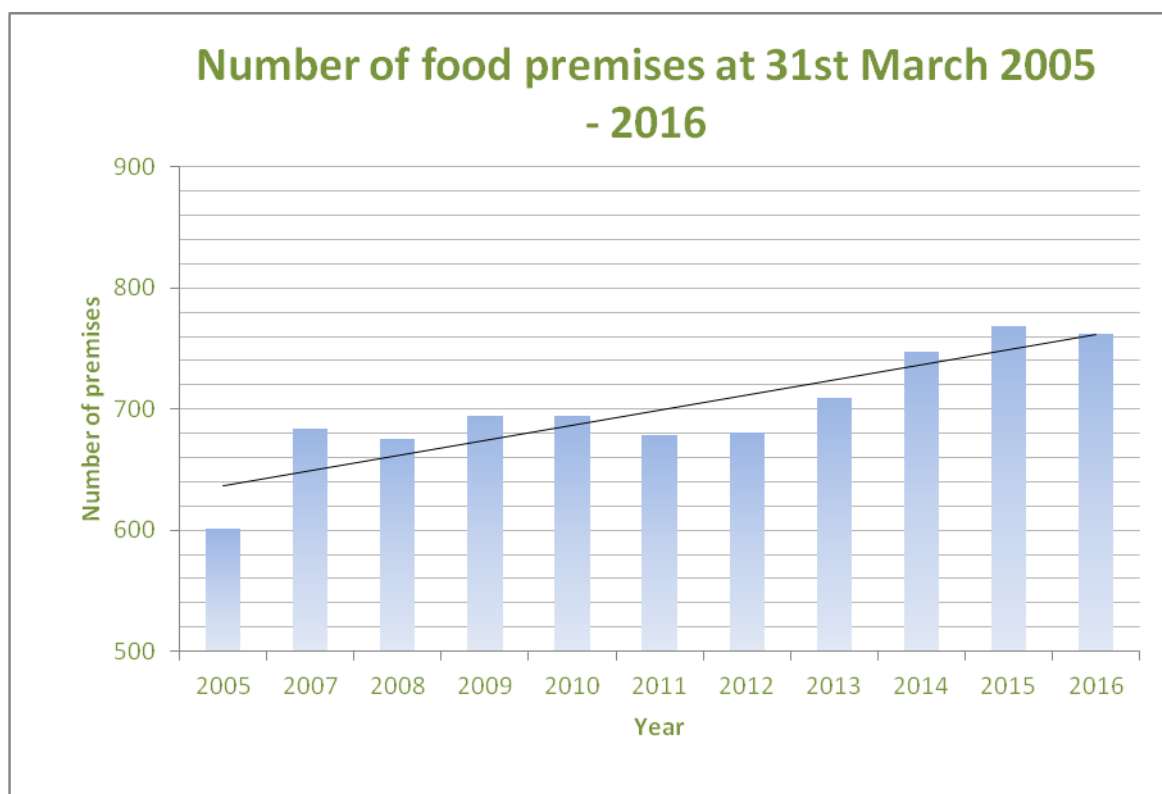


Midlothian Food Safety Enforcement Service Plan Review 2015-2016

1. Introduction

- 1.1 The Framework Agreement on Official Feed and Food Controls by Local Authorities between local authorities issued by the Food Standards Agency requires food authorities to report on the performance of their food enforcement service each year.
- 1.2 This review reports on the activity of the Environmental Health Food Service against the Food Service plan for the period 1 April 2015 to 31 March 2016.
- 1.3 There were no audits of the Food Service by Food Standards Scotland during the 2015-16 plan.
- 1.4 The service was deprived of three long standing members of staff over the course of the year. Protracted recruitment exercises were required throughout 2015 to find suitable candidates and the establishment was finally filled in January 2016.
- 1.5 In May 2015 the service disengaged fully from the pilot partnership project with East Lothian Council to manage the Environmental Health services across both authorities.
- 1.6 The service contributed to the Community Safety and Economic Growth outcomes of the Midlothian Single Plan and provided its food related public protection functions by the following mechanisms;
 - The inspection of food premises for hygiene and standards purposes and the regulation of those businesses to make sure they produce safe food
 - The investigation of requests for service relating to food safety matters,
 - The investigation and control of cases of food related disease,
 - The sampling of food to check that it was safe to eat and appropriately labelled
 - Checking and advising on food premises related planning applications and building warrants.
- 1.7 For businesses the service offers advice and guidance on compliance with the law at the start up stages and within reason, on an on-demand basis. This contributes to the Midlothian Single Plan Economic Growth outcome. For many small businesses the Environmental Health Food team are their only source of assistance in understanding and interpreting food law and producing food safely. New businesses are routinely referred by the food team to Midlothian Business Gateway for help with business plans.
- 2.0 Premises profile
- 2.1 **As of 31 March 2016 there were 762 registered food businesses in Midlothian** (Figure 1). Overall the trend continues to show a very gradual rise in the number of premises.

