EDINBVRGH
YOUR COUNCIL – YOUR SERVICES

Page 1 of 3

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~~

M V S

Date 10 6 2025 Time 13 00

Trading Name St Raphael's N.H.
Address 6 South Oswald Road
Post Code EH9 2HG Mobile Vehicle reg no
Tel No [redacted] Type of Business Nursing Home
Person Seen [redacted] Position Manager
Food Business Operator/Employer Viewpoint.
Email contact [redacted] @viewpoint.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 ☑ Temp (prod) ☑ Temp (equip) ☑ Pest ☑ Clean 4/3/25 Ang 10
☑ Training ☐ Trade Waste
Not seen (online)
Food Standards: ☑ Labelling ☐ Qual Sys ☑ Prod process ☐ Traceability
☐ Presentation ☐ Other
Health & Safety: ☑ Allergen Management Needs review
☐ Policy ☐ Risk Assessment ☐ Accident Book
☐ Other

Purpose of Visit: ☑ Inspection ☐ Revisit ☐ Other
Key Points Discussed and Summary of Action to be Taken * Kitchen manager left April Agency Head Chef in post.
Key: A = Legal Requirement B= Recommendation

Action Key	Time Scale	
A	11	Food Safety Management System not available members of staff not aware of it. Provide a documented Food Safety Management System and train staff in practices.
A	11	Review Allergen Management, update Allergen Matrix for all menu items (last done 2024? not signed or dated)
A	1	Store equipment for Gluten free / Allergen free food Separate to equipment for general use / Dedicate an area to store GF food Separate to gluten containing food.

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] @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.

FILE 01

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Continuation Sheet for

Location Name and Address St Raphaels' 6 & 8 Oswald Rd.

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

Action Key	Time Scale	
A	1	Some temperature records were missing. Incr dated + record temperatures daily.
A	1	Some food was stored past disposal date on the in house label. Check that stock is rotated. use food within date, dispose of any food past its use by date.
A	1	Deep clean + repair leaking pipes behind the dishwasher.
A	111	The raw meat/ fridge is located under the fish. bakery (ready to eat) area - Relocate to the Raw meat/fish/poultry area.
A	11	Kitchen freezer used for raw meat + RTE food (ice cream / butter) - Store ready to eat food separate from raw meat. A dedicated freezer for ice cream/ready to eat food is recommended.

Officer(s) (in capitals) .....

Signature(s) ..... Tel No .....

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

environmentalhealth@edinburgh.gov.uk

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Date 10 6 2025 Time

M V S

Continuation Sheet for

Location Name and Address St Raphael's - 6 South Oswald Rd.

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

Action Key	Time Scale	
A	1	Check pantry fridges are all operating ≤8°C with probe thermometers.
A	1	Ensure staff wash hands before serving food.
A	11	Some wash hand basins did not have a supply of paper towels for drying hands Make sure paper towels are provided at all times. / Provide a towel dispenser at the wash hand basin beside the wash up area.

Officer(s) (in capitals) [redacted]

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

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

environmentalhealth@edinburgh.gov.uk