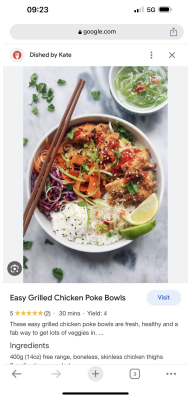
Burgers And Fries Unit Health and Safety Documents

Company Name	Geecon Foods Limited
Email	sanjeev@geeconfoods.com



Brilliant food.

KATSU CURRY

Item Name	Est. Price
Chicken Katsu	£7.50
Prawn Katsu	£9.50
Spring rolls	£2.50

ALLERGEN MATRIX

Dishes	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame seeds	Soya	Sulphur dioxide	Nuts
Spring rolls												✓		
Chicken Katsu		✓										✓		
Chicken Katsu					✓									

CERTIFICATES INFORMATION

Certificate Name	Expiry Date
Council information	Please upload certificate
Council rating	19/05/2023
Public and employees insurance	21/06/2023
Gas certs	Please upload certificate
PAT Test	Please upload certificate
Fire Extinguisher certs	Please upload certificate
Fire and risk assessment	Please upload certificate
COSHH	Please upload certificate
Marquee fire test certificate	Please upload certificate
Working at heights policy	Please upload certificate
Arriving onsite method statement	Please upload certificate
Sustainability policy	Please upload certificate
Staff training documents (Multi certificates)	Please upload certificate
Cooking method statement	Please upload certificate
Other documents	Please upload certificate

← Allergen Matrix

ALLERGEN MATRIX

Dishes	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame seeds	Soya	Sulphur dioxide	Nuts
Spring rolls												✓		
Chicken Katsu		✓										✓		

Yum Street Catering Limited

2023 Health and Safety Documents

SALT & PEPPER

CHICKEN UNIT

1. Council Food hygiene certificate Pages 3 & 4
2. Public and employers liability Insurance Page 5
3. Gas Safety Certificate Pages 6
4. Electrical installation Certificate – Page 7 – 9
5. PAT Certificate - Pages 10
6. HACCP Temperature Records - Page 11
7. COSHH Policy - Page 12
8. Fire and Risk assessment - Pages 13 – 15
9. Fire Extinguisher Certificate - Page 16 - 17
10. Marquee Fire Test Certificate - Page 18
11. Working at Height & Manual Handling Policy - Pages 19 - 21
12. Health and Safety Policy - Pages 22 - 24
13. Gurmail Bhakar Level 3 Training - Page 25
14. Himat Bhakar Level 3 Training - Page 26
15. Allergen Chart - Pages 27
16. Kwackers Menu Pages 28
17. Method Statement / Safe System of Work - Page 29
18. sustainability policy, Environmental and Ethics Policy - Page 30
19. Safer food Better Business - Pages 31
20. Purification of 20L water containers

Regulatory Services Division
Southampton City Council
Civic Centre
Southampton
SO14 7LY

SOUTHAMPTON CITY COUNCIL

Direct dial: 023 8091 7542
Email: elaine.jeffery@southampton.gov.uk
Please ask for: Elaine Jeffery

Text Relay: Dial 18001 before full telephone number
Premises ref: 18/00029/FOOD
Inspection ref: 19/00148/FOOD

13th March 2019

Yum Street Catering Limited
26 - 27 Chapel Road
Southampton
SO14 5GL

Dear Sirs,

Food Safety and Hygiene (England) Regulations 2013
Yum Street Catering, 26 - 27 Chapel Road, Southampton

Please find attached a report of the recent inspection of your premises. The standard of food hygiene at the premises during the inspection was found to be very good.

The report may include a schedule of recommendations. These are not legal requirements, but following these recommendations will help to ensure that high standards are maintained at the premises.

If you do not understand the inspection report, or if you require any further advice or information, you should contact me promptly.

National Food Hygiene Rating Scheme

Southampton City Council participates in the national food hygiene rating system. This scheme provides consumers with information about the hygiene standards in food businesses at the time they were last inspected by the environmental health service. Food premises are given one of the following ratings after each inspection:

Food hygiene rating	Description
5	Very good
4	Good
3	Generally satisfactory
2	Improvement necessary
1	Major improvement necessary
0	Urgent improvement necessary

The premises has been given the following hygiene rating:

5 – 'Very Good'

It is based on my assessment of:

- **Compliance with food hygiene and safety procedures**: how hygienically food is handled – how it is prepared, cooked, cooled, stored and what measures are taken to prevent food being contaminated with bacteria;
- **Compliance with structural compliance**: the condition of the structure of the premises, including cleanliness, layout, lighting, ventilation, equipment and other facilities etc;
- **Confidence in management and control procedures**: how you manage and record what you do to make sure food is safe.

A window sticker is enclosed with this report, so that you can display your rating to your customers.

The rating will also be published on the website www.food.gov.uk/ratings fourteen days after the date of the inspection.

If you would like to discuss this report, or if you require any further advice or information, please contact me.

Yours faithfully,

EJeffery

Elaine Jeffery
Principal Environmental Health Officer

If you would like this letter sent to you in another format or language, please contact the number at the top of this letter.

NAME: Gurmail Bhakar

MEMBERSHIP NUMBER: 1/1/88272

MEMBERSHIP EXPIRY DATE: 31/08/2023

MEMBERSHIP CERTIFICATE

This certificate is your proof of membership, valid until the expiry date above.
You can find out about all that the NMTF can offer, just click here.
Please take care of this document, which includes below the details of the liabilities cover included with your membership.
Use this as proof of that cover when necessary to markets and events organisers.
If you lose this document you can download a duplicate by visiting the NMTF website's Members Area
members.nmtf.co.uk.
Membership is not transferable.