Figure1

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A simple analysis of the change in food premises types between April 2007 and April 2016 (see Table 1) suggests that numbers in most sectors have remained fairly static. The net positive change in numbers the last 10 years has been in single figures. Childminding and home based food businesses appear the areas that have seen expansion which reflects the demands from the growing population in the area. Our Approved manufacturers are likely to increase slightly in number.

Table 1**Change in % of food premises between April 07 and April 15**

Type of premises	April 07	April 13	April 14	April 15	April 16	% change in numbers
Bake houses	9	6	5	3	4	-56%
Bed and Breakfast	12	7	7	7	5	-58%
Butcher – Manufacturing	9	6	5	4	5	-44%
Café	42	24	31	33	37	-16%
Care Home - Nursing/Residential	35	25	35	33	31	-11%
Caterer	26	12	15	19	13	50%
Childcare services, Playgroup, Nursery - private and LA	66	78	58	60	64	-3%
Childminders	12	37	30	35	45	+275%
Educational Establishment kitchen	54	35	37	37	37	-32%

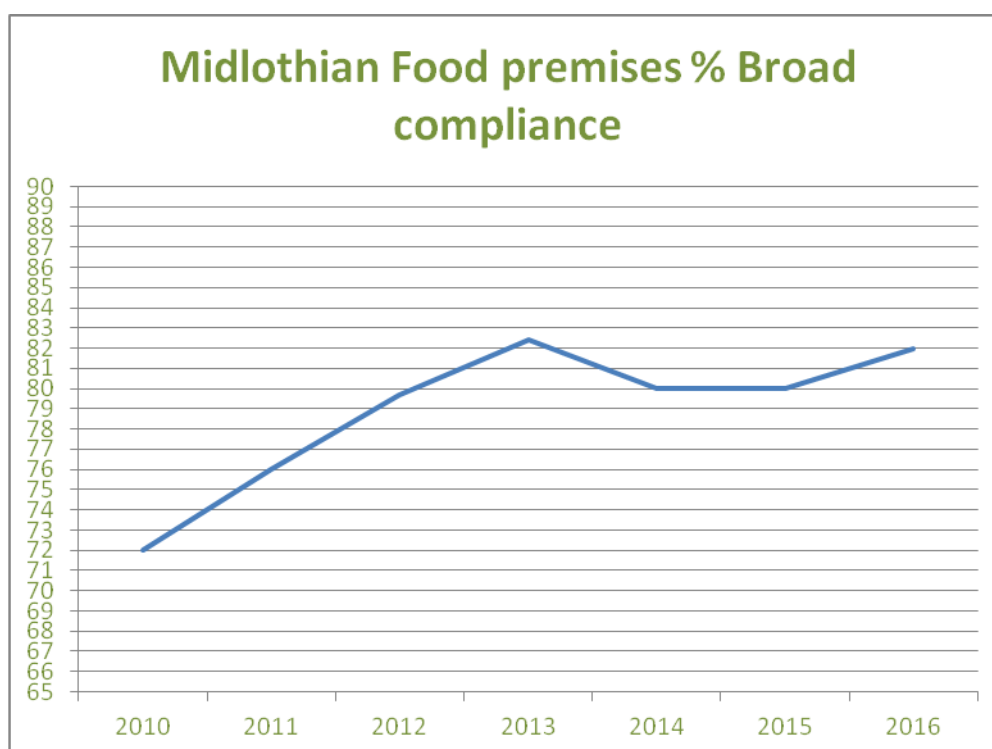
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Home Caterer/Domestic Premises based	4	26	30	28	24	+500%
Hotel/Guest House	15	16	18	18	18	+20%
Licensed Club	40	36	37	35	35	-10.3%
Mobile Shop - Caterer/food retail	58	51	52	46	52	-10%
Public House - Full Catering	24	18	19	19	17	-29%
Public House – Snacks	32	23	23	21	20	-37.5%
Restaurant	39	33	32	34	40	+2.5%
Retail – Baker	14	10	11	11	13	-7%
Retail – Butcher	2	2	3	2	3	+50%
Retail - Newsagent, Confectionery	19	12	16	13	18	-5%
Supermarket	14	12	13	14	15	+7. 0%
Take-Away food	71	57	65	59	68	-4%

3. Premises Inspection

- 3.1 During the year **the Service carried out 638 visits to food premises** for hygiene and standards inspections.
- 3.2 The proportion of premises which were rated as broadly compliant with the food **hygiene** law following inspection increased only slightly over the previous year's level. However, it should be noted that almost 82% of food businesses are broadly compliant with the food legislation i.e. any contraventions found were not of immediate concern.

