

**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**

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Date	15	08	2015	Time	12	00
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Trading Name Nama Chocolate  
 Address 28 North West Circus Place  
 Post Code EH36TP Mobile Vehicle reg no. /  
 Tel No. [redacted] Type of Business Cafe  
 Person Seen [redacted] Position Barista  
 Food Business Operator/Employer Nama Chocolate Ltd  
 Email contact [redacted]  
 Details of Head Office [redacted]

Food Hygiene Area Inspected  whole  part  process (detail)             
 Food Standards Area Inspected  whole  part (detail)             
 Samples Taken (details opposite):   
 Records Examined: 1  
 Food Hygiene:  FSMS  Temp (prod)  Temp (equip)  Pest  Clean  
 Training  Trade Waste  
Hamilton, Tartan  
 Food Standards:  Labelling  Qual Sys  Prod process  Traceability  
 Presentation  Other             
 Health & Safety:  Allergen Management  
 Policy  Risk Assessment  Accident Book  
 Other           

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)           

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 Not hot water to wash hand sink, equipment sinks or toilet at time of inspection.  
 A You must not trade if you do not have hot water for hand washing, equipment wash etc. Check at start of shift - train staff  
 B Emergency plumber called out. Repaired at time of visit.  
 A Ensure antibacterial soap available at hand wash sinks  
 A Hygienically store blue roll in a dispenser or clean container  
 A Ensure staff receive food hygiene training  
 Please email a copy of your HACCP  
 Note: Ice cream machine not in use at time of visit. If this is to be used please ensure adequate cleaning procedure implemented

Officer(s) (in capitals) [redacted] (\*clean & disinfect)  
 Signature(s) [redacted]  
 Tel No [redacted] @edinburgh.gov.uk  
 Contact in case of dispute, my Line Manager is: [redacted]  
 Tel No: [redacted]

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