



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.



Promoting Excellence in Food Hygiene



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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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1113th Eat Safe Award

16/07/2014

Aberdeenshire Council issue the 1113th Eat Safe Award. ...



Banff Day Services, Aberdeenshire

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Eat Safe Award Finder

Map Search

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Please select the categories you would like to search, click "Next", then select your chosen region on the map.

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- Bakers
- Butchers
- Coffee Shops / Cafes
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- Education Sector
- Fishmongers
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- Healthcare Sector
- Hotels / Restaurants
- Supermarkets
- Takeaways
- Workplaces

Search Results

You searched for: Takeaways

In: Argyll and Bute

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Name	Address	Telephone	Category	
Ettrick Bay Tearoom	Ettrick Bay Isle of Bute PA20 0QT	01700 500223	Takeaways	View map »
Kebabish Curry House	99 George Street Oban Argyll PA34 5NR	01631 566885	Takeaways	View map »
The Local Shellfish Shops	Railway Pier Oban Argyll PA34 4LW	07881 418565	Takeaways	View map »
Three in One Takeaway	10 Argyle Street Rothesay Isle of Bute PA20 0AT	01700 500333	Takeaways	View map »

Picture Gallery

Showing 1 to 15 of 101 results

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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



STRUCTURE



e Menu		St	
3.20	Chicken	2.90	Butter
3.50	Vegetable	3.30	Cheese
2.30	Mixed P	3.60	Cheese & Onion
2.40	Onion Rings	3.70	Cheese & Coleslaw
2.30	Garlic Bread	3.90	Tuna Salad
2.40	Garlic Bread	3.90	Prawns
2.30	Spicy Mushrooms	3.70	Baked Beans
2.50	Potato Wedges	4.10	Spicy Chicken
2.50	Salad Portion	4.10	Spicy Mince
2.70	Cheese Salad	0.80	Extra Topping
1.20	Pitta Salad		
1.80	Prawn Cocktail		
1.70	Coleslaw		

HOAGIE MENU	
DONNER	£4.20
SPICY CHICKEN	£4.20
CHICKEN TIKKA	£5.50
SPICY CHICKEN & DONNER	£5.00
CHICKEN TIKKA & DONNER	£6.00

Richard Gorman 5/8/14

STRUCTURE



Richard Gormin 5/8/14

HYGIENE



PREPARATION &
COOLING OF
COOKED/READY TO
EAT FOODS ONLY



HYGIENE



TEMPORARY RAW
FOOD PREPARATION
SURFACE
Clean and disinfect immediately
after use

MANAGEMENT

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



Control Measures and Critical Limits Monitoring including frequency	
Delivery	<p>Suppliers bring the majority of food. Apollo, 3663. Cooked/RTE food delivered include salad & vegetable items and veg/meat pakora 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</p>
Storage	<ul style="list-style-type: none"> 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. Unit 4 & 5: used for chips and frozen veg and precooked meat (e.g. chicken nuggets, chicken burgers, spicy chicken fillets, chicken wings) Unit 1; chilled display. Used for raw and cooked/RTE foods. Right-hand side is for raw skewed meats & 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. Unit 2: chilled storage cabinets (for pizza, rice). Cooked/RTE only. Unit 3: chilled storage for pizza toppings 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: 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 9/10/12/013

Deliveries

Day	Food Item	Supplier	Temp	Visual	Initial
Tuesday	Burger	Apelo food	-19	Yes	✓
Wednesday		Chicken	+5	Yes	✓

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

Temperature Monitoring of Refrigerators and Freezers (per department)

Day	Unit 1	Unit 2	Unit 3	Unit 4	Unit 5	Unit 6	Unit 7	Unit 8	Initial
Mon	+5	+6	+4	-18	-19	+3	-17		✓
Tue	11	+3	+6	-19	17	+6	-20		
Wed	+5	+4	+4	-20	-19	-4	-19		
Thurs	+6	+5	+6	-19	-17	+5	-20		
Fri	+6	+4	+5	-19	-18	+4	-19		
Sat	+4	+6	+6	+19	+17	+5	-20		
Sun	+6	+5	+6	-18	-19	-6	-19		

Hot Food Checks

Day	Cooked Food	Temp	Reheat Food	Temp	Hot Hold Food	Temp	Initial
Mon	Chicken kebab	+77	chi pko	+82	doner kebab	64	✓
Tue	chi BBQ	79	veg pko	82	doner kebab	65	✓
Wed	Lamb shish	78	veg pko	83	doner kebab	65	✓
Thurs	Lamb shish	77	chi pko	82	doner kebab	64	✓
Fri	chi tikka	79	chi pko	83	doner kebab	65	✓
Sat	chi BBQ	78	chi pko	84	doner kebab	65	✓
Sun	chi tikka	78	chi pko	84	doner kebab	62	✓

Compliance with stock control rules YES/NO

Temperature Limits



Richard Gorman 5/8/14

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