Figure 2

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Overall 6.6% of premises were non-compliant for hygiene, 7.7% for structure and 7.8% for confidence in management. A breakdown of the sorts of business is given in Table 2.

Table 2 Businesses which were not broadly compliant

Type of premises	Number of non-compliant premises		
	Area of non-compliance		
	hygiene	structure	Confidence in management
café	7	4	6
hotel/guest house	4	2	3
pubs/clubs	3	1	4
restaurants	5	4	8
retailers	6	6	14
takeaways	18	13	18
others	6	27	5
total	49	57	58

The difficulty with improving on broad compliance involves to a number of factors. There is a level of turnover of businesses. Where a new businesses opens up (or existing ones change hands) this is often without sufficient food safety controls in place. A number of businesses do not become compliant until the food service has become involved with them. Some become non-compliant again between inspections. Premises may operate on the margins of profitability. The food sector is known to be one where there is a high turnover of staff.

The food service has put significant advisory information on the Council website for new businesses. We also scrutinise planning application and building warrant lists to try and pick up businesses prior to opening. Further regulatory tools may help drive up compliance – mandatory display of Food Hygiene Information Scheme certificates, fixed penalty notices

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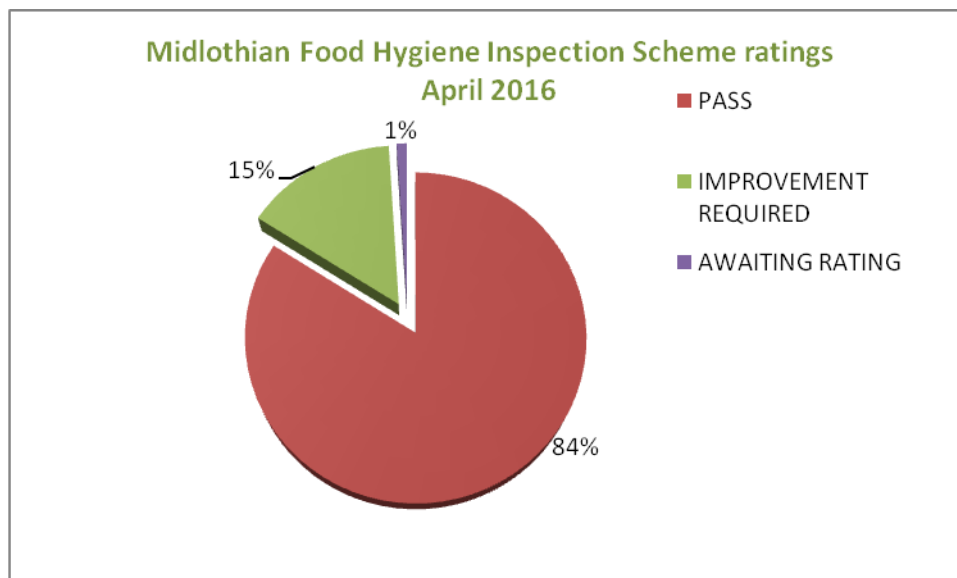
or licences to operate. All are being considered by Food Standards Scotland as part of their review of food regulation.

- 3.3. **The Food Hygiene Information Scheme (FHIS)** was introduced by Midlothian Council during October 2010. It allows consumers to see the assessment made of the business when it was last inspected by the food service. Businesses may display a certificate at the premises and consumers can check the rating for any premises covered by the scheme on the Food Standards Agency website at <http://www.food.gov.uk/scotland/>



As of April 2016 all local authorities are operating the scheme in Scotland reporting on the assessment of over 32,000 food premises. Similar schemes operate in the rest of the UK. The Welsh assembly has introduced legislation which makes display of rating certificates compulsory. The 2013 survey of Midlothian premises indicated that only 72% of food businesses awarded PASS certificates were displaying them. This has improved slightly. The FHIS is now part of the Midlothian Food and Drink award scheme and directory in that only businesses with a PASS status will be allowed into the award scheme. The ratings for Midlothian food premises at the end of March 2016 are illustrated in Figure 3.

Figure 3



4.0 Food Sampling

- 4.1 A total of 203 samples of food were taken for examination or analysis during the service plan. A breakdown of the foods sampled is given in Table 9. About 17% of the samples taken proved to be unsatisfactory. Sampling is often directed at ready to eat foodstuffs which previous experience suggests have the potential to cause harm. This year's 21 unsatisfactory results included instances where vacuum packed foods were being given a use by date in excess of 10 days. Without suitable compositional controls (over acidity, moisture content or salt levels) such extended shelf life foods are at risk of growing botulinum bacteria. There were also cases where the presence of "indicator" bacteria were detected in ready to eat food. These are bacteria whose presence indicates poor handling practices, poor personal hygiene practices and temperature control abuse.

