

Bengali

Trading Name Vayjon
Address 107 Newington Road
Post Code Mobile Vehicle reg no
Tel No Type of Business rest/takay
Person Seen Position Atoll
Food Business Operator/Employer.....
Email contact.....
Details of Head Office..... Khusturi Ltd

Food Hygiene Area Inspected ☐ whole ☐ part ☐ process (detail)
Food Standards Area Inspected ☐ whole ☐ part (detail)
Samples Taken (details opposite): ☐ Rapid response
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)
☐ Other (specify)

Purpose of Visit: ☒ Inspection ☐ Revisit ☐ Other # email me last 2 pest contractor reports
Key Points Discussed and Summary of Action to be Taken
Key: A = Legal Requirement B = Recommendation
Action Time
Key Scale Kitchen AI Fix windows to prevent pest access.
A I Keep the wash hand basin clear + provide hand wash soap + paper towel
A I Purchase + use BSEN 1276 / 13697 compliant disinfectant for surfaces + 2 sink method.
A I Designate a work top/work tops for permanent raw food preparation.
A I Store rice in the fridge or keep above 63°C.
A I Cover food stored in the fridge
A I use food safe containers for salad garnish (ready to eat food) + not old mushroom boxes

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

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Date 01 04 2026

Time 16 45

11 3567

Continuation Sheet for

Location Name and Address Voryon - 107 Newington Road.

Summary of Action to be Taken: Key: A = Legal Requirement B = Recommendation		
Action Key	Time Scale	
A	I	<u>Kitchen</u> AI Do not use newspaper to cover/drain food. Inform customers you use genetically modified soya cooking oil.
A	I	All food must be stored off the floor
		<u>Outside shed</u>
A	I	Do not store food or food packaging in the shed
A	II	Repair/replace damaged waste bins - attracting rats.
A	I	<u>Store rooms</u> (non-food) Rat droppings in one room - These must be cleaned up + find any rat accessible holes. → pest contractor working on.
A	III	Re-affix the air conditioning ducting.
A	I	Complete an allergen matrix for all menu dishes.
A	I	Check + record cold + hot food temperatures (cooking + reheating) every day
A	I	Record food cooling times.
A	III	Document food safety procedures / House Rules - advise using online CookSafe system

Officer(s) (in capital letters)

Signature(s) Tel No

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

environmentalhealth@edinburgh.gov.uk