

Environmental Health Food Service Plan Review 2014/2015

1. Introduction

- 1.1 The Framework Agreement on Official Feed and Food Controls by 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 2014 to 31 March 2015.
- 1.3 The end of the 2014-15 plan saw changes continuing for enforcement services generally.

Food Standards Scotland the autonomous replacement for the UK Food Standards Agency in Scotland started operations in April 2015. Local authority food enforcement services work closely with Food Standards Scotland on a day to day basis and also through the Scottish Food Enforcement Liaison Committee (SFELC). SFELC enables local authorities to contribute to development of national food safety and standards policies.

The Better Regulation Act 2014 introduced the principles of the Primary Authority Scheme to Scotland for “non reserved” legislation.

- 1.4 The Food Standards Agency carried out a full core audit of the Midlothian Council food service in June 2014. This looked at all of the processes and procedures followed by food enforcement staff and included a number of on-site “reality” checks to local food businesses. The Service was requested to review its food enforcement policy which was done and agreed by Members in March 2015 and the audit was officially closed. Mention was made in the audit report of the positive and supportive team working displayed by the food and safety team and identified a number of matters of good practice.
- 1.5 The service had for a number of years enjoyed a stable workforce but three long standing members of staff departed over the course of the year. Two went to the private sector in Eire and Canada and one joined West Lothian Council. Despite several recruitment attempts we were unable to find any replacements until April 2015 and these officers will not start work until later in the year. The service has one remaining vacant post and a further recruitment drive will take place.
- 1.6 The service remained in the Partnership Project pilot with East Lothian Council as part of an arrangement to manage the Environmental Health and Trading Standards functions across both authorities. Responsibility for the management of the Food services for Midlothian and East Lothian Councils was taken on by Midlothian staff. Following a review of the pilot project it was determined that the partnership should not continue and it officially ceased on 31 March 2015 although some management cover was agreed until the end of May 2015.
- 1.7 The service contributed to the Community Safety and Economic growth outcomes of the Midlothian Single Plan by providing its food related public protection functions to each of the residents of Midlothian for less than one penny per day*. For this amount residents and food businesses get;
 - 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,

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- 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.

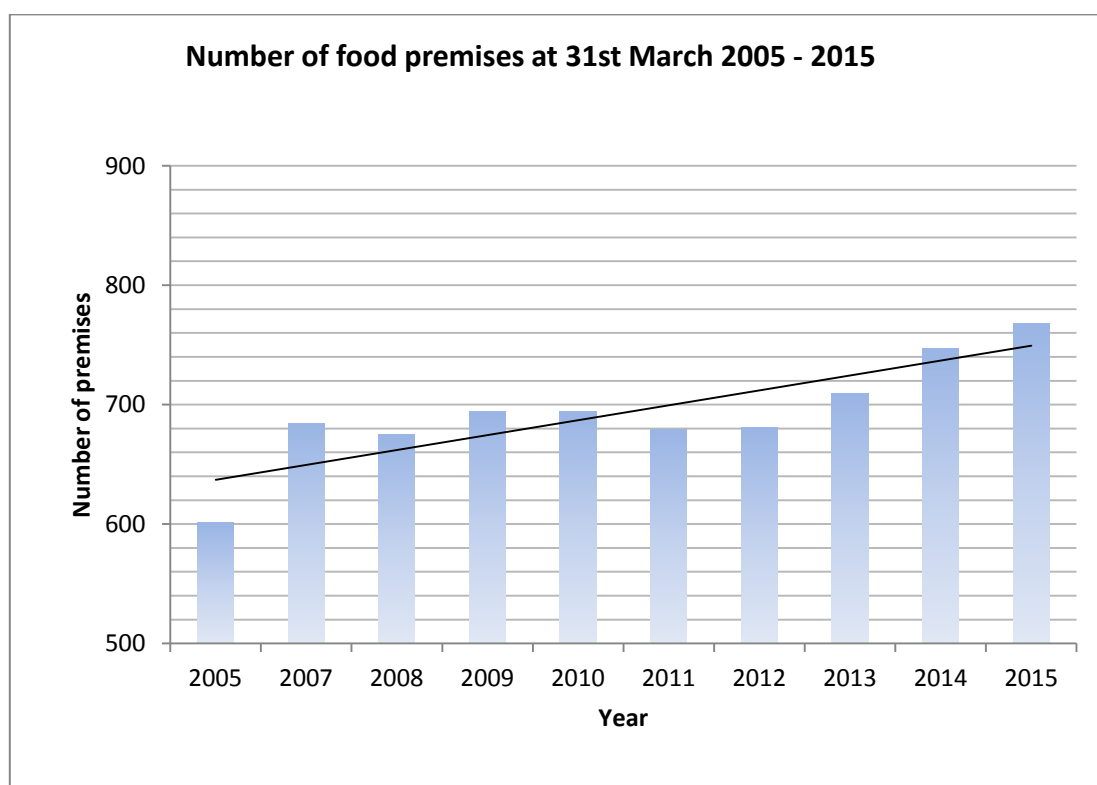
* 84000 people for £171 267 = £2.04 pa or 0.56 pence/day