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Unsatisfactory results are always followed up by visit or letter to the business concerned to inform them of the matter and to ensure appropriate corrective action is taken. Follow up samples are also often taken. As reported above all failures were for “indicator organisms” and only one of the samples taken by us during the year have failed due to the presence of a potential food poisoning organism. This matter was referred to the Food Authority of the manufacturer.

- 4.2 **76 Compositional samples** were taken to check the make up of food e.g. how much meat there was in a meat pie, the nature and amounts of colouring or additives used, presence of mould toxins or other contaminants, evidence of irradiation or evidence of substitution. Techniques involving DNA extraction now allow the Public Analyst to identify species of meat sold in meat products. Of the results received just over 17% were unsatisfactory. The reasons for the unsatisfactory results are shown below in Table 3.

Table 3 Unsatisfactory compositional samples

Foodstuff sampled		Reason
POTTED MEAT x2	READY TO EAT	Botulinum controls not sufficient to justify shelf life
BEEF MINCE	RAW	Illegal preservatives found
STEAK MINCE	RAW	Excess connective tissue
ITALIAN PEPPERONI PIZZA	PROCESSED	Labelling incorrect
COCONUT SQUARE	READY TO EAT	Presence of illegal colourings
BRAISED SAUSAGES & MASHED POTATOES - NURSERY MEAL	READY TO EAT	Insufficient nutrition content for consumer
WELL FIRED ROLLS (X3)	READY TO EAT	Excess acrylamide
PESHWARI NAAN (GROUND ALMONDS)	READY TO EAT	Evidence of peanut contamination found
CHICKEN PAKORA	READY TO EAT	Excess (50%) fat
HAGGIS	PROCESSED	Botulinum controls not sufficient to justify shelf life
WHITE PUDDING	PROCESSED	Botulinum controls not sufficient to justify shelf life
MILK	RAW	Extraneous water

- 4.3 **127 Microbiological samples** were taken to look for the presence of potential food poisoning bacteria and to assess the hygiene of businesses producing foods. The purpose of the business food safety management system is to ensure harmful microbial contamination or multiplication does not take place in the food handled or produced by the business. Food sampling provides a method of checking that a management system is working. Of the samples for which results were received 11% were unsatisfactory. The reasons for the unsatisfactory results are shown below in Table 4.

Midlothian Food Safety Enforcement Service Plan Review 2015-2016**Table 4 Unsatisfactory microbiological food samples**

Foodstuff etc sampled		Reason
CHICKEN BURGER	Restaurant / Takeaway Food	Elevated colony count – hygiene issues
BAKED POTATO WITH TUNA MAYO	Restaurant / Takeaway Food	Elevated colony count – temperature abuse/hygiene issues
COOKED BEEF (3 SLICES)	Meat Products inc Sausages etc	Elevated colony count – temperature abuse/hygiene issues
FRESH CREAM FILLED FINGER JAM DOUGHNUT	Cakes / Confectionary	Elevated colony count – temperature abuse/hygiene issues
MINCED BEEF & POTATO PIE	Meat Products inc Sausages etc	Elevated colony count – temperature abuse/hygiene issues
POTTED MEAT	Meat Products inc Sausages etc	Elevated colony count – temperature abuse/hygiene issues
SPICY BBQ CHICKEN PIZZA	Meat Products inc Sausages etc	Elevated colony count – temperature abuse/hygiene issues
CHOCOLATE ECLAIR (DAIRY CREAM)	Cakes / Confectionary	Elevated colony count – temperature abuse/hygiene issues
TUNA SALAD SUB ROLL	Ready Made Prepared Dishes	Borderline E.coli levels
EGG MAYO FILLED ROLL	Ready Made Prepared Dishes	Elevated colony count – temperature abuse/hygiene issues
HOMEMADE TUNA MAYO SOFTIE	Ready Made Prepared Dishes	Elevated colony count – temperature abuse/hygiene issues
FRESH PASTA IN MIXED VEG SAUCE - NURSERY MEAL	Restaurant / Takeaway Food	Elevated Staphylococcal and colony counts – temperature abuse/hygiene/personal hygiene issues
TUNA MAYO FILLED BROWN ROLL	Ready Made Prepared Dishes	Elevated Clostridium perfringens and colony counts – temperature abuse/hygiene issues
FRESH SCOTTISH WHIPPING CREAM	Other Milk Products	Elevated colony count – temperature abuse/hygiene issues
SMOKE ROASTED PEPPERED SALMON	Fish Products and Processed Fish	Listeria level unsatisfactory
BANOFFEE PIE	Cakes / Confectionary	Elevated colony count – temperature abuse/hygiene issues
VANILLA SLICE	Cakes / Confectionary	Elevated colony count – temperature abuse/hygiene issues
ROASTED HAM WITH HERBS	Meat Products inc Sausages etc	Botulinum controls not sufficient to justify shelf life
INDIVIDUAL TRIFLE	Desserts	Elevated colony count – temperature abuse/hygiene issues
HYGIENE SWAB - MEAT SLICER BLADE	Miscellaneous Foods	Food contact surface not sufficiently clean
HYGIENE SWAB - WEIGHING SCALES - RTE FOODS	Miscellaneous Foods	Food contact surface not sufficiently clean

