

Thurs/Sun - → Tues/Wed prepdays

Trading Name Lunan Bakery
Address 53-29-35 Hamilton Place
Post Code Mobile Vehicle reg no.....
Tel No Type of Business bakery
Person Seen Position Kitchen Manager
Food Business Operator/Employer.....
Email contact lunambakery@gmail.com
Details of Head Office.....

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 Get pest proofing advice from contractor to prevent further mouse ingress. Fill any holes with wire wool & finish with cement. Only a few droppings noted on floor below boiler. Sewery.
A I Store paper towel in a hygienic manner - wall dispenser or washable container. Production bakery.
A I Designate permanent ready to eat / finishing work tops separate from raw prep.

* Please email your Food Safety Procedures.

Food Hygiene Area Inspected whole part process (detail).....
Food Standards Area Inspected whole part (detail).....
Samples Taken (details opposite):
Records Examined: n/s
Food Hygiene: FSMS Temp (prod) Temp (equip) Pest Clean.
 Training Trade Waste Waste
Food Standards: Labelling Qual Sys Prod process Traceability
 Presentation Other.....
Health & Safety: Allergen Management - allergen list
 Policy Risk Assessment Accident Book
 Other

staff = 12.
customers/day = 100+

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)
Signature(s).....
Tel No @edinburgh.gov.uk
Contact in case of dispute, my Line Manager is:
Tel No: 0131 469

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

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Date 27 11 2024

Time 09 45

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Continuation Sheet for

Location Name and Address Lanman Bakery - 29-35 Hamilton Place

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

Action Key	Time Scale	Description
A	I	Don't use sous vide process for ham cooking - FBO removed process as new product. (or any cooking) until provided a validated HACCP for the process.
A	III	Provide extraction canopy for open cooking/ frying equipment to remove steam & oil → advise discussing with Planning;
A	II	Store all packaging & other items off the floor in the storage area.
A	III	Record staff training in your own food safety procedures.

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