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 8 1 1 3 9 4 3

Date 01 / 10 / 2026 Time 14 00

Trading Name Sam Chuan

Address 26 Potterrow

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

Tel No 0131 662 8667 Type of Business restaurant

Person See [redacted] Position [redacted]

Food Business Operator/Employer [redacted]

Email contact [redacted]

Details of Head Of [redacted]

Food Hygiene Area Inspected ☐ whole ☑ part ☐ process (detail) .....

Food Standards Area Inspected ☐ whole ☑ part (detail) .....

Samples Taken (details opposite): ☐

Records Examined: n/R

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

n/s n/s n/s n/R

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

Health & Safety: ☑ Allergen Management

☐ Policy ☐ Risk Assessment ☐ Accident Book

☐ Other .....

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	
		Majority of work completed, still to be done :-
A	III	Repair the damaged areas of floor covering in both kitchens – must be smooth, continuous & easy to clean
A	I	Food handlers must wash their hands – keep the wash hand basin in the cooking kitchen accessible & provide handwash soap
A	I	Keep one table separate in the cooking kitchen for plating up food only & one table only for raw food. Prep kitched
A	II	Seal/paint the surface of the wooden bench below duck drying area in prep kitchen

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) .....

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~~

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

FILE 01

environmentalhealth@edinburgh.gov.uk
Environmental Health, G1 Waverley Court, 4 East Market Street, Edinburgh EH8 8BG

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Date 01/10/2026 Time 14:00 M V S 1 1 3 9 4 3

Continuation Sheet for

Location Name and Address San Chusan – 26 Potterrow

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

Action Key	Time Scale	
		Prep Kitchen
A	I	This room is only for raw food prep – only store brown & red & blue chopping boards in this room
		Basement
A	I	Store all food off the floor at the bottom of stairs to the toilets
A	I	Store all food off the floor of the walk in chiller
A	I	Check & record cold food delivery temperatures – thawing delivery today was in an un-refrigerated van & food must be checked for temperature when it arrives.
A	II	Complete the pest proofing work identified by your pest contractor to prevent mice accessing the building

Officer(s) (in capi [redacted] .....

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

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

environmentalhealth@edinburgh.gov.uk

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