Midlothian Food Safety Enforcement Service Plan Review 2015-2016**5.0 Reactive work**

The Service received and responded to 445 service requests during the year of which 398 related to food safety matters. The category breakdown of requests is shown below in Table 5.

Table 5: Service requests dealt with by Food Service 2015-16

Type of Service request	Number of requests
Accident - not reported	1
Alcohol Food certificate s50	3
Alleged food poisoning	12
Building Standards Consultation	17
Caravan Sites	17
Complaint about licenced premises	2
Contact from other LA about our premises	2
Employee workplace complaint	4
Engineers inspection defects report	1
Export certification	2
Food Alert	94
Food complaint other	17
Food fraud alleged	3
Food labelling/composition	4
Food premises registration	11
Foreign body contamination	14
Freedom of Info Request	15
HACCP/Cooksafe/training advice	1
Health and safety advice	16
Infectious Diseases	1
Performing Animals Act 1925	1
Planning consultation	26
Poor food premises hygiene/practices	18
Public building water quality	1
Public complaint about workplace	6
Public Entertainments Licence	29
Request for food law/hygiene advice	68
Skin piercing licence	8
Smoking advice	2
Street trader food certificate s39	24
Use by/Best before concerns	7
Waste storage arrangements	18
Zoo licence	1
Grand Total	446

Midlothian Food Safety Enforcement Service Plan Review 2015-2016**6.0 Enforcement Activity**

- 6.1. The nature and **levels of enforcement activity** were reduced compared to the previous year and is summarised in Table 6. No reports to the Procurator Fiscal were made. The service has relied on being able to secure compliance through legal notices, written warnings and robust advice. Ten licensed premises were visited as part of a national campaign targeting fraudulent alcohol (operation OPSON). No fake alcohol was discovered during these visits but all of the licence holders received warning notices relating to contraventions of their alcohol licence conditions.

Table 6 Enforcement and regulatory actions

Enforcement Activity	Number each year									
	06-07	07-08	08-09	09-10	10-11	11-12	12-13	13-14	14-15	15-16
Remedial Action Notices							2	3	0	1
Hygiene Improvement Notices	9	14	39	46	32	27	14	13	16	6
Emergency Hygiene Prohibition Notices	0	0	0	0	0	0	0	0	0	0
Voluntary Closures	2	0	0	0	0	1	0	0	1	0
Written Warnings re hygiene or standards contraventions	Data not available		221	194	229	394	338	382	236	276
Reports to the Procurator Fiscal	1	0	0	0	0	0	0	0	0	0
Food surrenders or seizures	0	0	0	1	0	0	1	0	0	3

7.0 Customer feedback

- 7.1. A further **customer satisfaction survey** (see format Appendix 1) sent to 100 food premises inspected during the 2015-2016 plan produced a 40% return. Findings seem relatively consistent over the last 5 years. There appears to be a more recognition of the Food Hygiene Information Scheme (FHIS) and a greater tendency to display certificates. The results are summarised in Table 7 below.

Midlothian Food Safety Enforcement Service Plan Review 2015-2016**Table 7**

Survey question results	08-10	10-11	11-12	12-13	13-14	14-15	15-16
Agreed reason for inspection explained	93%	93%	98%	97%	97%	98%	95%
Received sufficient advice or information	95.6%	95.6%	100%	95%	97%	98%	97.5%
Overall impression of inspection good or excellent	90%	93.4%	95%	90%	92%	90%	95%
Written communications good or excellent	83%	90.9%	90.9%	72%	89%	93%	95
Not enough time to rectify contraventions	18%	21.7%	20.5%	18%	21%	16%	22.5%
Have you heard of the Food Hygiene Information Scheme (FHIS)? From 2012-13 only	87%				79%	80%	92.5%
Now display their FHIS Pass certificate	72%				58%	74%	82.5%

8. Summary of Performance against service objectives for 2015-2016

The 2015-16 Food Service plan contained 11 objectives for the Team. The summary of performance against those objectives are listed below in Table 8.

