

UPRN: 378941

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FOOD HYGIENE REPORT

PREMISES NAME: Eurest (Within Tesco)

PREMISES ADDRESS: 12 Cobden Road Glasgow

DATE OF INSPECTION: 24th October 2008

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 comprehensive food safety management system has been implemented. Article(1))

Temperature Control

Generally satisfactory at the time of the inspection.

Contamination Prevention

Generally satisfactory at the time of the inspection.

Cleaning/Cleanliness

2. The practice of storing food on the floor of the walk in freezer requires to be discontinued. (Article 4(2) and Annex II Chapter I.1)

Personal Hygiene

Generally satisfactory at the time of the inspection.

Food Hygiene Training

It was noted that all food handling staff have received training to Elementary Food Hygiene level.

Stock Control/Food Protection

Generally satisfactory at the time of the inspection.

Pest Control

It was noted a Pest Control contract is in place. The 25th August 2008 report of visit was found to be satisfactory.

Structure/Maintenance/Waste Control

Generally satisfactory at the time of the inspection.

Date report issued: 12th November 2008