Issued by:
NMTF Ltd
Hampton House, Hawshaw Lane
Hoyland, Barnsley
S74 0HA
Tel: 01226 749021
email: genoffice@nmtf.co.uk
www.nmtf.co.uk
Registered Company No. 09440409

To download a KEY FACTS document on membership click here

LIABILITIES COVER *(this information has been provided by Aviva)*	
CLIENT	**Members of the NMTF Ltd**
INSURER	**Aviva Insurance Limited**
POLICY NUMBER	**100592051CLP**
START DATE	**31.12.2022**
END DATE	**30.12.2023**
POLICY FORM	**Corporate & Speciality Risks Combined Liability**
BUSINESS DESCRIPTION	**Market Traders**
COVER:	
EMPLOYERS LIABILITY	**Limit of indemnity - £10,000,000**
PUBLIC/PRODUCTS LIABILITY	**Limit of indemnity - £10,000,000**

This protection is for any market, on any day, anywhere in the United Kingdom and Europe

Extended Definition of Market Traders

It is hereby noted that the meaning of Market Trading extends to include:

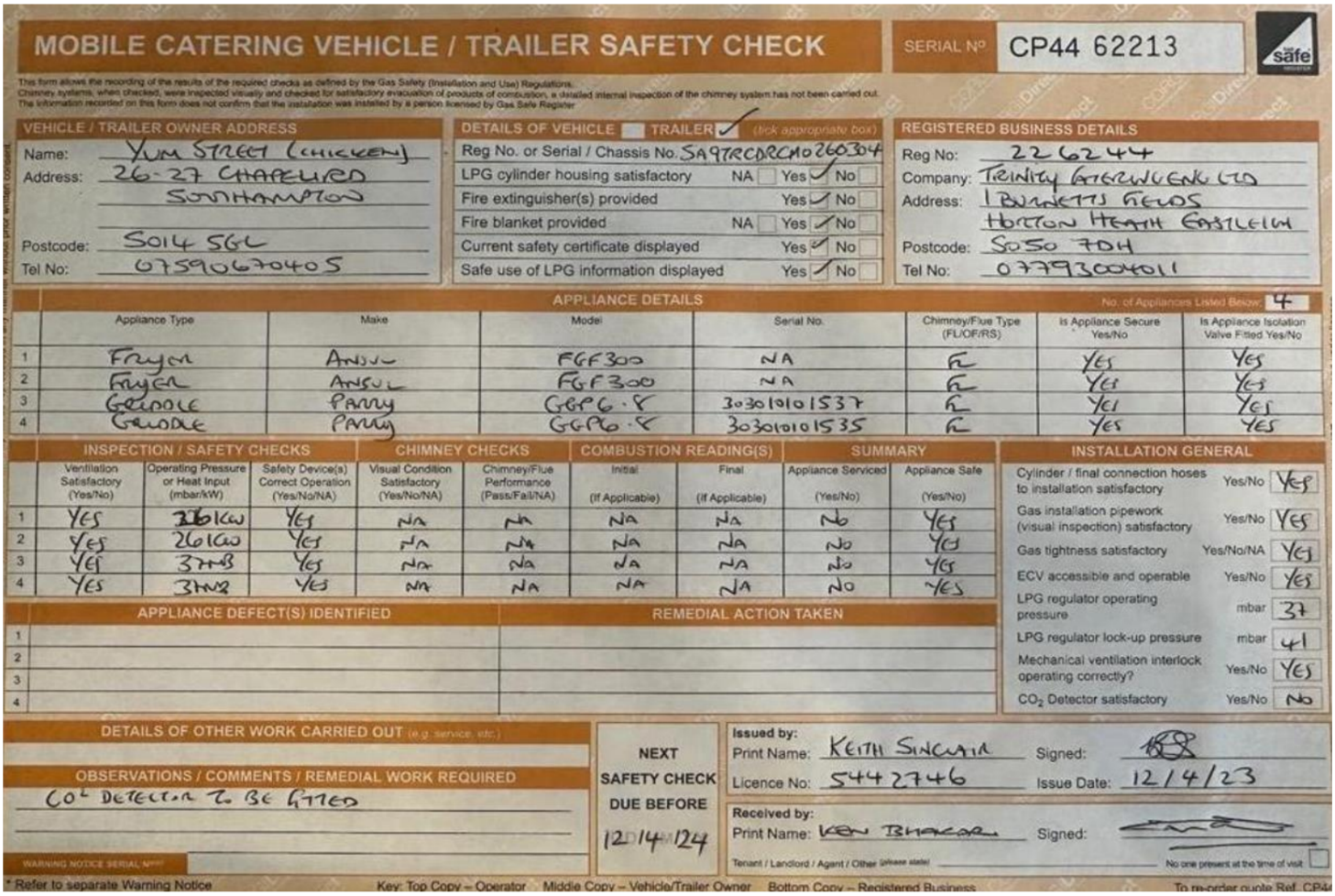
1: Aisles of shopping centres and the like
2: Hospitals
3: Single shows, eg Fetes and Concerts
4: Stalls/Stands outside stations, football grounds
5: Exhibitions/Trade fairs
6: Piers
7: Kiosks, including those at shopping centres

And similar locations, provided the member is trading from a stall and the nature of the business is the same as a Market Trader, retailing from a stall not a shop, except for shops in indoor markets.

Note to members: any incident that could possibly result in a claim being made against you should be reported immediately by calling the NMTF on 01226 749021. If possible, take photographs of the incident.

I confirm that, subject to membership being current, this person is a bona fide member of the NMTF and enjoys all the benefits, including liabilities protection.

