

Trading Name Yang's
Address 55 Rutcliffe Terrace
Post Code Mobile Vehicle reg no. W18CHH
Tel No. [redacted] Type of Business Fish/grocer
Person Seen [redacted] Position Assistant
Food Business Operator/Employer.. [redacted]
Email contact.....
Details of Head Office Real Seafood Ltd

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
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) end of May 2026
☐ Other (specify).....

Purpose of Visit: ☐ Inspection ☒ Revisit ☐ Other..... ABP buis
Key Points Discussed and Summary of Action to be Taken still to be delivered
Key: A = Legal Requirement B = Recommendation
Action Time
Key Scale
A I lots of work still to be done :-
A I Complete the Food Business Registration form left at last visit 25/03/2026 - scan + email back to me.
A III Fit catches/filters in the shop floor drains to catch any food debris
A I Clean the walls of the walk in chiller - covered in blood
A I Store only raw meat/raw fish in the walk in chilled - pakchoy in this area today + risk of contamination from meat blood/raw fish
A I check + record cold food deliveries + cold food storage temperatures.

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: 0131 469

Page 2 of 2

Date 06 05 2026 Time 10 45

M V S 1 1 3 5 1 6

Continuation Sheet for

Location Name and Address

Yang's - 55 Ratcliffe Terrace

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

Action Key	Time Scale	
A	I	Purchase + use a <u>bactericidal</u> detergent for 2 sink method for cleaning knives, chopping boards. The anti-bacterial washing up liquid is not suitable
A	I	Store all shellfish chilled - on ice or under ice.
A	III	Complete Retail Safe House Rules for your business.

BS EN 1276/13697

Basement

A II Store all items off the floor

A II Remove vacuum packer as it is not required for the business.

Officer(s) (in capitals)

Signature(s)

Tel No

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

environmentalhealth@edinburgh.gov.uk