

Our ref BR/AF

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Date 4 August 2010

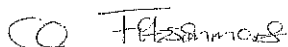
Hyde N Seek Nursery
69 Mollinsburn Street
Glasgow
G21 4SF

FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

REPORT ON A FOOD HYGIENE INSPECTION

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|------------------------------------|---|
| 1. PREMISES ADDRESS: | 544 Scotland Street West Glasgow
G41 1BZ |
| 2. TRADING AS: | Hyde N Seek Nursery |
| 3. PROPRIETOR OF BUSINESS: | Jane Clark |
| 4. PERSON INTERVIEWED: | Lynn Hughes |
| 5. INSPECTING OFFICER | Alan Fitzsimmons |
| 6. CLASSIFICATION OF PREMISES: | Day Nursery |
| 7. DATE AND TIME OF INSPECTION: | 3rd August 2010 at 11.00 |
| 8. SCOPE OF INSPECTION: | Audit of menu items and physical inspection |
| 9. AREAS INSPECTED: | Kitchen and Baby Room Kitchen |
| 10. RECORDS EXAMINED: | Food Safety System Records and Pest Control |
| 11. ACTION TO BE TAKEN BY OFFICER: | Revisit in Due Course |

This report refers to the areas visited and matters examined at the time of the inspection.



Business Regulation

If phoning or visiting please ask for Alan Fitzsimmons

Direct phone 0141 287 6578, Fax. No. 0141 287 8101, e.mail: Alan.Fitzsimmons@eps.glasgow.gov.uk

Copy to: Donna Simpson Manager Hyde and Seek Nursery 544 Scotland Street West Glasgow G41 1BZ

UPRN: 906700213749

Ref. No. 04/00268/COM

FOOD HYGIENE REPORT

PREMISES NAME: Hyde N Seek Nursery

PREMISES ADDRESS: 544 Scotland Street West Glasgow G41 1BZ

DATE OF INSPECTION: 3rd August 2010

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HACCP – Food Safety Management

1. It is a legal requirement that a food business operator puts in place, implements and maintains a permanent procedure or procedures based on the HACCP principles. During the course of the inspection, it was noted that a comprehensive food safety management system has been implemented. (Article 5(1))

Temperature Control

It is recommended that additional refrigeration space be provided for the storage of milk. The present capacity is such that air is not being permitted to flow around the fridge.

Contamination Prevention

Generally satisfactory at the time of the inspection.

Cleaning/Cleanliness

Generally satisfactory at the time of the inspection.

Personal Hygiene

Generally satisfactory at the time of the inspection.

Food Hygiene Training

Generally satisfactory at the time of the inspection.

Stock Control/Food Protection

Generally satisfactory at the time of the inspection.

Pest Control

Generally satisfactory at the time of the inspection.

Structure/Maintenance/Waste Control

Generally satisfactory at the time of the inspection.

Date report issued: 4 August 2010