JOE HARRISON
Chief Executive
NMTF Ltd



MOBILE CATERING VEHICLE / TRAILER SAFETY CHECK

SERIAL Nº CP44 62213

This form allows the recording of the results of the required checks as defined by the Gas Safety (Installation and Use) Regulations.
Chimney systems, when checked, were inspected visually and checked for satisfactory evacuation of products of combustion, a detailed internal inspection of the chimney system has not been carried out.
The information recorded on this form does not confirm that the installation was installed by a person licensed by Gas Safe Register

VEHICLE / TRAILER OWNER ADDRESS

Name: YUM STREET (CHICKEN)
Address: 26-27 CHAPELFIELD SOUTHAMPTON
Postcode: SO14 5GL
Tel No: 07590670405

DETAILS OF VEHICLE ☐ TRAILER ✓ (tick appropriate box)

Reg No. or Serial / Chassis No. SA9TRCDRCM0260304

LPG cylinder housing satisfactory	NA ☐	Yes ✓	No ☐
Fire extinguisher(s) provided		Yes ✓	No ☐
Fire blanket provided	NA ☐	Yes ✓	No ☐
Current safety certificate displayed		Yes ✓	No ☐
Safe use of LPG information displayed		Yes ✓	No ☐

REGISTERED BUSINESS DETAILS

Reg No: 2262244
Company: TRINITY CATERING (UK) LTD
Address: 1 BURNETTS FIELDS HORTON HEATH EASTLEIGH
Postcode: SO50 7DH
Tel No: 07793004011

APPLIANCE DETAILS

No. of Appliances Listed Below: 4

	Appliance Type	Make	Model	Serial No.	Chimney/Flue Type (FL/OF/RS)	Is Appliance Secure Yes/No	Is Appliance Isolation Valve Fitted Yes/No
1	FRYER	ANGLO	FGF300	NA	FL	YES	YES
2	FRYER	ANGLO	FGF300	NA	FL	YES	YES
3	GRIDDLE	PARRY	GGP6·8	303010101537	FL	YES	YES
4	GRIDDLE	PARRY	GGP6·8	303010101535	FL	YES	YES

INSPECTION / SAFETY CHECKS

	Ventilation Satisfactory (Yes/No)	Operating Pressure or Heat Input (mbar/kW)	Safety Device(s) Correct Operation (Yes/No/NA)
1	YES	26 KW	YES
2	YES	26 KW	YES
3	YES	37MB	YES
4	YES	37MB	YES

CHIMNEY CHECKS

	Visual Condition Satisfactory (Yes/No/NA)	Chimney/Flue Performance (Pass/Fail/NA)
1	NA	NA
2	NA	NA
3	NA	NA
4	NA	NA

COMBUSTION READING(S)

	Initial (If Applicable)	Final (If Applicable)
1	NA	NA
2	NA	NA
3	NA	NA
4	NA	NA

SUMMARY

	Appliance Serviced (Yes/No)	Appliance Safe (Yes/No)
1	NO	YES
2	NO	YES
3	NO	YES
4	NO	YES

INSTALLATION GENERAL

Cylinder / final connection hoses to installation satisfactory	Yes/No	YES
Gas installation pipework (visual inspection) satisfactory	Yes/No	YES
Gas tightness satisfactory	Yes/No/NA	YES
ECV accessible and operable	Yes/No	YES
LPG regulator operating pressure	mbar	37
LPG regulator lock-up pressure	mbar	41
Mechanical ventilation interlock operating correctly?	Yes/No	YES
CO_2 Detector satisfactory	Yes/No	NO

APPLIANCE DEFECT(S) IDENTIFIED / REMEDIAL ACTION TAKEN

	APPLIANCE DEFECT(S) IDENTIFIED	REMEDIAL ACTION TAKEN
1		
2		
3		
4		

DETAILS OF OTHER WORK CARRIED OUT (e.g. service, etc.)

OBSERVATIONS / COMMENTS / REMEDIAL WORK REQUIRED

CO² DETECTOR TO BE FITTED

WARNING NOTICE SERIAL Nº*

* Refer to separate Warning Notice

NEXT SAFETY CHECK DUE BEFORE 12/14/24

Issued by:
Print Name: KEITH SINCLAIR Signed:
Licence No: 544 2746 Issue Date: 12/4/23

Received by:
Print Name: KEN BHAGAT Signed:
Tenant / Landlord / Agent / Other (please state) ☐ No one present at the time of visit

Key: Top Copy – Operator Middle Copy – Vehicle/Trailer Owner Bottom Copy – Registered Business To re-order quote Ref. CP44

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered 25659795 ICN18C

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 1 : DETAILS OF THE CONTRACTOR, CLIENT AND INSTALLATION

DETAILS OF THE CONTRACTOR

Registration No: 014650000 Branch No*: 000
Trading Title: Times Electrical Services Ltd
Address: 70 Rock Hill, Bromsgrove, Worcestershire
Postcode: B61 7LW Tel No: 01527 832133

DETAILS OF THE CLIENT

Contractor Reference Number (CRN): SA9TRCDRCM0260304
Name: Rocket Caravans Limited
Address: Rocket Caravans, Unit 4, Easter Park, Worcester Road, Summerfield, KIDDERMINSTER,
Postcode: DY11 7AR Tel No: N/A

DETAILS OF THE INSTALLATION

Occupier: N/A
Address: Rocket Caravans, Unit 4, Easter Park, Worcester Road, Summerfield, KIDDERMINSTER, Worcestershire
Postcode: DY11 7AR Tel No: N/A

PART 2 : DETAILS OF THE ELECTRICAL WORK COVERED BY THIS INSTALLATION CERTIFICATE

Date works completed: 31/05/2022

The installation is –

New: (✔)
An addition: (N/A)
An alteration: (N/A)
Replacement of a distribution board: (N/A)

Description and extent of the installation covered by this certificate:
Transportable Catering unit- VIN NUMBER: SA9TRCDRCM0260304 Year Of Manufacture: 2022 No Hook-Up cable supplied. Tested in factory but will require further live testing when connected on-site. RCD tests carried out and initial verification test. Live tests carried out on a known supply.