- 1.8 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 2015 there were 768 registered food premises in Midlothian, a 2.8% increase on the previous year (Figure 1). Overall the trend continues to show very gradual rise in the number of premises.

Figure1



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An analysis of the change in premises types between April 2007 and April 2015 (see Table 1) suggests that for most sectors, typically thought of as being food businesses, there have been quite significant changes over this time. Broadly almost all sectors have experienced a decline in number although there may be limited evidence of some recovery this year. Childminding and home based food businesses appear the areas which have seen considerable expansion, although the numbers involved are still low. Our Approved manufactures remain at the same 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	% change in numbers
Bakehouses	9	6	5	3	-66%
Bed and Breakfast	12	7	7	7	-42%
Butcher – Manufacturing	9	6	5	4	-44%
Café	42	24	31	33	-21%
Care Home - Nursing/Residential	35	25	35	33	0.6%
Caterer	26	12	15	19	-27%
Childcare services, Playgroup, Nursery - private and LA	66	78	58	60	-9%
Childminders	12	37	30	35	+191%
Educational Establishment kitchen	54	35	37	37	-32%
Home Caterer/Domestic Premises based	4	26	30	28	+700%
Hotel/Guest House	15	16	18	18	+20%
Licensed Club	40	36	37	35	-12.5%
Mobile Shop - Caterer/food retail	58	51	52	46	-21%
Public House - Full Catering	24	18	19	19	-21%
Public House – Snacks	32	23	23	21	-32%
Restaurant	39	33	32	34	-13%
Retail – Baker	14	10	11	11	-21%
Retail – Butcher	2	2	3	2	0%
Retail – Food	56	47	49	45	-19.6%
Retail - Newsagent, Confectionery	19	12	16	13	-16%
Supermarket	14	12	13	14	0%

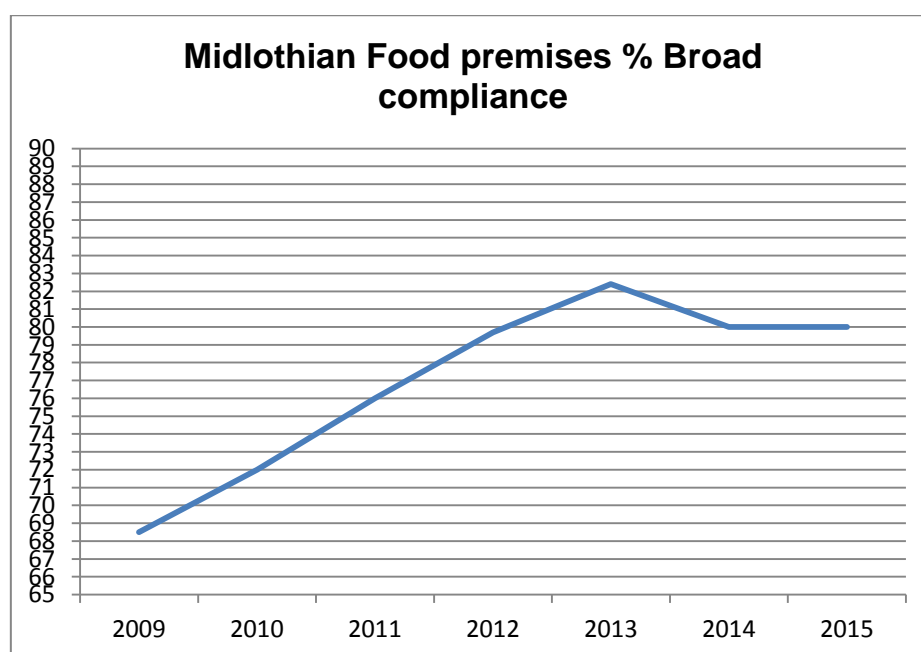
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Take-Away food	71	57	65	59	-8.5%
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3. Premises Inspection