Table 8

Objective		Performance	
1	Improve the % of premises which are broadly compliant for Food Hygiene from 80% to 84%	Broad compliance increased to 81.7%	
2	Improve the % of premises which are broadly compliant for Food Standards to 74%	Although broad compliance increased slightly (an increase of 0.6% to 66.8%) did not meet objective	
3	Complete planned % of Food Hygiene Inspections - 305 inspections after adjustment for in plan closure of premises (target time means no later than 28 days from the date of next scheduled inspection)	High "A" risk	100%
		High "B" risk	98.5% inspected (with 1 premises carried forward to April 16 due to access problems) - 88% within target time

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		Medium “C” and “D” low risk	96% inspected (with 9 premises carried forward to April 16 primarily due to access problems)- 83% within target time
4	Complete planned % of Food Standards inspections – 23 inspections	High “A” risk	100%
		Medium”B” risk	85%
5	Carry out alternative intervention at low risk food premises (% of planned)	Food hygiene “E” risk	87%
		Food standards “C” risk	85%
6	Complete planned % of feeding stuffs inspections	Not undertaken due to lack of staff in Trading Standards Service	
7	Complete planned sampling programme	100 % of the planned programme was achieved	
8	Complete sampling from approved premises		
9	Complete contributions to planned sampling surveys (national and locally organised)		
10	Investigate 100% of complaints and requests for service made to the service within 5 working days	100% investigated with 94% within target time	

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	<p><u>Food related illness</u></p> <p>24 sporadic cases were notified and investigated... There were no food related outbreaks. Levels of notified food related illness appear to have remained at or below about 5 per 10,000 population over the last 7 years. (Excluding Campylobacter infection which is not routinely notified to Midlothian EH)</p> <div><p>Infectious disease notifications 2015-16</p><table border="1"><thead><tr><th>Pathogen</th><th>Notifications</th></tr></thead><tbody><tr><td>Salmonella</td><td>8</td></tr><tr><td>Cryptosporidium</td><td>11</td></tr><tr><td>Giardia</td><td>2</td></tr><tr><td>E.coli</td><td>1</td></tr><tr><td>Campylobacter</td><td>1</td></tr></tbody></table></div>		Pathogen	Notifications	Salmonella	8	Cryptosporidium	11	Giardia	2	E.coli	1	Campylobacter	1
Pathogen	Notifications													
Salmonella	8													
Cryptosporidium	11													
Giardia	2													
E.coli	1													
Campylobacter	1													
11	Ensure all authorised officer receive a minimum of 10 hours food related competency training	Objective achieved												

Table 9 Details of food samples taken 2015-16

Category	Food description	Analysis type		
		Chemical composition	Microbial contamination	Total
Bakery Products and Cereal	DONGBEI FINE NOODLES	1		1
	DONGBEI FLAT NOODLES	1		1
	FREE FROM ROCKY ROAD	1		1
	MR. BLOBBY BISCUIT	1		1
	WELL FIRED ROLLS (X3)	1		1
	Total	5		5
Cakes and Confectionary	BANOFFEE PIE		1	1
	CHOCOLATE ECLAIR (DAIRY CREAM)		1	1
	COCONUT SPONGE CAKE	1		1
	COCONUT SQUARE	1		1

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	FRESH CREAM & FRUIT MERINGUE (BERRIES, KIWI, PLUM & FIG)		1	1
	FRESH CREAM FILLED APPLE TURNOVER		1	1
	FRESH CREAM FILLED CHOCOLATE ECLAIR		1	1
	FRESH CREAM FILLED FINGER JAM DOUGHNUT		1	1
	FRESH CREAM STRAWBERRY TART		1	1
	JAM FINGER DOUGHNUT (WITH SYNTHETIC CREAM)		1	1
	TOFFEE WAFFLE CHEESECAKE		1	1
	VANILLA SLICE		1	1
	Total	2	10	12
Dairy Products	DOUBLE CREAM		1	1
	FRESH SCOTTISH DOUBLE CREAM 1/2 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED SEMI SKIMMED MILK 1 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED SEMI SKIMMED MILK 1/2 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED SEMI SKIMMED MILK 2 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED WHOLE MILK 1 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED WHOLE MILK 1/2 LTR	1	1	2
	FRESH SCOTTISH PASTEURISED WHOLE MILK 2 LTR	1	1	2
	FRESH SCOTTISH SEMI SKIMMED MILK	3	3	6
	FRESH SCOTTISH WHIPPING CREAM	1	1	2
	FRESH SCOTTISH WHIPPING CREAM 1/2 LTR	1	1	2
	FRESH SCOTTISH WHOLE MILK	3	3	6
	MILK	1	1	2
	RAW COWS MILK		1	1
	RAW MILK	2	1	3
	WHIPPING CREAM		1	1
	Total	18	20	38
Eggs and Egg Products	12 X CLASS A SHELL EGGS MEDIUM SIZE		1	1
	6 X LARGE CLASS A FREE RANGE EGGS		1	1
	Total		2	2
Fish and Shellfish	2 BREADED HADDOCK FILLETS	1		1
	NORWEGIAN SMOKED SALMON GRAVADLAX		1	1

