FOOD HYGIENE INSPECTION REPORT

Name of Business:

Knucklas and District Community Centre

Address of Business:

Knucklas, Knighton, LD7 1RR

Date of Inspection:

14 March 2014

Food Authority:

Powys County Council

SCHEDULE A – LEGAL REQUIREMENTS

You are required to address the following contraventions of food safety law <u>before</u> the highest rating can be given:-

Compliance with Food Hygiene and Safety Requirements

Food Hygiene & Safety Procedures	
Compliance	High standard of compliance with statutory obligations and industry
Level	codes of recommended practice: conforms to accepted good practices
	in the trade. [Risk Score = 0].

1. No issues at time of inspection

Compliance with Structural Requirements

,	Structural/cleaning issues
Compliance Level	High standard of compliance with statutory obligations and industry codes of recommended practice: conforms to accepted good practices in the trade. [Risk Score = 0].

2. No issues at time of inspection

Confidence in Management/Control Procedures

Confidence in Management/Control Procedures		
Compliance	Good record of compliance. Access to technical advice within organisation.	
Level	Will have satisfactory documented HACCP based food safety management	
	procedures, which may be subject to external audit process. Audit by Food	
	Authority confirms compliance with documented procedures with few/minor	
	non-conformities not identified in the system as critical control points. [Risk	
	Score = 0].	

3. No issues at time of inspection