- 3.1 During the year the Service carried out 493 inspections of food premises for hygiene and standards.
- 3.2 The proportion of premises which were rated as broadly compliant with the food hygiene law following inspection remains at the previous years level of 80% (Figure 2). This is slightly less than the target in the service plan for 2014-15 and reflects, in part, the increased national emphasis put on scrutiny of compliance with cross contamination and hygiene controls.

Figure 2



- 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/>

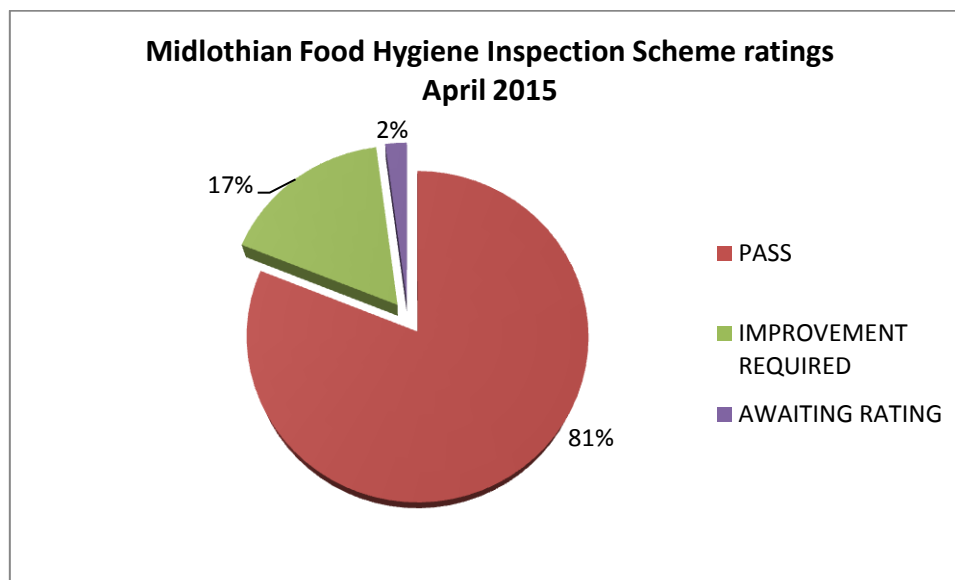


As of April 2015 all local authorities are operating the scheme in Scotland reporting on the assessment of over 32,000 food premises. Similar schemes operate in the rest of the UK. The Welsh assembly has introduced legislation which makes display of rating certificates compulsory. The 2013 survey of 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

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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 2015 are illustrated in Figure 3.

Figure 3



4.0 Food Sampling

- 4.1 A total of 273 samples of food were taken for examination or analysis during the service plan.
- 4.2 111 Compositional samples were taken to check the make up of food e.g. how much eat 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. The reasons for the unsatisfactory results are shown below. On receipt of unsatisfactory results, visits are made or letters are sent to the business concerned to inform them of the breach, the Public Analyst's comments and our advice in order to ensure that appropriate remedial action is taken.

As shown in Table 2 no major compositional contraventions were found during the sampling plan.