Where necessary, continue on a separate numbered page: Page No(s) (N/A)

PART 3 : NEXT INSPECTION OF THE ELECTRICAL INSTALLATION

I/We, being the designer(s) of the electrical installation as documented in PART 4, RECOMMEND that this installation is further inspected and tested after an interval of not more than: 3 years/~~XXXX~~** *(delete as appropriate)*

PART 4 : DECLARATION FOR THE ELECTRICAL INSTALLATION WORK *(this option may be used where the design, construction, inspection & testing have been the responsibility of one person)*

DESIGN, CONSTRUCTION, INSPECTION & TESTING *(The extent of liability of the signatories is limited to the work detailed in PART 2)*

I, being the person responsible for the design, construction, inspection and testing of the electrical installation, particulars of which are described in PART 2, having exercised reasonable skill and care when carrying out the design and additionally where this certificate applies to an addition or alteration, having confirmed that the safety of the existing installation is not impaired, hereby CERTIFY that the design, construction, inspection and testing for which I have been responsible is to the best of my knowledge and belief in accordance with *BS 7671: 2018*, amended to N/A (date) except for the departures, if any, detailed on attached page(s) (N/A) (Regulations 120.3, 133.1.3 and 133.5).

• Permitted exception applied (411.3.3) ~~Yes~~/N/A Risk assessment attached: (N/A) Page No(s) (N/A) • Where selectivity is required, details of the verification appended (536.4): (N/A) Page No(s) (N/A)

Name (capitals): T O BILLINGTON Signature: [signature] Date: 31/05/2022

REVIEWED BY QUALIFIED SUPERVISOR

Name (capitals): T O BILLINGTON Signature: [signature] Date: 31/05/2022

*Where applicable ** The proposed date for the next inspection should take into consideration any legislative or licensing requirements and the frequency and quality of maintenance that the installation can reasonably be expected to receive during its intended life. The period should be agreed between relevant parties.*

This certificate is based on the model forms shown in Appendix 6 of *BS 7671*
Published by Certsure LLP Certsure LLP operates the NICEIC & ELECSA brands © Copyright Certsure LLP (July 2018)
Warwick House, Houghton Hall Park, Houghton Regis, Dunstable, LU5 5ZX

Please see the 'Notes for Recipient'

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered 25659795 ICN18C

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 4 : DECLARATION FOR THE ELECTRICAL INSTALLATION WORK *(to be completed where different parties are responsible for the design, construction, inspection & testing)*

DESIGN *(The extent of liability of the signatories is limited to the work detailed in PART 2)*

I/We being the person(s) responsible for the design of the electrical installation, particulars of which are described in PART 2, having exercised reasonable skill and care when carrying out the design and additionally where this certificate applies to an addition or alteration, having confirmed that the safety of the existing installation is not impaired, hereby CERTIFY that the design work for which I/we have been responsible is to the best of my/our knowledge and belief in accordance with *BS 7671: 2018*, amended to N/A (date) except for the departures, if any, detailed on attached page(s) (N/A) (Regulations 120.3, 133.1.3 and 133.5).

• Permitted exception applied (411.3.3) ~~Yes~~/N/A Risk assessment attached: (N/A) Page No(s) (N/A) • Where selectivity is required, details of the verification appended (536.4): (N/A) Page No(s) (N/A)

DESIGNER 1 Name (capitals): N/A Signature: Date:

DESIGNER 2 *(where there is divided responsibility for design)* Name (capitals): N/A Signature: Date:

CONSTRUCTION *(The extent of liability of the signatory is limited to the work detailed in PART 2)*

I, being the person responsible for the construction of the electrical installation, particulars of which are described in PART 2, having exercised reasonable skill and care when carrying out the construction, hereby CERTIFY that the said work for which I have been responsible is, to the best of my knowledge and belief, in accordance with *BS 7671: 2018*, amended to N/A (date) except for the departures, if any, detailed on attached page(s) (N/A) (Regulations 120.3 and 133.5).

Name (capitals): T O BILLINGTON Signature: [signature] Date: 31/05/2022

INSPECTION & TESTING *(The extent of liability of the signatories is limited to the work detailed in PART 2)*

I, being the person responsible for the inspection and testing of the electrical installation, particulars of which are described in PART 2, having exercised reasonable skill and care when carrying out the inspection and testing, hereby CERTIFY that the said work for which I have been responsible is, to the best of my knowledge and belief, in accordance with *BS 7671: 2018*, amended to N/A (date) except for the departures, if any, detailed on attached page(s) (N/A) (Regulations 120.3 and 133.5).

Name (capitals): T O BILLINGTON Signature: [signature] Date: 31/05/2022

REVIEWED BY QUALIFIED SUPERVISOR

Name (capitals): T O BILLINGTON Signature: [signature] Date: 31/05/2022

PART 5 : COMMENTS ON THE EXISTING INSTALLATION *(in the case of an addition or alteration see Regulation 644.1.2)*

NONE- new installation

Where necessary, continue on a separate numbered page: Page No(s) (N/A)

Where the electrical work to which this certificate relates includes the installation of a fire alarm system and/or an emergency lighting system (or a part of such systems), this electrical safety certificate should be accompanied by the particular certificate(s) for the system(s).

