FOOD HYGIENE REPORT

PREMISES NAME: CARIB BAYOU PREMISES ADDRESS: 23 High Street

Fulchester

DATE OF INSPECTION: 16/07/13

FOOD HYGIENE (ENGLAND) REGULATIONS 2006 EC REGULATION 852/2004

HACCP - Food Safety Management

- 1. You are currently using the "Safer Food, Better Business" pack as your documented food safety management system. All of the safe methods were completed in the pack and there was good evidence that you were actually following these safe methods. A number of staff were interviewed and showed good awareness of the safe methods and food hygiene in general.
- **2. Temperature Control**: Satisfactory at the time of the inspection
- **3. Contamination Prevention:** Satisfactory at the time of the inspection
- **4.** Cleaning/Cleanliness Generally satisfactory although some floor areas under worktops are not regularly cleaned.
- **5. Personal Hygiene** One of your staff was observed wearing ear-rings whilst preparing food and another was not wearing any head covering.
- **6. Food Hygiene Training**: Satisfactory at the time of the inspection.
- **7. Stock Control/Food Protection**: Satisfactory at the time of the inspection.
- **8. Pest Control:** Satisfactory at the time of the inspection although you still do not have any fly killers in the rear pantry. No evidence of any pests.
- **9. Structure/Maintenance/Waste Control.** Wash basin cracked in kitchen.

Date report issued: 16.07.13

Food Premises Risk Rating Sheet Premises Name: CARIB BAYOU Address: 23 High Street Fulchester

Food Business Operator: Serge Trescott 16.07.2013

	Score (Please circle)	Comments
Potential Hazard		
Type of food method of handling	40 30 10 5	
Method of Processing	② 0	Sous vide cooking of beef
Consumers at Risk	15 10 3 0	
Additional score	22 ①	
Level of Compliance		
Hygiene	25 20 15 10 5 0	
Structure	25 20 15 ① 5 0	Dirty floor under worktops
Confidence in Management/control procedures	30 20 10 5 0	
Significant risk	20 ①	
Total Score		75
Category		В
FHRS	Total score	20
	Worst score	10
	Rating	4