Table 2: Results of Compositional sampling

Total No. Samples	No. Satisfactory	No. Unsatisfactory	
111	109	2	Reason
		1	Black pudding label legibility
		1	Sausages – too much preservative

- 4.3 162 Microbiological samples (Table 3) were taken to look for the presence of potential food poisoning bacteria and to assess the hygiene of businesses producing foods. The principles applied within a food safety management system are meant to design out harmful microbial

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contamination or multiplication of same in food premises. Food sampling provides a method of checking that a management system is working.

Table 3: Results of microbiological sampling

Total No. Samples	162
No. Satisfactory	146
No. Unsatisfactory	16

Sampling is directed at ready to eat foodstuffs which previous experience suggests are most likely to give rise to harm. This year's 16 unsatisfactory results were all cases where the presence of "indicator" bacteria were detected. These are bacteria whose presence indicates poor handling practices, poor personal hygiene practices, or temperature control abuse etc. . 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 above all failures were for "indicator organisms" with one of the samples taken during the year also having failed due to the presence of a potential food poisoning organism.

5.0 Reactive work

The service received and responded to 271 service requests during the year of which 206 related to food safety matters. These food matters are summarised in Table 4.

Table 4: Food related service requests 2014/15

Type of request	Number received
Alcohol Food certificate s50	7
Alleged food poisoning	11
Building Standards Consultation	30
Food Alert	3
food complaint other	8
Food labelling/composition	5
Food premises registration	2
foreign body contamination	9
Infectious Diseases	1
Late hours catering licence	4
Marriage Solemnisation	5
Pest activity/infestation	3
Planning consultation	32
Poor food premises hygiene/practices	17
Public Entertainments Licence	22
Request for food law/hygiene advice	21
Street trader food certificate s39	19
Use by/Best before concerns	2
Waste storage arrangements	5
Grand Total	206

6.0 Enforcement Activity

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- 6.1 The nature and levels of enforcement activity remains similar to the previous year and are summarised in table 5 . 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.

Table 5: Enforcement Activity

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

7.0 Customer feedback

- 7.1 A further customer satisfaction survey (see format Appendix) sent to 100 food premises inspected during the 2014-2015 plan produced a 50% return. Findings seem relatively consistent over the last 5 years. The results are summarised in Table 6 below.

Table 6: Customer Satisfaction

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

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8.0 Summary of Performance against service objectives for 2014/2015

Table 7: Performance against service objectives

Objective		Performance	
1	Improve the % of premises which are broadly compliant for Food Hygiene from 80% to 84%	There was no change to broad compliance which remained at 80%	
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 - 209 inspections after adjustment for in plan closure of premises (target time means no later than 28 days from the date of scheduled inspection)	High "A" risk	100%
		High "B" risk	100% - 93% within target time
		Medium "C" and "D" low risk	92% - 82% within target time
4	Complete planned % of Food Standards inspections – 35 inspections	High "A" risk	100%
		Medium "B" risk	87%
		Low "C" risk	None planned
5	Carry out alternative intervention at low risk food premises (% of planned)	Food hygiene	79%
		Food standards	100%
6	Complete planned % of feeding stuffs inspections	Not undertaken due to lack of staff in trading standards	
7	Complete planned sampling programme	100 % of the planned programme was achieved (below target)	
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	86% within target time	

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	<p><u>Food related illness</u></p> <p>13 sporadic cases were notified and investigated – less than half of the numbers in the previous year. There were no food related outbreaks of illness . Levels of food related illness appear to have remained at or below about 5 per 10,000 population over the last 6 years. (Excluding Campylobacter infection which is not notified to Midlothian EH)</p> <div data-bbox="347 443 1316 1086"> <p style="text-align: center;">Infectious disease notifications 2014-15</p> <table border="1"> <thead> <tr> <th>Pathogen</th> <th>Notifications</th> </tr> </thead> <tbody> <tr> <td>Salmonella</td> <td>5</td> </tr> <tr> <td>Cryptosporidium</td> <td>3</td> </tr> <tr> <td>Giardia</td> <td>0</td> </tr> <tr> <td>E.coli</td> <td>3</td> </tr> <tr> <td>Shigella</td> <td>2</td> </tr> </tbody> </table> </div>	Pathogen	Notifications	Salmonella	5	Cryptosporidium	3	Giardia	0	E.coli	3	Shigella	2
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11	<table> <tr> <td data-bbox="215 1108 837 1243">Ensure all authorised officer receive a minimum of 10 hours food related competency training</td><td data-bbox="837 1108 1450 1243">Objective achieved</td></tr> </table>	Ensure all authorised officer receive a minimum of 10 hours food related competency training	Objective achieved										
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Table 8: Breakdown of sample results

