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Trading Name: The Pantry  
 Address: Nov in West Lixcus Place  
 Post Code: [REDACTED] Mobile/Vehicle reg no.:  
 Tel No: [REDACTED] Business: Cafe/rest  
 Person Seen: Owner  
 Food Business Operator/Employer:  
 Email contact: hello@thepantryedinburgh.co.uk  
 Details of Head Office:

Food Hygiene Area Inspected:  whole  part  process (detail)  
 Food Standards Area Inspected:  whole  part (detail)  
 Samples Taken (details opposite):   
 Records Examined:  
 Food Hygiene:  SMS  Temp (prod)  Temp (equip)  Pest  Clean  
 Training  Trade Waste Oilco - oil  Traceability  
 Food Standards:  Labelling  Qual Sys  Prod process  Presentation  Other: NPPDS  
 Health & Safety:  
 Policy  Risk Assessment  Accident Book  
 Other: [Signature]

Enforcement Action Taken:  
 Informal Action - summary of necessary action listed opposite  
 Letter to follow  Statutory Notice(s) (specify) .....  
 Revisit to Follow (specify target date) 4-6 weeks  
 Other (specify) .....

Action Time Key	Purpose of Visit: <input checked="" type="checkbox"/> Inspection <input type="checkbox"/> Revisit <input type="checkbox"/> Other	Key Points Discussed and Summary of Action to be Taken
A III		Consider HACCP training for all head chefs. Paint or reSurface behind the raw food bench - Paint otherwise seal, to allow cleaning, the shelf in the dry store.
A I		Do not make waffle mix up in the area where it is then plated - keep the main handling of the raw ingredients separate from ready to eat plating. Keep allergen ingredients stored under or separately from non-allergen containing ingredients.
A I		Amend allergen chart - include sesame in the hounous. Review the allergen charts.

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Date 29 11 2021

Time

M V S

Continuation Sheet for

Location Name and Address The Lantry, North West Grouse Place

Summary of Action to be Taken: Key: A = Legal Requirement B = Recommendation

Action Key

- A Include the coffee in the allergen house rules/ matrix. Timescale IIII
- B Use sanitising wipes to clean the probe thermometer. n/a
- A In the meantime please use boiling water to sanitise the probe thermometer. I
- A The CookSafe house rules would be greatly improved with more detail. In particular the cross contamination section does not detail enough about procedures + the same with stock control/allergen. III  
Clean up the mouse droppings on stairs to waste area. I
- A Fill up hole, as per barricade pest control report. III
- A Make sure notes are kept on temp records to indicate cook/reheating. I
- B Recommend putting a plan into the cross-contamination house rules, to show areas. n/a

Blast chiller ordered