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	SMOKE ROASTED PEPPERED SALMON	1	1	2
	SMOKED MACKEREL FILLETS		1	1
	Total	2	3	5
Food for Particular Nutritional Uses	GLUTEN FREE EGG MAYO SANDWICH	1		1
	Total	1		1
Fruit and Vegetables	BABY LEAF & ROCKET SALAD		1	1
	BABY LEAF SALAD		1	1
	BLUEBERRIES	1	1	2
	CRISP CARROT & SWEETCORN SALAD		1	1
	DRIED CRANBERRIES	1		1
	DRIED FIGS	1		1
	DRIED PRUNES	1		1
	ITALIAN SALAD		1	1
	KENT RASPBERRIES		1	1
	LARGE VINE TOMATOES	1		1
	SALAD (GARNISH)		1	1
	SAVOY CABBAGE	1		1
	SIDE SALAD		1	1
	SOUR MANGO		1	1
	SWEET & CRUNCHY SALAD		1	1
	TEX MEX SPICY POTATO WEDGES (WITH SOURED CREAM DIP)		1	1
	Total	6	11	17
Herbs and Spices	BRITISH CORAINDER		1	1
	Total		1	1
Ice Cream and Desserts	INDIVIDUAL TRIFLE		1	1
Ice Cream and Desserts	Total		1	1
Materials and Articles in Contact with Food	BLUE BOTTLE CAPS (X2)		1	1
	EMPTY 1 LITRE CREAM BOTTLE		1	1
	EMPTY 1/2 LITRE BOTTLE		1	1
	EMPTY 2 LITRE CREAM BOTTLE		1	1
	GREEN BOTTLE CAPS (X2)		1	1
	WHITE BOTTLE CAPS (X2)		1	1
	Total		6	6
Meat and Meat Products, Game and Poultry	ARROSTO ALLE ERBE		1	1
	BEEF MINCE	3		3
	BEEF STEAK MINCE	1		1
	BLACK PUDDING	2	2	4
	BRIDIE	1		1
	BURGERS	1		1
	CHICKEN CURRY PIE		1	1
	COOKED BEEF (3 SLICES)		1	1
	COOKED CHICKEN LEG PORTIONS		1	1
	COOKED SLICED HAM		1	1
	COOKED SLICES HAM		1	1
	DONGBEI BEEF & CHILLI CRISPY DUMPLINGS	1		1
	DONGBEI CHICKEN CRISPY DUMPLINGS	1		1

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	DONGBEI SALT & PEPPER CHICKEN WINGS	1		1
	DONGBEI SPICY CHICKEN WINGS	1		1
	DONGBEI SPICY PORK RIIBS	1		1
	DONGBEI SWEET & SOUR PORK RIBS	1		1
	FROZEN CHICKEN BREAST FILLETS	1		1
	HAGGIS	1	1	2
	HAGGIS	1	1	2
	HONEY ROAST AYRSHIRE HAM		1	1
	INDIVIDUAL STEAK PIE		1	1
	ITALIAN PEPPERONI	1	1	2
	JDW HAGGIS	1	1	2
	M&S PORK HAGGIS	1	1	2
	MINCED BEEF & POTATO PIE		1	1
	PORK & CHINESE LEAVES BOILING DUMPLINGS	1		1
	PORK & CORIANDER BOILING DUMPLINGS	1	1	2
	POTTED MEAT	2	4	6
	RAW FREE RANGE CHICKEN BREASTS	1		1
	ROASTED HAM WITH HERBS		1	1
	SAUSAGE ROLL		1	1
	SCOTTISH ARRAN MUSTARD HAM		1	1
	SMOKED ARGYLL HAM	1	1	2
	SPICY BBQ CHICKEN PIZZA	1	2	3
	STEAK & GRAVY PIES		1	1
	STEAK MINCE	1		1
	WHITE PUDDING	1	1	2
	Total	29	29	58
Nuts and Nut Products, Snacks	GROUND ALMONDS	1		1
	Total	1		1
Others	COLD PRESSED RAPESEED OIL	1		1
	HYGIENE SWAB - MEAT SLICER BALDE (2 X 20CM AREA) - BEFORE CLEANING		1	1
	HYGIENE SWAB - MEAT SLICER BLADE (2 X 20CM AREA) - POST CLEANING		1	1
	HYGIENE SWAB - WEIGHING SCALES - RTE FOODS (10 X 10CM AREA)		1	1
	SQUEEZY PURE CLEAR HONEY		1	1
	Total	1	4	5
Prepared Dishes	1/4 POUND 100% BEEF HOT DOG	1		1
	BAKED POTATO WITH TUNA MAYO		1	1
	BRAISED SAUSAGES & MASHED POTATOES - NURSERY MEAL	1		1
	CHEESEBURGER WITH		1	1

