The Food Safety Act 1990
[EC] Regulation 852/2004 on Hygiene of Foodstuffs
The Food Hygiene [Scotland] Regulations 2006

Premises Name: Restaurant 1906
Premises Address: Rosemount Viaduct, Aberdeen
Date and Time of Inspection: 17 September 2014 – 1.30 pm
Type of Inspection: Food Hygiene

Observations/Action Required

1. Need to update food safety policy and tailor it to the use of the kitchen.

2. Must keep monitoring records up to date.

3. Discussed E Coli guidance. I will send a link via email for the latest Food Standards Agency’s guidance. Control measures needed for single use of preparation surfaces for ready to eat and raw food.

4. Repairs needed to kitchen wall surfaces – more regular cleaning beneath fixtures in the kitchen.

5. Use wash basins available and restore Burco unit to use behind bar.