This certificate is based on the model forms shown in Appendix 6 of *BS 7671* Enter a (✓) or value in the respective fields, as appropriate. Where an item is not applicable insert N/A
Published by Certsure LLP Certsure LLP operates the NICEIC & ELECSA brands © Copyright Certsure LLP (July 2018)
Warwick House, Houghton Hall Park, Houghton Regis, Dunstable, LU5 5ZX

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered **25659795** **ICN18C**

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 6 : DETAILS OF THE ORGANISATION(S) RESPONSIBLE FOR THE ELECTRICAL INSTALLATION *(signatures of which are in PART 4)*

DESIGN, CONSTRUCTION, INSPECTION & TESTING	DESIGN – DESIGNER 1	DESIGN – DESIGNER 2	CONSTRUCTION	INSPECTION & TESTING
Organisation: Times Electrical Services Ltd	Organisation: Times Electrical Services Ltd	Organisation: Times Electrical Services Ltd	Organisation: Times Electrical Services Ltd	Organisation: Times Electrical Services Ltd
Registration No*: 014650000	Registration No*: 014650000	Registration No*: 014650000	Registration No*: 014650000	Registration No*: 014650000
Branch No*: 000	Branch No*: 000	Branch No*: 000	Branch No*: 000	Branch No*: 000
Address: 70 Rock Hill Bromsgrove Worcestershire	Address: 70 Rock Hill Bromsgrove Worcestershire	Address: 70 Rock Hill Bromsgrove Worcestershire	Address: 70 Rock Hill Bromsgrove Worcestershire	Address: 70 Rock Hill Bromsgrove Worcestershire
Postcode: B61 7LW	Postcode: B61 7LW	Postcode: B61 7LW	Postcode: B61 7LW	Postcode: B61 7LW
Tel No: 01527 832133	Tel No: 01527 832133	Tel No: 01527 832133	Tel No: 01527 832133	Tel No: 01527 832133

PART 7 : SUPPLY CHARACTERISTICS AND EARTHING ARRANGEMENTS

System type and earthing arrangements

TN-C-S: (N/A) TN-S: (✔) TT: (N/A)

Other *(state)*: N/A

Supply protective device

(BS (EN) LIM)

Type: (N/A) Rated current: (N/A) A

Number and type of live conductors

AC 1-phase, 2-wire: (✔) 2-phase, 3-wire: (N/A)

3-phase, 3-wire: (N/A) 3 phase, 4-wire: (N/A)

DC 2-wire: (N/A) 3-wire: (N/A) Other: (N/A)

Confirmation of supply polarity: (✔)

Other sources of supply *(as detailed on attached schedule)* Page No: (N/A)

Nature of supply parameters

Nominal line voltage, U (1): 240 V

Nominal line voltage to Earth, U_0 (1): 230 V

Nominal frequency, f (1): 50 Hz

Prospective fault current, I_{pf} (1)**: N/A kA

External loop impedance, Z_e (1)**: N/A Ω

(1) By enquiry, measurement, or by calculation

PART 8 : PARTICULARS OF INSTALLATION REFERRED TO IN THIS CERTIFICATE

Maximum demand (load): (32) kW / A *(delete as appropriate)*

Means of Earthing

Distributor's facility: (✔)

Installation earth electrode: (N/A)

Where an earth electrode is used insert

Type – rod(s), tape, etc: (None)

Location: (N/A)

Electrode resistance to Earth: (N/A) Ω

Main protective conductors

Earthing conductor:

(material Copper csa 6 mm²)

Connection / continuity verified: (✔)

Main protective bonding conductors:

(material Copper csa 6 mm²)

Connection / continuity verified: (✔)

Main protective bonding connections

Water installation pipes: (NA)

Gas installation pipes: (NA)

Structural steel: (NA)

Oil installation pipes: (NA)

Lightning protection: (NA)

Other *(state)*: Chassis

Main switch / Switch-fuse / Circuit-breaker / RCD

Type: (BS (EN) 61008)

Location: (N/A)

No. of poles: (2) Rating / setting of device: (N/A) A

Current rating: (63) A Voltage rating: (240) V

Where an RCD is used as the main switch

RCD rated residual operating current, $I_{\Delta n}$: (30) mA

Measured operating time: (N/A) ms Rated time delay: (N/A) ms

*Where applicable

** Where the installation is supplied by more than one source, the higher or highest values of prospective fault current, I_{pf}, and external earth fault loop impedance, Z_e, must be recorded.

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered 25659795 ICN18C

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 9 : SCHEDULE OF ITEMS INSPECTED – continues on next page

1. External condition of electrical intake equipment (visual inspection only)

1.1 Service cable: (N/A) 1.2 Service head: (N/A)

1.3 Earthing arrangement: (N/A) 1.4 Meter tails: (N/A)

1.5 Metering equipment: (N/A) 1.6 Isolator (where present): (N/A)

2. Parallel or switched alternative sources of supply

2.1 Presence of adequate arrangements where generator to operate as a switched alternative:

a) Dedicated earthing arrangement independent of that of the public supply (N/A)

2.2 Presence of adequate arrangements where generator to operate in parallel with public supply:

a) Correct connection of generator in parallel (N/A)

b) Compatibility of characteristics of means of generation (N/A)

c) Means to provide automatic disconnection of generator in the event of loss of public supply or voltage or frequency deviation beyond declared values (N/A)

d) Means to prevent connection of generator in the event of loss of public supply or voltage or frequency deviation beyond declared values (N/A)

e) Means to isolate generator from public supply (N/A)

2.3 Presence of alternative / additional supply warning notices at or near:

a) The origin (N/A)

b) The meter position, if remote from origin (N/A)

c) The consumer unit / distribution board to which the alternative / additional sources are connected (N/A)

d) All points of isolation of ALL sources of supply (N/A)

3. Automatic disconnection of supply

3.1 Presence and adequacy of protective earthing / bonding arrangements as follows:

a) Distributor's earthing arrangement or installation earth electrode arrangement (N/A)

b) Earthing conductor and connections (✔)

c) Main protective bonding conductors and connections (✔)

d) Earthing / bonding labels at all appropriate locations (✔)