Description	Food description	Analysis type		
		Composition	Micro	Total
Cereals	SULTANA BRAN	1		1
	TRULY IRRESTIBLE PURE BASMATI RICE	1		1
Cereals Total		2		2
Flour and Flour Products	CARAMEL SHORTCAKE	1		1
Flour and Flour Products Total		1		1
Cakes / Confectionary	APPLE TURNOVER WITH FRESH CREAM		1	1
	CARAMEL DOUGHNUT WITH SYNTHETIC CREAM		1	1
	FRESH CREAM FILLED CHOCOLATE ECLAIR		1	1
	FRESH CREAM FILLED FRUIT SCONE (WITH FRESH STRAWBERRIES)		1	1
	FRESH CREAM FILLED MERINGE (WITH FRESH STRAWBERRIES)	1		1
	FRESH CREAM TOPPED MERINGE NEST (WITH FRESH FRUIT INC BERRIES)		1	1
	FRUIT SCONE WITH JAM & FRESH CREAM		1	1
	MERINGUE WITH DAIRY CREAM AND STRAWBERRIES		1	1
	MINI VICTORIA SPONGE WITH FRESH CREAM		1	1
	RASPBERRY CAKE	1		1
	RASPBERRY ECLAIR WITH FRESH CREAM		1	1
	RASPBERRY FONDANT	1		1
	STRAWBERRY TART	1		1
	STRAWBERRY TART WITH FRESH CREAM		1	1
	STRAWBERRY TART WITH SYNTHETIC CREAM		1	1
	VICTORIA SPONGE CAKE		1	1
	VICTORIA SPONGE WITH DAIRY CREAM		1	1
Cakes / Confectionary Total		4	13	17
Milk - Liquid	FRESH SEMI SKIMMED 2 LTR	1	1	2
	FRESH SEMI SKIMMED MILK 1 LTR	1	1	2
	FRESH WHOLE MILK 1 LTR	1	1	2
	FRESH WHOLE MILK 2 LTR	1	1	2
	ORGANIC SEMI SKIMMED MILK 1 LTR	1		1
	ORGANIC SEMI SKIMMED MILK 2 LTR		1	1
	ORGANIC WHOLE MILK 1 LTR	1		1
	ORGANIC WHOLE MILK 2 LTR		1	1
	UNTREATED MILK	1	1	2
Milk - Liquid Total		7	7	14
Cheese	BRILLAT SAVARIN		1	1
	CAMEMBERT - DELI COUNTER		1	1

