

Food Hygiene Audit

Client:	Beales Hotel Cornet Way Hatfield AL10 9NG	Date:	8 th April 2010
Manager:	Chris Hall	Consultant:	Nick Tilley
Area(s) Inspected:	Food and Beverage operation	Telephone:	07951 164 843
Distribution:	Andrew Beale (email) Chris Hall (email) CSC	TOTAL	84%

REPORTS AIMS AND IMPLEMENTATION PROCESS

This report assesses the standards you are achieving in compliance with both legal and company's policy requirements and contains observations of food production procedures, food safety management practices and documentation evaluated on the day of the audit. . The format is laid out as an action plan with priorities suggested:

- P1 Immediate action required
- P2 Action within 2 weeks
- P3 Action within 2 months
- P4 Consider action in medium term (within 6 months) or for future planned refurbishment

The advice it contains will also help protect the company against food-related incidents and associated business risks. Therefore it should be considered in your best interests to ensure recommendations are implemented.

Only highly qualified and experienced assessors of food production systems will be employed as auditors.

Using this risk based format together with a detailed scoring standards guide the report is able to ensure the highest possible standard of audit consistency. However CSC cannot be held responsible for any failure to comply with recommendations in this report.

It is the policy of CSC to support you in maintaining and improving standards within your operation and therefore further advice can always be sort by contacting the above consultant or the CSC office on the above details.

Philip Wilson MCIEH
Chartered Environmental Health Practitioner
Director

INTRODUCTION

The overall standards of food safety management were considered to be very good, except for the labelling issues identified in E5 below. Food must never be re-labelled to extend the life.

Health and Safety

1. The CO2 extinguisher at the end of the cooking range needs to be accessible.
2. Please use litmus paper to check lines are clear of chemical after beerline cleaning, unless a dye chemical is used.

Any Enforcement Issues Outstanding No

		Score	Out of	COMMENTS	PIRORITY	ACTION BY	DATE
Ref	FOOD SAFETY MANAGEMENT	15	20				
A1	FH Policy – available, up to date, implemented, and staff awareness	3	3	Seen on site.	To note		
A2	Hazard Analysis – Up to date and reflects operation. Review Procedure in place	3	5	See E5 labelling.	P1		
A3	Use of Records –Used to monitor critical control points, record flow and corrective actions evident.	4	5	Generally good. Please ensure that the temperature record sheet is signed off by management at the end of every week.	P2		
A4	Use of Cleaning Schedule – Evident and in use.	2	2				
A5	Internal Auditing – Undertaken as specified and actions implemented.	0	2	No internal auditing checklist was seen completed. This should be carried out.	P2		
A6	Food Samples Taken – Sample taking procedures in place and up to date (if appropriate)	2	2				
A7	GMO Policy – In place and compliant with current company policy.	1	1				

	STRUCTURE/EQUIPMENT/WORK FLOW		7				
B1	Structure – general structure in good state of repair and well maintained.	0	1	The chopping board shelf is in poor repair and should be replaced.	P3		
B2	Equipment – maintained and kept in good repair	0	1	Some fridges/upright freezer door gaskets are split and should be replaced. One moly roll holder needs a lid provided.	P3/4 P3		
B3	Workflow – Separation issues, natural workflows avoiding cross contamination potential	1	1				
B4	Fabric - maintained and kept in good state of repair, able to be cleaned and sanitised.	1	1				
B5	General Maintenance – procedures in place and works completed	1	1				
B6	Services - lighting, ventilation, drainage, access for cleaning, effective and adequate	1	1				
B7	Water Supply - potable, sufficient control of ice, cleanliness of equipment, contamination risks identified.	0	1	The ice machine in the Radwell bar needs to be cleaned.	P1		
	CLEANING	19	20				
C1	Structure – Cleanliness of Walls, floors and ceilings.	2	3	General cleaning is very good. There is some attention to detail required; e.g. threshold to the walkin chiller, low level around the ovens, around the wash hand basin, around the white upright freezer and in the still area.	P1		
C2	Equipment – General cleanliness of all food contact equipment and utensils.	4	4				