3.2 Accessibility of:

a) Earthing conductor connections (✔)

b) All protective bonding connections (✔)

3.3 FELV – requirements satisfied: (✔)

3.4 Reduced low voltage – requirements satisfied: (✔)

4. Additional protection

4.1 The presence and effectiveness of additional protection methods used, as follows:

a) RCDs not exceeding 30 mA operating current, as specified (✔)

b) Supplementary bonding (✔)

5. Basic protection *(‡ For use in controlled / supervised conditions only)*

5.1 Presence and adequacy of protective measures to provide basic protection:

a) Insulation of live parts (✔)

b) Barriers or enclosures (✔)

c) Obstacles ‡ (✔)

d) Placing out of reach ‡ (✔)

6. Basic and fault protection

a) SELV (✔)

b) PELV (✔)

c) Double or reinforced insulation (✔)

When used, provide details on a separate numbered page: Page No (N/A)

7. Distribution equipment

7.1 Adequacy of working space / accessibility: (✔)

7.2 Security of fixing: (✔)

7.3 Insulation of live parts not damaged during erection: (✔)

7.4 Adequacy / security of barriers: (✔)

7.5 Suitability of enclosures for IP and fire ratings: (✔)

7.6 Enclosures not damaged during installation: (✔)

7.7 Presence and effectiveness of obstacles: (✔)

7.8 Presence and operation (functional) check of main switch(es): (✔)

7.9 Components are suitable according to assembly manufacturer's instructions or literature: (✔)

7.10 Operation of circuit-breakers and RCDs to prove functionality: (✔)

7.11 RCD(s) provided for fault protection, where specified: (✔)

7.12 RCD(s) provided for protection against fire, where specified: (✔)

7.13 RCD(s) provided for additional protection, where specified: (✔)

7.14 Confirmation overvoltage protection (SPDs) provided, where specified: (N/A)

7.15 Indication of SPD(s) continued functionality confirmed: (N/A)

7.16 Selection of protective devices(s) and base(s); correct type and rating: (✔)

7.17 Single-pole protective devices in line conductors only: (✔)

7.18 Protection against mechanical damage where cables enter equipment: (✔)

7.19 Protection against electromagnetic effects where cables enter ferromagnetic enclosures: (✔)

7.20 Confirmation that ALL conductor connections, including connections to busbars, are correctly located in terminals and are tight and secure: (✔)

7.21 Presence of RCD six-monthly test notice, where required: (✔)

7.22 Presence of diagrams, charts or schedules at or near each distribution board, where required: (✔)

7.23 Presence of next inspection recommendation label: (✔)

7.24 Presence of non-standard (mixed) cable colour warning notice at or near the appropriate distribution board, where required: (✔)

7.25 Presence of other required labelling: (✔)

8. Circuits

8.1 Identification of conductors: (✔)

8.2 Cables correctly supported throughout, with protection against abrasion: (✔)

8.3 Examination of cables for signs of mechanical damage during installation: (✔)

8.4 Examination of installation of live parts, not damaged during erection: (✔)

8.5 Non-sheathed cables protected by enclosure in conduit, ducting or trunking: (✔)

8.6 Suitability of containment systems (including flexible conduit): (✔)

8.7 Correct temperature rating of cable insulation: (✔)

8.8 Adequacy of cables for current-carrying capacity with regard to the type and nature of installation: (✔)

8.9 Adequacy of protective devices: type and fault current rating for fault protection: (N/A)

8.10 Adequacy of AFDD(s), where specified: (✔)

8.11 Presence and adequacy of circuit protective conductors: (✔)

8.12 Coordination between conductors and overload protective devices: (✔)

Yum Street Catering Limited T/A Kwackers
2022 Health and safety documents - himat@yumstreet.co.uk / 07590670405

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered 25659795 ICN18C

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 9 : SCHEDULE OF ITEMS INSPECTED

8.13 Wiring systems and cable installation methods / practices appropriate to the type and nature of installation and external influences: ✔
8.14 Cables concealed under floors, above ceilings, in walls / partitions, adequately protected against damage: ✔
8.15 Cables installed in walls / partitions, installed in prescribed zones: ✔
8.16 Provision of additional protection by RCDs having rated residual operating current ($I_{\Delta n}$) not exceeding 30 mA:
a) For all socket-outlets with a rated current not exceeding 32 A or less, unless exempt ✔
b) For supplies to mobile equipment with a current rating not exceeding 32 A for use outdoors ✔
c) For cables concealed in walls / partitions at a depth of less than 50 mm ✔
d) For cables concealed in walls / partitions containing metal parts regardless of depth ✔
e) For circuits supplying luminaires within domestic (household) premises only ✔
8.17 Provision of fire barriers, sealing arrangements so as to minimise the spread of fire: ✔
8.18 Band II cables segregated / separated from Band I cables: ✔
8.19 Cables segregated / separated from non-electrical services: ✔
8.20 Termination of cables at enclosures:
a) Connections under no undue strain ✔
b) No basic insulation of a conductor visible outside enclosure ✔
c) Connections of live conductors adequately enclosed ✔
d) Adequately connected at point of entry to enclosure ✔
8.21 Suitability of circuit accessories for external influences: ✔
8.22 Circuit accessories not damaged during erection: ✔
8.23 Single-pole devices for switching or protection in line conductors only: ✔
8.24 Adequacy of connections, including cpcs, within accessories and at fixed and stationary equipment: ✔

