



Leicester
City Council

ACTION TO BE TAKEN BY THE FOOD BUSINESS OPERATOR

Trading Name: Al-Tazaj BBQ & Grill

Date: 8-5-14

You are required to undertake the following work to comply with current food law. These measures should receive your immediate attention and be resolved as soon as possible unless otherwise stated.

Work required

1. After cooking in the rotisserie oven, transfer the chicken to the hot cabinet. Make sure the hot cabinet keeps all food at a temperature of 63°C or above.
2. Put burgers onto the grill using tongs; any time hands come into contact with raw meat they must be washed before ready to eat foods [e.g. burger buns] are then touched.
3. Keep raw chicken burgers on the bottom shelf in the preparation fridge, away from burger buns.
4. Remove old blue boxes from previous pest control company – make sure boxes from current company are positioned correctly against the wall.
5. Do not cook without the filters in place – this is a fire risk.
6. Complete the “safe methods” sheets in your SFBB. Print out + use the diary sheets from www.food.gov.uk [follow links for safer food, better business]. Start to use the pack in your business.
7. Arrange for the fridge in the wash up room to be serviced; it is too warm.
8. The white fridge in the kitchen is not keeping food cold enough + shelves are cracked and damaged. I suggest you replace this long term.
9. All food handlers would benefit from attending level 2 food hygiene training; at any one time there should always be one person present who has this training.
10. Use the 2 stage cleaning method we discussed.
11. The back door has a gap underneath that would allow pest entry – it needs a strip fitting.
12. Clear the yard of all old equipment + old gas bottles to discourage pests.
13. Do not store sponges in water – squeeze out + keep dry.