



Food Safety and Hygiene (England) Regulations 2013
Health & Safety at Work etc. Act 1974
INSPECTION REPORT

To (Owner of Business) [redacted]
Trading Name Klondyke Chinese
Address 2 Clifton Road, Klondyke, Cramlington
Type of Business Chinese Takeaway
Telephone No 01670 714846
Inspector [redacted]
Person Interviewed [redacted]
Telephone No [redacted]
Position held [redacted]
Areas Inspected: Whole of Premises / Part of Premises (Specify areas)
Date 18/12/18 Time 19:00 Samples Taken: Y / N

Report and Conclusions

Routine Food Hygiene Inspection & Detailed letter to follow

Food Hygiene & Safety Do not cover foods in the fridges with tea towels. Food grade materials must be used. There were large quantities of food out of temp control. Rice was at 21°C, rice is a high risk food. Rapidly cool foods to 10°C within 90 mins as per guidance. Do not keep food out of temperature for longer than 6 hours. Food that is hot held should be rapidly heated to above 75°C & kept @ 63°C or warm for no longer than 2 hours. Do not deposit ribs in warm water, this is very bad practice & increases the risk of food poisoning as the core will likely not be deposited. Cause this process immediately. Do not keep open food in cans.

Structure Have you do a 2 stage clean. hot soapy water - sanitise. Keep wash hand basin clean at all times. Provide a wash hand basin on the wk. Keep all doors between the wk & kitchen closed at all times. Keep deep clean required throughout. Pay attention to under work surfaces. Clean the fly killer. Provide bin lids on all bins. Purchase alcohol probe wipes. We will return to view installation/maintenance records for the extraction system.

Confidence in Management - Saper food better business not completed & no open/close checks since 27/01/2017

Action by Local Authority: None ☐ Advisory (see Comments above) ☒ Letter to follow ☒ Formal Proceedings ☐

Signature of person receiving report
(This report must be given to the owner of the business)

Signature of Inspector

Note: (1). You may choose to carry out alternative work to that required above provided it has the equivalent effect, but please discuss it with the inspector before you start.
(2). This report has been written with regard to food and health & Safety codes of practice and guidance and concerns the circumstances found on the premise, in the areas indicated, only at the time of inspection. Please also see notes on reverse.