9. Isolation and switching

9.1 Isolators:
a) Presence and location of appropriate devices ✔
b) Capable of being secured in the OFF position ✔
c) Correct operation verified (functional check) ✔
d The installation, circuit or part thereof that will be isolated is clearly identified by location and / or durable marking ✔
e) Warning notice posted in situations where live parts cannot be isolated by the operation of a single device ✔
9.2 Switching off for mechanical maintenance:
a) Presence of appropriate devices ✔
b) Acceptable location (local or remote) ✔
c) Capable of being secured in the OFF position ✔
d) Correct operation verified (functional check) ✔
e) The installation, circuit or part thereof to be disconnected clearly identified by location and / or durable marking ✔
9.3 Emergency switching / stopping:
a) Presence of appropriate devices ✔
b) Readily accessible for operation where danger might occur ✔
c) Correct operation verified (functional check) ✔
d) The installation, circuit or part thereof to be disconnected clearly identified by location and / or durable marking ✔
e) Firefighter's switches present, where required: N/A
9.4 Functional switching:
a) Presence of appropriate devices ✔
b) Correct operation verified (functional check) ✔

10. Current-using equipment (permanently connected)

10.1 Suitability of equipment in terms of IP and fire ratings: ✔
10.2 Enclosure not damaged / deteriorated during installation so as to impair safety: ✔
10.3 Suitability for the environment and external influences: ✔
10.4 Security of fixing: ✔
10.5 Cable entry holes in ceilings above luminaires, sized or sealed so as to restrict the spread of fire: ✔
10.6 Recessed luminaires (downlighters):
a) Correct type of lamps fitted N/A
b) Installed to minimise build-up of heat N/A
10.7 Provision of undervoltage protection, where specified: N/A
10.8 Provision of overload protection, where specified: N/A
10.9 Adequacy of working space / accessibility to equipment: N/A

11. Special installations or locations

List below any special installations or locations which are part of the installation to be verified, and confirm that the additional requirements given in the respective section of Part 7 are fulfilled:

N/A — N/A

Details must be appended on a separate numbered page (see PART 10 below)

SCHEDULE OF ITEMS INSPECTED BY

Name (capitals): T O BILLINGTON
Signature: [signature] Date: 31/05/2022

PART 10 : SCHEDULES AND ADDITIONAL PAGES

Schedule of Inspections	Schedule of Circuit Details and Test Results for the installation	Additional pages, including data sheets for additional sources	Special installations or locations *(indicated in item 11 above)*	Continuation sheets
Page No(s): 4 & 5	Page No(s): 6	Page No(s): None	Page No(s): None	Page No(s): None

The pages identified are an essential part of this certificate.

@ Copyright Certsure LLP (July 2018)

NICEIC APPROVED CONTRACTOR

This certificate is not valid if the serial number has been defaced or altered 25659795 ICN18C

ELECTRICAL INSTALLATION CERTIFICATE

Issued in accordance with BS 7671: 2018 – Requirements for Electrical Installations

Original (to the person ordering the work)

PART 11 : SCHEDULE OF CIRCUIT DETAILS AND TEST RESULTS

Circuits/equipment vulnerable to damage when testing:

CODES for Type of wiring: (A) Thermoplastic insulated / sheathed cables; (B) Thermoplastic cables in metallic conduit; (C) Thermoplastic cables in non-metallic conduit; (D) Thermoplastic cables in metallic trunking; (E) Thermoplastic cables in non-metallic trunking; (F) Thermoplastic / SWA cables; (G) Thermosetting / SWA cables; (H) Mineral-insulated cables; (O) other - state: N/A

Circuit number	Circuit description	Type of wiring (see Codes)	Reference Method (BS 7671)	Number of points served	Circuit conductor csa: live (mm²)	Circuit conductor csa: cpc (mm²)	Max. disconnection time (BS 7671) (s)	Protective device: BS (EN)	Protective device: Type	Protective device: Rating (A)	Protective device: Short-circuit capacity (kA)	RCD: Operating current ($I_{\Delta n}$) (mA)	Max. permitted Z_s (corrected for protective device)* (Ω)	Circuit impedances (Ω): Ring final circuits only (measured end to end): (Line) r_1	Ring final circuits only: (Neutral) r_n	Ring final circuits only: (cpc) r_2	All circuits (complete at least one column): $(R_1 + R_2)$	All circuits: R_2	Insulation resistance: Live / Live (MΩ)	Insulation resistance: Live / Earth (MΩ)	Insulation resistance: Test voltage DC (V)	Polarity (✓)	Max. measured earth fault loop impedance, Z_s (Ω)	RCD operating time (ms)	Test buttons: RCD (✓)	Test buttons: AFDD (✓)
1	Sockets & Water Heater	C	B	12	4	4	0.4	60898	B	32	6	30	1.37	N/A	N/A	N/A	0.11	N/A	500	500	500	✔	0.62	13.8	✔	N/A
2	Lighting	C	B	7	1	1	5	60898	B	6	6	30	7.28	N/A	N/A	N/A	0.24	N/A	500	500	500	✔	0.76	13.8	✔	N/A

DISTRIBUTION BOARD (DB) DETAILS (to be completed in every case)
DB designation: Transportable unit
Location of DB: Under Counter

TESTED BY
Name (capitals): T O BILLINGTON
Signature: [signature]
Position: QS
Date: 31/05/2022

TO BE COMPLETED ONLY IF THE DB IS NOT CONNECTED DIRECTLY TO THE ORIGIN OF THE INSTALLATION

Supply to DB is from: N/A — Nominal voltage: N/A V — No. of phases: N/A
Overcurrent protection device for the distribution circuit Type: (BS EN N/A) — Rating: N/A A
Associated RCD (if any) Type: (BS EN N/A) — No. of poles: N/A — $I_{\Delta n}$: N/A mA — Operating time: N/A ms
Characteristics at this DB Confirmation of supply polarity: N/A — Phase sequence confirmed (where appropriate): N/A — Z_s: N/A Ω — I_{pf}: N/A kA

TEST INSTRUMENTS (enter serial number against each instrument used)

