EDINBVRGH
YOUR COUNCIL – YOUR SERVICES

Record of Inspection/Visit carried out under Food Safety Act 1990 and/or Food Hygiene (Scotland) Regulations 2006 and/or Health & Safety at Work etc Act 1974

send email for allergen training/age

M	V	S						

Date	5	2	2025	Time	11	00

Trading Name: The Palmerston

Address: 1 Palmerston Place

Post Code: ..... Mobile Vehicle reg no: .....

Tel No: 0131 220 1794 Type of Business: restaurant

Person Seen: ..... Position: FOH Manager

Food Business Operator/Employer: Allerman Restaurants Ltd

Email contact: hello@thepalmerstonedinburgh.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: ☑ FSMS (Shield) ☑ Temp (prod) (part) ☑ Temp (equip) (part) ☐ Pest ☐ Clean ☑ Training (FH2) ☐ Trade Waste (n/a)

Food Standards: ☒ Labelling ☐ Qual Sys ☑ Prod process (recipes for bakery) ☑ Traceability (Royal Mile Whisky, Wallace - fish, Taste the Game) ☑ Presentation (no claims declare) ☐ Other ..... (Supply bread to various location) ☑ Allergen Management + Matrix in Scotland.)

Health & Safety:

☐ Policy ☐ Risk Assessment ☐ Accident Book

☐ Other .....

Purpose of Visit: ☑ Inspection ☐ Revisit ☐ Other .....

Key Points Discussed and Summary of Action to be Taken

Key: A = Legal Requirement B= Recommendation

Action Time Key	Scale	
A	I	Ensure there is a supply of hot water to sinks @ bar/servery counter at all times.
A	II	Deep clean underneath the KP area/dishwasher at floor level.
A	II	Clean walls above KP area.
A	II	Clean filters of ventilation intake point.
A	I	Keep a stock control/traceability record for aged beef
A	I	Have a produced on/best before date for all produce (salted cod/pig fat)
A	I	Remove loose threads from baguette conche to prevent physical contamination.
A	III	Ensure there are inspection programmes for all equipment - including the belts on sheeter. Include in Shield manual

Enforcement Action Taken:

☑ Informal Action - summary of necessary action listed opposite

☐ Letter to follow ☐ Statutory Notice(s) (specify) .....

☐ Revisit to Follow (specify target date) .....

☐ Other (specify) .....

Officer(s) (in capitals) [redacted]

Signature(s) [redacted]

Tel No [redacted] [redacted]@edinburgh.gov.uk

Contact in case of dispute, my Line Manager is: [redacted]

Tel No: [redacted]

environmentalhealth@edinburgh.gov.uk
Environmental Health, G1 Waverley Court, 4 East Market Street, Edinburgh EH8 8BG

Nothing noted on this form implies compliance with any statute.
This is not a statutory notice.

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Continuation Sheet for

Location Name and Address The Palmerston, 1 Palmerston Place

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

Action Key	Time Scale	
II R	A	Deep clean the walls and ceeling of the bakery
I	A	Please provide information on the heat-resistance / fire proof nature of lights + ceiling above ovens in bakery.
B	n/a	Replace oven hand brush with one which has clearly identifiable bristles - bright colour.
A	I	Organise upstairs kitchen to separate the area where raw eggs are used from the pastry area where ready to eat/ desserts are handled
A	I	There is nothing in the Shield manual about the following processes: • dry aging beef (I will get in touch if the new legislation applies to you) • pickling • preserving • salt curing / brine • dry salt - drying.

Officer(s) (in capitals) ..... [redacted]

Signature(s) ..... Tel No ..... [redacted]

Contact in case of dispute, my Line Manager detailed on page 1

environmentalhealth@edinburgh.gov.uk

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Date 5 2 2025 Time | M | V | S |

Continuation Sheet for

Location Name and Address The Palmerston, 1 Palmerston Place

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

Action Key	Time Scale	
A	I	The batch cooking of meat products temperatures are not apparently part of temp checks recorded - please include.
B	n/a	Prioritise cooling temp / time checks on higher risk ~~items~~ - meat / fish and complete the checks more regularly. There were only 11 records for January and a number had no temp recorded.
A	I	Clean out the pantry / preserving items which are on display - throw away any which exceed shelf life.
A	II	Introduce clear stock control policy for longer shelf life products.

Officer(s) (in capitals) [redacted]

Signature(s) [redacted] Tel No [redacted]

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