



# Award winner Three in One Takeaway Rothesay

# What is the Eatsafe Award Scheme?

Given to food businesses that can provide evidence of high standards of food safety by effectively implementing management standards beyond those required by law.

Displayed in the premises helping consumers make informed choices about where to eat out by providing a recognisable 'sign' of excellence in standards of food hygiene.

# What is the Eatsafe Award Scheme?

It is operated by the Food Standards Agency and covers all 32 Scottish Local Authorities.

In Argyll we have 121 awards out of a total of 1095 in Scotland as a whole.



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### We all enjoy eating out.

Whether it's soup & a sandwich or a four course meal, we should always be confident that the utmost care has been taken in the preparation of the food we eat.

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The Local Shellfish Shops	Railway Pier Oban Argyll PA34 4LW	07881 418565	Takeaways	View map »	
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Herald Café/Bar Mitchell Theatre, 10 Granville Street, Sandyford, Glasgow



The Ubiquitous Chip, 26 Ashton Lane, Glasgow



Eurest @ Rubislaw Park Care Home, Aberdeen



Three in One Takeaway, 10 Argyle Street, Rothesay, Isle of Bute



Camerons Chip Shop, 33 Point Street, Stornoway



Busy Bees Nursery,



James Allan Butchers,



Buckley Support



Alexandra Court, 332



Alexandra Court, 332

# What does it mean in practice?

# **Compliance with:**

# 1.Structure

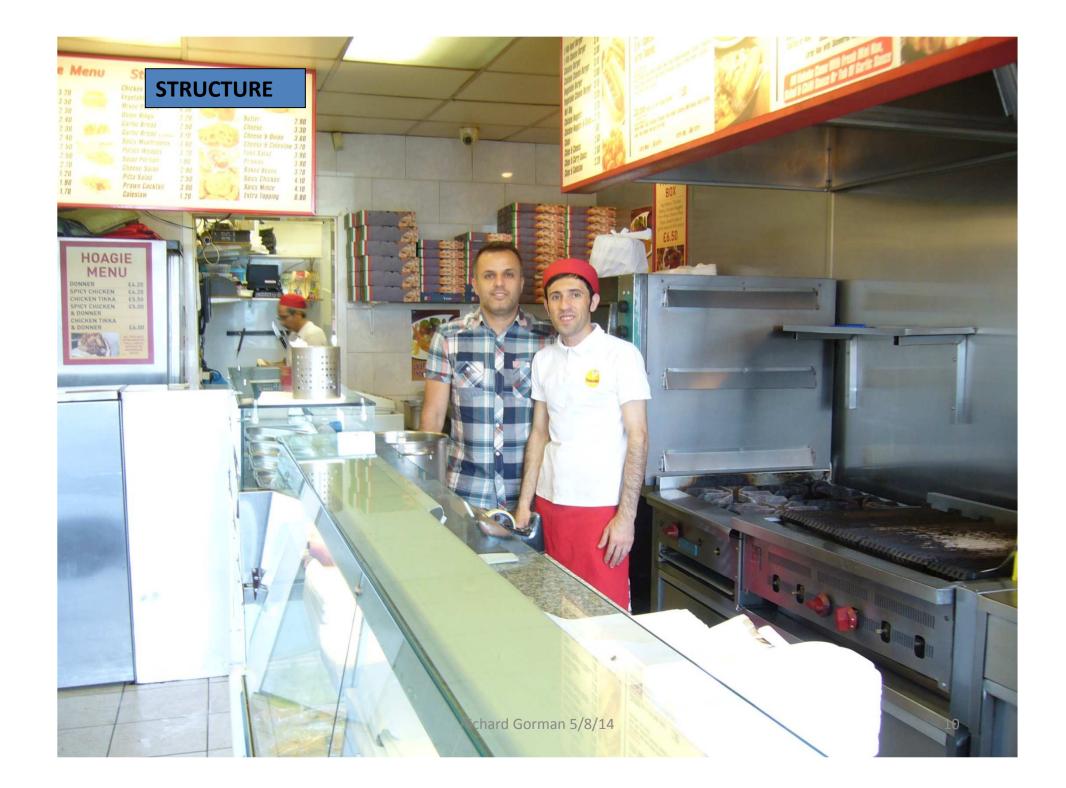
# 2. Food hygiene

(handling/temperature control, training)

# 3. Management

(written food safety management system)





