

Complete Food Business Registration Form

Trading Name: Yangs
Address: 55 Rochcliffe Terrace

Post Code: Mobile Vehicle reg no: fish/banking
Tel No: Type of Business: it's a casual takeaway

Person See: Position: Assistant
Food Business Operator/Employer:

Email contact:
Details of Head Office: Real Seaford Hotel

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
☒ Training ☒ Trade Waste loop but no ABP

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: Staff Toilet

Key: A = Legal Requirement B = Recommendation
AI Keep both toilet doors closed

Key Scale: Borement
A I Do not use the vacuum packer + unused equipment

A II Deep clean room

A II Store all food + items off the floor - must be able to access the floor for cleaning + pest checks.

A I Do not sell food that is not labelled

A II Move the meat slicer away from toilet

A I Use a 2 step clean + disinfect method (2 sink method) for equipment - chopping boards / knives.

A II Clean + disinfect the inside surfaces of the machine.

Officer(s) (in capitals):
Signature(s):
Tel No: @edinburgh.gov.uk
Contact in case of dispute, my Line Manager is:
Tel No: 0832 469

Page 2 of 2

Date [25][03][2026] Time [14][15] [hr] [v] [8] [1] [1] [3] [5] [1] [6]

Continuation Sheet for

Location Name and Address Yang's 35-37 Ratcliffe Terrace

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

Action Key	Time Scale	
A	III	Shop AI All food packed + frozen on premises must be dated + traceability records
		Fit catch traps in the floor drains to prevent food waste getting into the waste water
A	II	Obtain a waste contract for uplift of animal by products
A	I	Deep clean the wall in chiller - all surfaces, door etc
A	I	Make sure all food is kept chilled - below 2°C for fish + shellfish + below 5°C.
A	I	Store only raw food (meat/fish/shellfish) in the walk in chiller
A	I	Keep traceability records for shellfish + labels.
A	II	Inform customers where fish is from, how caught etc
		<u>Food Safety Procedures</u>
A	I	Check + record cold food deliveries to + from the business
A	I	Check + record cold food storage temperatures daily
A	III	Document some Retail Sale House Rules or use Butcher Safe system

Officer(s) (in capitals)

Signature(s)

Contact in c

pute, my Line Manager detailed on page 1

environmentalhealth@edinburgh.gov.uk

Tel No ...