EDINBVRGH
YOUR COUNCIL – YOUR SERVICES

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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~~

M V S

Date 26 05 2026 Time 11 00

Trading Name San Chuan

Address 26 Potterrow.

Post Code ..... Mobile Vehicle reg no .....

Tel No 0131 662 8667 Type of Business restaurant

Person Seen [redacted] Position friend

Food Business Operator/Employer [redacted]

Email contact .....

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: n/seen.

Food Hygiene: ☑ FSMS ☑ Temp (prod) ☑ Temp (equip) ☒ Pest ☒ Clean ☒ Training ☑ Trade Waste

Food Standards: ☐ n/R Labelling ☐ ~~Qual Sys~~ ☐ ~~Prod process~~ ☐ ~~Traceability~~ ☑ Presentation ☐ Other .....

Health & Safety: ☑ Allergen Management — allergen matrix, current?

☐ 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) ..... next month.

☐ 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 Key	Time Scale	Main kitchen
A	I	Provide cold running water at the wash hand basin, provide hand wash soap + repair the leaking water pipe below.
A	II	Some of the filters were missing in the extraction canopy – grease may be collecting in the ducting. Get ducting professionaly cleaned.
A	I	Use the correct dilution of CleanPro H2 for surfaces.
A	I	Designate a permanent ready to eat/cooked food preparation/plating up area.

Officer(s) (in capitals) [redacted]

Signature(s [redacted]

Tel No [redacted] [redacted]@edinburgh.gov.uk

Contact in case of dispute, my Line Manager is: [redacted]

Tel ~~No: 0131 469~~

environmentalhealth@edinburgh.gov.uk

Environmental Health, G1 Waverley Court, 4 East Market Street, Edinburgh EH8 8BG

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

FILE 01

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Continuation Sheet for

Location Name and Address San Cluan - Patterrow:

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

Action Key	
	Wash up / raw prep room
AI	Provide easy access, soap + paper towel at the wash hand basin.
AI	Store all items (including food) off the floor - provide suitable + washable shelving in this room.
AI	Wash cleaning cloths at above 60°C - in a washing machine or pan of boiling water with detergent.
AI	Keep area around dishwash clear of food etc - need surfaces for dirty + clean dishes to be kept separate.
	Basement
AI	Store all food off the floor in the walk in chiller
AI	Store food packaging off the floor.
	Cleaning store / office
AIII	Cover the hole in the ceiling in both rooms
	Bar
AI	Store ice in a washable container - the container being used has sticky tape on the inside where ice is stored - AI Store the ice scoop in a clean, washable container.

Officer(s) (in capitals) [redacted]

Signature(s) [redacted] Tel No [redacted]

Contact in case of dispute, my Line Manager [redacted] Tel No: ~~0131 469~~

environmentalhealth@edinburgh.gov.uk

FILE 02

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Continuation Sheet for

Location Name and Address San Siusan – 26 Potterrow

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

Action Key	
	Bar
A I	Provide access to the wash hand basin & use for washing hands only.
	All areas
A I	Store paper towel/blue roll in washable containers or wall dispensers.
A I	Gloves must be worn for single tasks & hands must be washed before putting on clean gloves.
	Toilets
A II	Clean the ceiling vent covers.
	Food Safety Procedures
A III	Document some food safety procedures & train all employees in these procedures. Advise using the online CookSafe system
A I	Check & record food cooling times accurately.
A I	Check & record accuracy of the temperature probes in boiling water & melting ice
A II	Review your allergen matrix & make sure it is current.
A I	Remove the 'gluten free' menu claim – you can provide non gluten containing dishes only

Officer(s) (in capitals) [redacted]

Signature(s) [redacted] Tel No [redacted]

Contact in case of dispute, my Line Manager [redacted] Tel No: 0131 469 [redacted]

environmentalhealth@edinburgh.gov.uk

FILE 02