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	DANISH BLUE CHEESE - DELI COUNTER		1	1
	FILETTA BREBIS, PASTEURISED EWES MILK CHEESE 150G		1	1
	LE GRAND RUSTIQUE CAMEMBERT		1	1
	SELLES SUR CHER, UNPASTEURISED GOATS MILK CHEESE 142G		1	1
	ST. AGUR		1	1
Cheese Total			7	7
Other Milk Products	FRESH DOUBLE CREAM 2 LTR	1	1	2
	FRESH WHIPPING CREAM 2 LTR	1	1	2
Other Milk Products Total		2	2	4
Fruit Juices	ACE VITAMIN JUICE DRINK 1.5L	1		1
	Fruit Juices Total	1		1
Egg and Egg Products	EGG MAYONNAISE		1	1
	Egg and Egg Products Total		1	1
Fresh and Frozen Fish / Shellfish	COOKED MUSSELS (FROZEN)	1		1
	CRAB PASTE (75G X 2)	1		1
	FROZEN PERUVIAN SCALLOPS	2	1	3
	RAW PEELED JUMBO KING PRAWNS	2	1	3
	SAINSBURYS FROZEN COOKED LARGE KING PRAWNS	1		1
	SCOTTISH CAUGHT SKINLESS HADDOCK BLOCK FILLET	1		1
	SKINLESS ANGEL CUT HADDOCK FILLET	1		1
	SKINLESS HADDOCK BLOCK	1		1
Fresh and Frozen Fish / Shellfish Total		10	2	12
Fish Products and Processed Fish	BALVENIE CURED SCOTTISH SMOKED SALMON		1	1
	BRITISH SMOKED MACKEREL		1	1
	FROZEN COOKED MUSSELS	3	1	4
	JUNIOR MSC BATTERED POLLOCK FILLETS	4		4
	SALMON PASTE 3 X 75G JARS		1	1
	SMOKED MACKEREL		1	1
	SMOKED SALMON PATE		1	1
	SMOKED SALMON SLICES		1	1
	SWEET CURED SMOKED SALMON TRIMMINGS		1	1
Fish Products and Processed Fish Total		7	8	15
Other Nutritional Use Foods	WHEY PROTEIN	1		1
	Other Nutritional Use Foods Total	1		1
Fruit Products and Processed	TESCO EVERYDAY VALUE MIXED DRIED FRUIT	1		1
	Fruit Products and Processed Total	1		1
Veg - Fresh and Frozen inc Salad	SALAD CRESS		1	1
	Veg - Fresh and Frozen inc Salad Total		1	1
Veg - Canned and Processed	DELICIOUS EVERY DAY VEGETARIAN HAGGIS	1	1	2
	Veg - Canned and Processed Total	1	1	2
Herbs and Spices	CHOPPED GINGER IN MARINADE	1		1
	GARLIC CLOVES PEELED IN BRINE	1		1

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	ORGANIC GROUND PAPRIKA	1		1
	PAPRIKA HOT	1		1
	SMOKED PAPRIKA	2		2
	SMOKED PAPRIKA HOT	1		1
	SPANISH PAPRIKA	1		1
Herbs and Spices Total		8		8
Desserts	INDIVIDUAL TRIFLE	1	2	3
Desserts Total		1	2	3
Material and Articles in Contact with Food	MELAMINE PLATE	1		1
	NYLON SLOTTED FISH TURNER	1		1
Material and Articles in Contact with Food Total		2		2
Meat - Fresh and Frozen	BEEF MINCE	1		1
	GREEK LAMB STEAK (MARINATED/RAW)	1		1
	LAMB SHISH KEBAB (RAW)	1		1
	LEAN MINCED BEEF	1		1
	MARINATED RAW LAMB (TIKKA)	1		1
	MINCED BEEF	1		1
	PORK SAUSAGES	1		1
	RAW LAMB	1		1
	RAW MINCED BEEF	1		1
	STEAK MINCE	2		2
Meat - Fresh and Frozen Total		11		11
Meat Products inc Sausages etc	BEEF SAUSAGE (LINK)	1	1	2
	BLACK PUDDING	1	1	2
	BRUSSELS PATE		1	1
	CARE HOME MEAL -BREAKFAST SAUSAGE		1	1
	COOKED SLICED LAMB		1	1
	COOKED SLICED PORK		1	1
	DELICIOUS EVERY DAY HAGGIS (SERVES ONE)	1	1	2
	HAM & EGG SLICES		1	1
	HONEY ROAST AYRSHIRE HAM		1	1
	PASTY		1	1
	POTTED MEAT		1	1
	SAUSAGE ROLL	1		1
	SLICED BEEF		1	1
	SLICED ROAST BEEF		1	1
	SLICED ROAST PORK		1	1
	SLICED SCOTTISH ROAST LEG OF PORK		1	1
	SLICED SMOKED HAM		1	1
	SMOOTH BRUSSELS PATE		1	1
	SPEACIAL LARGE STEAK ROUND	1		1
	STEAK PIE	1	1	2
	STEAK PIE (INDIVIDUAL)	1		1
	STEAK SLICE	1		1
	TRADITIONAL HAGGIS	1	1	2
	TRAVEL & SHOP STEAK & GRAVY PIES (X4)		1	1
	WAFER THIN COOKED HAM		1	1
	WHITE PUDDING	1	1	2
Meat Products inc Sausages etc Total		10	22	32