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ONIONS			
CHICKEN & BACON LAYERED SALAD	1		1
CHICKEN & RICE BOX		1	1
CHICKEN AND BACON MAYO		2	2
CHICKEN BURGER		1	1
CHICKEN CURRY & FRIED RICE		1	1
CHICKEN FAJITA WRAP		1	1
CHICKEN FRIED RICE		1	1
CHICKEN MAYO & SALAD SUB ROLL		1	1
CHICKEN MAYO SANDWICH (MALTED BREAD)		1	1
CHICKEN PAKORA	1		1
CHICKEN WRAP		1	1
CHIPS	1		1
CORONATION CHICKEN AND SALAD FILLED ROLL		1	1
EGG (FRIED SOFT YOLK) & BACON FILLED ROLL		1	1
EGG MAYO & SPRING ONION		1	1
EGG MAYO FILLED ROLL		1	1
FISH & VEG PIE		1	1
FRESH PASTA IN MIXED VEG SAUCE - NURSERY MEAL		1	1
FRIED EGG FILLED ROLL		1	1
HAM & COLESLAW		1	1
HAM & COLESLAW FILLED BROWN ROLL		1	1
HAM & COLESLAW FILLED ROLL		1	1
HAM & COLESLAW ROLL		1	1
HOMEMADE TUNA MAYO SOFTIE		1	1
ICED SPONGE CAKE	1		1
JUST HAM (NO MAYO) SANDWICH PLATTER		1	1
LOW FAT TUNA & CUCUMBER SANDWICH (ON MALTED BREAD)		1	1
MACARONI CHEESE		1	1
MARGHERITA	1	1	2
MUSHROOM SOUP - NURSERY MEAL		1	1
PESHWARI NAAN (GROUND ALMONDS)	1		1
ROAST PORK		1	1
SAVOURY MINCE	1		1
SMALL FRIES	1		1
SWEET CHILLI CHICKEN FILLED ROLL		1	1
TRIPLE CHEESE	1	1	2
TUNA MAYO AND ONION ROLL		1	1
TUNA MAYO AND ONION SUB		1	1
TUNA MAYO FILLED BROWN ROLL		1	1

Appendix B

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	TUNA MAYO FILLED ROLL		1	1
	TUNA SALAD FILLED BROWN ROLL		1	1
	TUNA SALAD SUB ROLL		2	2
	WHOPPER		1	1
	Total	11	40	51
Grand Total		76	127	203

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Appendix 1

INSPECTIONS OR VISITS TO YOUR PREMISES

1. When a Food Safety Inspector last called at your premises:-
 - a) What do you think the reason for the inspection was?

 - b) Did the Officer clearly explain the reason for the visit? ☐ Yes ☐ No
2. How would you describe the Officer's manner? - *tick all of the boxes that apply*
☐ Professional ☐ Courteous ☐ Helpful ☐ All right ☐ Unhelpful
☐ Surly ☐ Hostile
3.
 - a) In your opinion was the time spent at your premises:
☐ too long ☐ too short ☐ about right
 - b) Do you feel the Officer you gave sufficient information or advice during the visit? ☐ Yes ☐ No
 - c) What was your opinion of any information or advice given to you?
☐ Poor ☐ Fair ☐ Good ☐ Excellent
 - d) What was your overall impression of the inspection/visit
☐ Poor ☐ Fair ☐ Good ☐ Excellent
4. How often do you think your premises needs to be inspected by us? Every -
☐ 6 months ☐ Year ☐ 2 Years ☐ 3 Years ☐ Never

AFTER THE INSPECTION

1. Did you receive any written requirements or advice? ☐ Yes ☐ No
(a Record of Inspection, a Report or a Notice)
2. Was this information easy to read and understand? ☐ Yes ☐ No
3. Was a clear distinction made between what were contraventions of the law and what were recommendations of good practice? ☐ Yes ☐ No
4. Do you think you were given enough time to comply with the legal requirements? ☐ Yes ☐ No
5. Was the timescale for compliance with the legal requirements agreed with you? ☐ Yes ☐ No
6. What was your overall impression of the letter/Report you received?
☐ Poor ☐ Fair ☐ Good ☐ Excellent
7. Have you heard of the Food Hygiene information Scheme (FHIS)? ☐ Yes ☐ No
8. Do you display your FHIS PASS certificate or sticker? ☐ Yes ☐ No