

**FOOD HYGIENE REPORT**

136280

FHy

R

**PREMISES NAME: Dalmarnock Annex****PREMISES ADDRESS: 126 Barrowfield Street, Glasgow, G40 3SL****DATE OF INSPECTION: 14 December 2006**

---

**FOOD HYGIENE (SCOTLAND) REGULATIONS 2006  
EC REGULATION 852/2004****HACCP – Food Safety Management**

1. It is a legal requirement that a food business operator puts in place, implements and maintains a permanent procedure or procedures based on the HACCP principles. During the course of the inspection, it was noted that a food safety management system has been implemented. However, at the time of the inspection the undernoted items were discussed. (Article 5(1))
  - (a) Accurate temperature monitoring records require to be completed with regard to the delivery of milk to your premises. (Article 5(2)(g))
  - (b) No equipment temperature monitoring records were available for November and December 2006. Accurate temperature monitoring records require to be maintained for refrigerators and freezers used to store high risk foods. (Article 5(2)(g))
  - (c) No verification records were available for perusal. Monitoring outcomes associated with verification procedures require to be documented. It is recommended that the documented titled 'Food Safety Check List' be completed as stated within your food safety management system. (Article 5(2)(g))

**Temperature Control**

It is noted that the potential food safety hazards associated with inadequate temperature control have been identified and at the time of the inspection were being adequately controlled.

**Contamination Prevention**

It is noted that the potential food safety hazards associated with microbial, chemical and physical contamination of food have been identified and at the time of the inspection were being adequately controlled.

**Cleaning/Cleanliness**

Standards, with regard to cleanliness, were satisfactory at the time of the inspection. Visual inspection of the premises would suggest that cleaning schedules were being implemented and effectively controlled and monitored.

**Personal Hygiene**

Generally satisfactory at the time of the inspection.

**Food Hygiene Training**

It is recommended that staff are given training with regard to the completion of the monitoring documents associated with your food safety management system.

**Stock Control/Food Protection**

Generally satisfactory at the time of the inspection.

**Pest Control**

No evidence of pest activity was noted at the time of the inspection.

**Structure/Maintenance/Waste Control**

Generally satisfactory at the time of the inspection.

Date report issued: 05 January 2007