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Poultry Meat Products etc	CHICKEN LIVER PATE		2	2
	COOKED CHICKEN LEG PORTIONS		1	1
	SMOOTH CHICKEN LIVER PATE WITH BRANDY AND GARLIC	1	1	2
	Poultry Meat Products etc Total	1	4	5
Nuts and Nut Products	LOOSE ROASTED & SALTED ALMONDS	1		1
	LOOSE ROASTED & SALTED PISTACHIOS	1		1
	MIXED ALMONDS	1		1
	TESCO READY TO ROLL MARZIPAN	1		1
	Nuts and Nut Products Total	4		4
Restaurant / Takeaway Food	NURSERY MEAL - SOUP		1	1
	NURSERY MEAL - SPAGHETTI BOLOGNAISE		1	1
	BACON BREAKFAST BUTTIE	1		1
	BAKED POTATO WITH TUNA MAYO		1	1
	BBQ SPARE RIBS	1		1
	BOILED RICE		3	3
	BURGER		2	2
	BURNT LOOKING MATERIAL	1		1
	CARE HOME MEAL - BOLOGNAISE		1	1
	CARE HOME MEAL - HAM, LEEK & POTATO SOUP	1		1
	CARE HOME MEAL - LENTIL SOUP		2	2
	CARE HOME MEAL - MINCE	1		1
	CARE HOME MEAL - MIXED GRILL	1		1
	CARE HOME MEAL - PAOCKED HADDOCK, PARSLEY SAUCCE, PEAS, SWEETCORN, & POTATO	1		1
	CARE HOME MEAL - PEA & HAM SOUP	1		1
	CARE HOME MEAL - PORK CHOP	1		1
	CARE HOME MEAL - POTATO & CARROT SOUP		1	1
	CARE HOME MEAL - SCRAMBLED EGG		1	1
	CARE HOME MEAL - SMOKED HADDOCK		1	1
	CARE HOME MEAL - STEWED SAUSAGE & GRAVY WITH VEG		1	1
	CARE HOME MEAL - VEGETABLE PASTA BAKE		1	1
	CARE HOME MEAL -CHICKEN, MUSHROOM & CREAM SAUCE		1	1
	CARE HOME MEAL- HONEY ROAST HAM, TURNIP & MASH POTATO		1	1
	CARROT & CORIANDER SOUP	1		1
	CHEESEBURGER	1		1
	CHEESY PASTA		1	1
	CHICKEN & LETTUCE BITES	1		1
	CHICKEN & VEG IN CREAMY SAUCE	1		1
	CHICKEN CHOW MEIN		1	1
	CHICKEN IN CREAM SAUCE		1	1
	CHICKEN KASHMIRI	1		1
	CHICKEN NENTARA	1		1