# **STRUCTURE**







### **MANAGEMENT**

### THREE-IN-ONE'S CROSS CONTAMINATION PREVENTION HOUSE RULES

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	Control Measures and Critical Limits Monitoring including frequency
Delivery	Suppliers bring the majority of food. Apollo, 3663.  Cooked/RTE food delivered include salad & vegetable items and veg/meat pakors All raw foods received by suppliers (e.g. Apollo / 3663).  Raw foods stored separate to cooked/RTE on supplier vehicle (separate compartments).  All raw foods adequately packaged/wrapped. Any open/damaged foods are returned immediately.  Staff dealing with deliveries wash hands before handling food.  Raw foods (e.g. chicken, lamb) taken through frontshop on arrival and either placed straight into cold room (Unit 6) or onto Unit 7 which is a Temporary Raw Food  Preparation surface (see Preparation Step below). Cooked/RTE foods are placed in the refrigerator or freezer as soon as possible on arrival.  Staff look at vehicle temperature display on delivery to check food at correct temperature
Storage	<ul> <li>Unit 7: used for frozen raw meat i.e. chicken meat on the right side and red meat (doner kebab, beef burger) on the left hand side.</li> <li>Unit 4 &amp; 5: used for chips and frozen veg and precooked meat (e.g. chicken nuggets, chicken burgers, spicy chicken fillets, chicken wings)</li> <li>Unit 1; chilled display. Used for raw and cooked/RTE foods. Right-hand side is for raw skewed meats &amp; left-hand side is for RTE foods e.g. pakora's. Partition between raw and cooked/RTE. Chilled cabinets beneath have vegetables on left hand side and raw meat (e.g. burgers, nuggets) on right hand side.</li> <li>Unit 2: chilled storage cabinets (for pizza, rice). Cooked/RTE only.</li> <li>Unit 3: chilled storage for pizza toppings</li> <li>Unit 6 (cold room): Used for raw and cooked/RTE foods. Raw foods stored on floor only beneath cooked/RTE foods. Storage arrangements as follows:</li> </ul>
Including where any defrosting is carried out	left side on floor used for raw meats (in buckets with lids on). Right side on floor used for cheese and sauces. Left side first shelf used for pakora's. Right side first shelf used for vegetables. Middle first shelf (facing you on entry to cold room) only used for the items being defrosted (e.g. diced chicken for pizza topping & spicy chicken). Defrosting food items are kept in tubs with the lid. Top shelf left side is used for daily product (e.g. milk, butter, sliced cheese). Top shelf right side used for baked items (e.g. Pitta bread/nans). Middle top shelf used for cooked meats (e.g. lamb & chicken used for the curries which are cooked on site).

### **MANAGEMENT**

### Weekly Record Sheet Catering

Week Commencing . \$ 107.12013

### Deliveries

Day	Food Item	Supplier	Temp	Visual	Initia
Tuesday	Busger	Apolo food	-19	Yes	V
Wedershy		Chiken	+5	Yes	V
1				1,00	

VISUAL check includes: signs of pest damage, use by / BBE date, condition of packaging, lock / smell of the food.

Temperature Monitoring of Refrigerators and Freezers ( K Now Negrounds)

Day	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6	Unit 7	Unit 8	Initial
Mon	+.6	+6	+4	-18	-19	+3	#-17		- Interest
Tue	U	1.3	+6	19	17	16	-20		1
Wed	+5	+4	+4	-20	-10	-4	-19		
Thurs	16	+S	+,6	- 191	-17	45	20		1
Fri	+6	+4	+5	-19	-10	+44	-10		
Sat	+4	16	-16	#19	#17	+5	-20		
Sun	+6	+5	+6	-14	-19 \$	-6	-19		

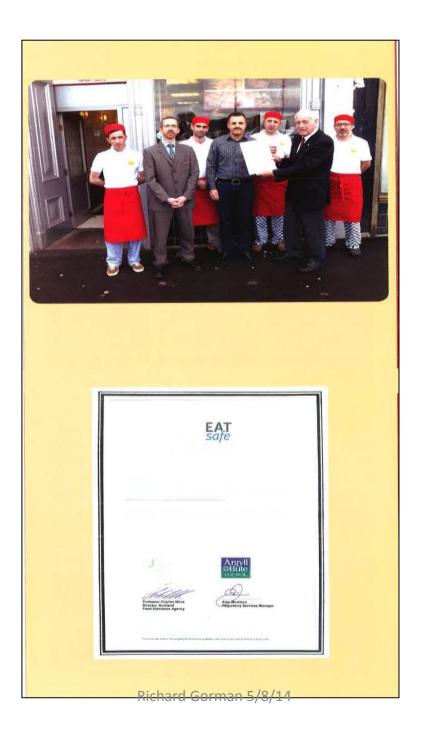
### Hot Food Checks

Day	Food Kebal	Temp	Reheat , Food	Temp	Hot Hold Food	Temp	Initial
Mon	Chiken pro	+77	chi piro	182	doner kubah	64	1-
Tue	Chi BBQ	79	vey PKO	82	domen kebab		1
Wed	Lamb Shirt	70	vey pko	83	doner takes	65	
Thurs	Lamb shish	77	oh. PKO	82	bonertebah	64	10
Fri	Chi hing	79	Chi pleo	02	borner babab	17	
Sat	Chi BBQ	78	chi sico	84	donow leebal	00	V
Sun	thi hiku	78	chi pleo	84	1	62	r

Compliance with stock control rules

YES/NO

Temperature Limits



# Rothesay takeaway is Eatsafe award winner

BY CRAIG BORLAND

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A Rothesay takeaway has become only the fourth establishment on Bute to receive a Food Standards Agency Eatsafe award.

Reza Haghparast from the Three in One in Argyle Street was presented with the business's Eatsafe certificate this week by Argyll and Bute provost and island councillor Len Scoullar and the local authority's Bute environmental health officer Richard Gorman.

"Reza has put in many hours of work, invested in facilities and undertaken extensive staff training to achieve the high standards required by this award." Richard said.

"I am very pleased to have been able to support him in his application for this award and



Reza Haghparast and Councillor Len Scoullar at the Three in One takeaway in Rothesay.

The award scheme operates across Scotland and is aimed at providing an incentive to food helps consumers by providing a recognisable sign of excellence in food hygiene standards. Ettrick Bay Tearoom.

"I want to say a big thank you to Richard," Reza said. "He