Chartered Institute of Environmental Health

Level 3 Award in Supervising Food Safety in Catering

3 credits

Kerry Leigh Hughes

has successfully completed a programme of training and an assessment which concluded the course

f

Examination Date: 23 July 2013

CIEH recommends you refresh your training by 23 July 2016

Centre number: 56317

Certificate number: 9137824

Original Issue Date: 22 August 2013

Issue number: 1

8

Graham Jukes

Chartered Institute of Environmental Health

MERIT

Qualification accreditation number – 500/5475/2 Accredited only for England, Wales and Northern Treland







Sources of ignition

TT LOTA DD	EXPECTED CONTROL	ACTION NEEDED
Smoking materials	*There is no smoking in the food preparation and storage Areas. *A complete check of the stall must be undertaken last thing at night ensure no slow burning matches or cigarette ends.	Regular staff training and monitoring. Clear duty rota displayed.
Naked flames /	* Candles or naked flames should not be used in the stall area. The exception to this is if they are part of the kitchen apparatus.	Regular staff training and monitoring.
Faulty electrical system or apparatus	* All electrical must carry an up to date PAT cert.	PAT test to be carried out each year.
Cooking Appliances	* Must be clean and free from excessive grease. * All equipment must have had a safety check by a registered corgi plumber In the last 12 months.	Regular staff training and monitoring.
on	* All waste materials must be stored neatly in black bag, Cardboard boxes must be broken down. *Any threats of damage to property must be reported to festival security.	Regular staff training and monitoring.

Sources of fuel

	CONTROL	ACTION NEEDED
HAZARD	EXPECTED CONTROL	Regular staff training
LPG Cylinders	* LPG Cylinders must be stored outside of the unit and at least one meter from the structure, * Cylinders must be stored in gas boxes or restrained (Either to a fence or staked into the ground)	and monitoring.
Tents for staff	* There must be a minimum of three meters between staff tents and the stall.	Regular staff training and monitoring
Waste	* The stall must be kept free from litter and bins in front of the stall regularly emptied.	Regular staff training and monitoring

Evacuation in the event of a fire

	ACTION NEEDED
EXPECTED CONTROL	Regular staff training
* A fire evacuation notice should be displayed hist details	
the Great and rear must be kept clear at all times.	Regular staff training and monitoring.
	to be taken

Fighting fire

T - covernor	ACTION NEEDED
* A minimum of 1 x 2kg dry powder fire extinguisher to be easily	Check equipment is on board each week.
* Staff must be trained in the effective use of the fire extinguishing	Regular staff training and monitoring.
	ilable at all times

RT 1 : DETAILS OF THE CONTRACTOR, CLIENT AND INSTAL	ATION		
TAILS OF THE CONTRACTOR gestration No. CC 23.78 Branch No. CCC ading Time: ALA W DAVIES ELECTRICHE ddress. BAYNAW ELEW, GOLDEN GROVE CAPLETATUEN octobe \$43.2.78 Tel No. C791.4.796944	DETAILS OF THE CLIENT Contractor Reference Number (CRN): Name #FF WTG CHTFAING Address TAN FED & NHTW LLAPNOSTIC Postcode SA19 WH. Tel No.		FTHE INSTALLATION AG BEFCRE Tel No:
PART 2 : PURPOSE OF THE REPORT			THE RESERVE
Purpose for which this report is required: SAFETY	AFFORT		
.11	-/-		Previous report date: (14/4/19
Date(s) when inspection and testing was carried out (10/1/21 PART 3: SUMMARY OF THE CONDITION OF THE INSTALLAT General condition of the installation (in terms of electrical safety):		ious inspection report available: (: YK-S	P. Francis lebot const. 7: 33.4
PART 3 : SUMMARY OF THE CONDITION OF THE INSTALLAT General condition of the installation (in terms of electrical safety): GCCCL COSC	Oltion		isfactory. Uneatisfactory. delete as appropriate
PART 3: SUMMARY OF THE CONDITION OF THE INSTALLAT General condition of the installation (in terms of electrical safety): GCCCL COW	ON OF additions or alterations: (YES_) Overs	all assessment of the installation is: Sat	isfactory.\ Uneatisfactory* (delete as appropriate)