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	CHICKEN PASANDA	2		2
	CHICKEN PATHIA	1		1
	CHICKEN SALAD BOWL		1	1
	CHICKEN SATAY	1		1
	CHICKEN SAUCE		1	1
	CHICKEN TIKKA MASALA	1		1
	CLASSIC CHICKEN WRAP		1	1
	EGG FRIED RICE		1	1
	FRIED RICE		1	1
	HAM SALAD WITH COLESLAW	1		1
	LAMB BHUNA	1		1
	MANGO CHUTNEY		1	1
	MINCE		1	1
	MINCE & POTATOES		1	1
	MINCE POTATOES & CABBAGE		1	1
	NURSERY MEAL - CREAM OF TOMATO SOUP, MADE 22/5	1		1
	NURSERY MEAL - FISH PIE, MADE 23/5		1	1
	NURSERY MEAL - MACARONI CHEESE, MADE 23/5	1		1
	NURSERY MEAL - SAUSAGE CASSEROLE, MADE 26/5		1	1
	NURSERY MEAL - TUNA PASTA		1	1
	PEA & HAM SOUP		1	1
	PILAU RICE		1	1
	PORK & VEG IN CREAMY SAUCE		1	1
	PRAWN COCKTAIL		1	1
	QUARTER POUND BEEF CHEESEBURGER WITH SALAD		1	1
	RED FRENCH PIZZA	1		1
	SAG PANIR		1	1
	SALAD		2	2
	SAMOSAS	1		1
	SAUSAGE (FROM CASSEROLE)	1		1
	SHEPHERDS PIE	1		1
	SHRIMP FOO YUNG		1	1
	SIDE SALAD		1	1
	SOFT NOODLES		1	1
	SPICY VEG PICKLE		1	1
	TUNA MAYO FILLED BAKED POTATO		1	1
	TURKEY		1	1
Restaurant / Takeaway Food Total		28	47	75
Ready Made Prepared Dishes	CAJUN CHICKEN & COLESLAW FILLED ROLL		1	1
	CHEESE & COLESLAW FILLED ROLL		1	1
	CHICKEN & BACON MAYO SANDWICH (BROWN BREAD)		1	1
	CHICKEN & MANGO MAYO FILLED BAGUETTE		1	1
	CHICKEN MAYO & SALAD FILLED ROLL		1	1
	CHICKEN SALAD SANDWICH ON MALTED BREAD		1	1

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	CHICKEN, BACON CHEESE CLUB ROLL		1	1
	CORONATION CHICKEN & SALAD FILLED ROLL		1	1
	DEEP FILLED CHICKEN & SWEETCORN SANDWICH		1	1
	EGG MAYO & CHIVE FILLED ROLL		1	1
	EGG MAYO & SALAD ROLL		1	1
	EGG MAYO FILLED ROLL		1	1
	FREE RANGE EGG MAYO & CRESS SANDWICH		1	1
	HAGGIS PIZZA	1	1	2
	HAM & CHEESE CIABATTA		1	1
	HAM & COLESLAW FILLED ROLL		4	4
	HAM & SAVOURY CHEESE FILLED ROLL		1	1
	HAM SALAD FILLED BAGUETTE		1	1
	HAM SANDWICH PLATTER		1	1
	HANDMADE CHICKEN CAESAR WRAP (SMORGAS)	1		1
	HANDMADE MATURE CHEDDAR PLOUGHMANS SANDWICH (SMORGAS)	1		1
	ITALIAN PEPPERONI PIZZA	1		1
	ITALIAN PEPPERONI PIZZA		1	1
	MARGHERITA PIZZA	1	1	2
	MATURE CHEDDAR PLOUGHMANS SANDWICH ON MALTED BREAD		1	1
	PRAWN COCKTAIL		1	1
	PRAWN MARIE ROSE & SALAD FILLED ROLL		1	1
	PRAWN MAYO FILLED ROLL		1	1
	PRAWN MAYO SANDWICH (MALTED BREAD)		1	1
	PRAWN MAYO SANDWICH PLATTER		1	1
	QUARTER POUNDER WITH CHEESE	1		1
	SPICY BBQ CHICKEN PIZZA	1	1	2
	SWEET CHILLI CHICKEN FILLED ROLL		1	1
	TRIPLE CHEESE PIZZA	1	1	2
	TUNA & CUCUMBER FILLED ROLL		1	1
	TUNA MAYO & SALAD FILLED ROLL		1	1
	TUNA MAYO FILLED ROLL		5	5
	TUNA MAYO SANDWICH (BROWN BREAD)		1	1
	TUNA MAYONNAISE SUB ROLL (BROWN)		1	1
	TUNA SALAD FILLED SUB ROLL		1	1
	Ready Made Prepared Dishes Total	8	43	51
Water as an Ingredient	MAINS WATER - CIP TANK		1	1
	MAINS WATER - PASTEURISER CIP	1		1
	MAINS WATER- BAKERY		1	1
	Water as an Ingredient Total	1	2	3
	Grand Total	111	162	273

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Appendix

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