C3	Food Contact Surfaces – General cleanliness and evidence of sanitiser use on all food contact surfaces.	4	4				
C4	Cleaning Equipment - suitability and condition stored safely away from food.	1	1				
C5	Use of Wiping Cloths – Available and in use.	2	2				
C6	Correct chemicals - Ensure correct product in use. Evidence of documented cleaning schedule operating.	1	1				
C7	Use of Sanitiser – Available and being used.	2	2	Good use of sanitiser seen.	To note		
C8	Dishwasher Temperatures – Adequate for effective cleaning.	2	2				
C9	Use of Sinks - for washing up - sufficient, effective process, segregation to prevent contamination.	1	1				
	PERSONNEL HYGIENE	12	13				
D1	Changing Areas Provision - facilities available, evidence of use, clean, serviced, tidy, in good repair.	1	1				
D2	Toilet Provision – Adequate facilities, cleanliness and in good repair	2	2				
D3	Training Levels - commensurate with work activity and policy training aware of CCP's. Induction. Manager's level 3, staff level 2 and up to date (within 3 years)	4	4	Cause arranged for April 2010. Please ensure all high risk food handlers attend as required,	To note		
D4	Training Records – Available and up to date	1	1				
D5	Hand Hygiene Disciplines – Facilities available and evidence of use.	1	2	Wash hand basin by door to restaurant needs to be provided with moly roll.	P1		
D6	Wash Hand Basin – Available, soap provided and clean.	1	1				

D7	Medical Screening – Staff medical questionnaires up to date	1	1				
D8	General Standards - dress, Headwear (where applicable), Jewellery, cuts dressed, first aid facility.	1	1				
CONTROL OF CRITICAL POINTS		24	30				
E1	Use of Suppliers - only nominated suppliers used, regular checks /accreditation. Evidence of supplier auditing.	0	1	Meat seen with supplier wrapping but no label. Suppliers must provide proper labelling information on all pre pecked product. When were suppliers last appraised of their hygiene standards.	P1 To note		
E2	Delivery Procedures - regular checks, return procedure clear, temperature checks of high risk food, date coding checks. Decanting procedures.	2	2				
E3	Goods-In Storage - Stored securely and temperature controlled where required	1	1				
E4	Ambient Stable Storage – Stored securely, safe access.	1	1				
E5	Chill Food Storage - temperature control, in date, date system used, stock rotation, Records and up to date.	0	3	It is very important to ensure accurate stock rotation. Stock should be checked on close down. Products which had a date of yesterday were still in fridges. Also smoked salmon was found with a suppliers use by date 05 04 10 and had an internal kitchen label of use by of 07 04 10. This must not happen. This product together with haddock was taken (use by 07 04 10) out the fridge and left on the side to discuss with Chef; only to find that the products had been re-labelled with a use by 09 04 09 by another chef. This is very serious – never re-label to suit. Please de-box for chill storage. Products in one counter fridge (adjacent to the slicer) were not labelled.	P1 P1 P1		
E6	Frozen Food Storage - - temperature control, in date, date system used, stock rotation, Records and up to	1	1				

	date.						
E7	Contamination Risks – Physical, chemical and biological	2	3	Do not use glassware for drinks in the kitchen, suggest paper cups.	P1		
E8	Defrosting Procedure - records/checks completed. Use of equipment controls.	1	1				
E9	Cooking Procedure - - measures to ensure adequate heat treatment or reheating monitoring and recording procedures,	3	3				
E10	Cooling Procedure - cooled quickly and adequately controlled and monitored, use of measures to achieve cooling within 1½ hours	2	2				
E11	Re-heating Procedure - measures to ensure adequate heat treatment or reheating monitoring and recording procedures. (above 82°C in Scotland)	3	3				
E12	Service Procedure - - food served hot or cold as required (63°C or below 8°C).	2	2				
E13	Transportation Procedure – Food Protected and controlled during transportation	1	1				
E14	Display of Food/Bufets – Protection from contamination, supervised, 4 or 2 hour rule used.	2	2				
E15	Nut Allergy Control - allergen Policy in place and compliant to legislation	1	1				
E16	Probes Calibrated – and in good working condition.	2	3	One week recently seen missed.	To note		
	PEST CONTROL	5	5				
F1	Contract on Site - Contractor effective, pest record book up to date, available, recommendations actioned	1	1				
F2	Contract points actioned – all key points actioned	1	1				
F3	Evidence of Pests - no evidence of, no risk of contamination from pest baits/insecticide, droppings	1	1				
F4	Pest Proofing - no harbourage / accumulations	1	1				
F5	Electric Fly Killers – In place, in good repair, no risk of contamination from fly debris.	1	1				

	WASTE MANAGEMENT	5	5				
G1	Internal Arrangements - controlled, tidy, clean lidded bins, emptying procedures.	2	2				
G2	External arrangements and bin area - controlled, tidy, clean lidded bins, emptying procedures.	2	2				
G3	Waste Transfer Notes – Records in place and up to date	1	1				