

Food Safety Inspections

We can arrange a pre-start inspection of the proposed site with the area Environmental Health Officer- this will include a survey and inspection of the premises- to ensure that trading can commence.

Alternatively you may wish us to inspect an establishment that is already trading, to ensure that the client meets the required standards detailed in the Food Safety Act 1990 and subsequent regulations.

The purpose of an inspection

- to ensure that food is being handled and produced hygienically
- to ensure that food is safe to eat
- to look at the potential risk for food poisoning or injury as a result of food consumption
- to ensure that the food handling staff are trained in food hygiene and handling practices
- to inspect the condition of equipment and the premises
- to ensure there are precautions to prevent pest infestation
- to ensure that staff are aware of the importance of personal hygiene

The recommended frequency of inspections depends on the level of risk associated with the food premises; however this can be agreed with the client.

On the day of the inspection a pre-meeting will be held between the assigned consultant and the local manager to discuss any outstanding issues or concerns that either party may have prior to the inspection.

The inspection will then be conducted and any issues observed will be highlighted to the client's representative, examples of good practice will also be identified and documented where applicable.

The consultant shall offer advice and make recommendation to correct any deficiencies found, at the time of inspection, these will be documented on the inspection report.

On completion of the inspection a 'close out' will be held between the relevant parties, as appropriate, to discuss the issues raised and the remedial action necessary.

An action list will be developed which will consider the following issues;

- What timescales are required for each action
- What is the priority applicable to each action
- Assigning responsibility for completing the relevant actions
- Safety auditing, inspection and reporting of activities
- Monitoring and assessment of operating and maintenance manual
- Safety performance monitoring (reports/statutory/benchmarking)

A copy of the inspection report and agreed actions will normally be issued to the client before the consultant leaves the premises. This inspection will form the starting point for the next inspection as it is necessary to review and close out the assigned actions.