Multi-function: 2620004
Continuity: N/A
Insulation resistance: N/A
Earth fault loop impedance: N/A
Earth electrode resistance: N/A
RCD: N/A

* Where figure is not taken from *BS 7671*, state source: N/A

This certificate is based on the model forms shown in Appendix 6 of *BS 7671* Enter a (✓) or value in the respective fields, as appropriate.
Published by Certsure LLP Certsure LLP operates the NICEIC & ELECSA brands
@ Copyright Certsure LLP (July 2018)

Yum Street Catering Limited T/A Kwackers
2022 Health and safety documents - himat@yumstreet.co.uk / 07590670405

PAT Testing Company.com
The portable appliances testing specialist

27 Hedge End Way
Hedge End
Southampton
SO30 3RG

PORTABLE APPLIANCE TESTING CERTIFICATE 12/04/2023

This Certificate cover's the portable appliance testing carried out on Yum Street Catering Limited , 26-27 CHAPEL ROAD ,SO14 5GL., We have supplied a register and report for all tests carried out ,and the Register complies with the requirement for all items to be on an asset register .

The testing was carried out by our engineer Mr Dildar Bhakar

Our engineers are all qualified to the city and guild 2377

Date the Equipment was tested 12 / 04 / 2023

Equipment to be re-tested 11 / 04 / 2024

Chicken Unit – SA9TRCDRCM0260304

Certificate signed off by Dildar Bhakar

PAT Testing Company
27 Hedge End Way, Hedge End, Southampton, SO30 4DD
info@pattestingcompany.com / 02380212164 / 07472004005

HACCP Event _____ Date _____

Open Checks	7.00	15.00	22.00				
Record fridge temperture				Check Hand wash		Check utensils	
Record freezer temperture				Check Hot water		Check expire dates	
First Aid and Fire Blanket etc				Check Fire Exit			

Time	7.00	8.45	10.30	12.15	14.00	15.45	17.30	19.15	21.00	22.45	0.30	2.15	4.00

Closing Checks

No Food out		Waste remove		Clean Floor	
Bin food past expire date		Clean all work surfaces		Close all electric	
Order new stock		Clean all equipment / Utensils			

HACCP Event _____ Date _____

Open Checks	7.00	15.00	22.00				
Record fridge temperture				Check Hand wash		Check utensils	
Record freezer temperture				Check Hot water		Check expire dates	
First Aid and Fire Blanket etc				Check Fire Exit			

Time	7.00	8.45	10.30	12.15	14.00	15.45	17.30	19.15	21.00	22.45	0.30	2.15	4.00

Closing Checks

No Food out		Waste remove		Clean Floor	
Bin food past expire date		Clean all work surfaces		Close all electric	
Order new stock		Clean all equipment / Utensils			

Sign off _____ Issues _____

COSHH

Control of Substances Hazardous to Health

Yum Street Catering

Date: 20/11/2020

Item used	Risk	How to Provent Risk
Fairy Professional	Causes serious eye irritation. Harmful to aquatic life with long lasting effects.	Keep Out of reach of Children. If in eyes rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. If irritation continues then get medical advice/ attention. Dispose of contents/ container to an appropriate local waste system.
Anti Bacterial Spray	Causes skin irritation, serious eye irritation, harmful to aquatic life with long lasting effect. Can get on skin.	Store upright in a cool place. Do not expose to extremes of temperature. Seek medical advice/ attention if needed. If it touches the skin wash thoroughly.
99.99% Hand Wash	If it gets in the eye it can cause serious skin irritations.	If in eyes rinse cautiously with water for several minutes. Remove contact leses, if present and easy to do. If irritation continues then get medical advice/ attention. Dispose of contents/ container to an appropriate local waste system.
Grease cleaner	Might get in eyes	Keep out of reach of Children. If in eyes rinse cautiously with water for several minutes. Remove contact leses, if present and easy to do. If irritation continues then get medical advice/ attention. Dispose of contents/ container to an appropriate local waste system.
LPG Gas	Inhaling of gas, bottles may be open - can leak gas	Seek medical advice. Turn off gas bottle

Fire and Safety Risk Assessment

Yum Street Catering / Yum Street / Graham Howard / Kwackers

Address
30 Lime Garcens, West End, Southampton

SO30 3RG

Contact Number
07590 670405 / 07770505000
Last Updated :
10/04/23

Managers
Himat Bhakar / Ken Bhakar

List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level
1	Fire Extinguishers & Fire Blanket		Uncorrect fire extinguisher being used	Staff and Public	Training will be given to all staff before starting work at units of how to use Fire Extinguishers and which Fire Extinguisher to use as well as a fire blanket.	Management	High	High
2	First Aid		Misuse of First Aid or treatment.	Staff and Public	In the event of an accident staff will be only give the first aid box to someone with first aid training. Staff are not permitted to treat any kind of injury without the right training	All Staff	High	-
3	Food	Washing	Food contamination	Staff and Public	All food items which are required to be washed will need to be washed at the food wash sink and then displayed for serving	All Staff	High	-
4		Raw	Food contamination	Staff and Public	All raw food will be storec separate from all other foods. In their own specially marked containers. It will be the responsibility of one staff to complete the process of moving the raw food to the correct cooking area. It will also be the same staff's responsibility to either wash or bin the container where the raw food came from	All Staff	High	-
5		Cooked	Bacteria Growth	Staff and Public	After food is cooked and ready for display, the temperature of the food must be checked to make sure the temperature is above 70 degrees and recorded. The temperature of the hot holding food must be continually checked. After the food temperature has drop to 63 degrees the food can only be displayed for a further 2 hours. Any food remaining after these 2 hours should be binned immediately	All Staff	High	-

List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level
7		Wraps	Expiry Date	Staff and Public	Wraps should be check regularly on a daily basis to prevent any expired wraps to be used. All expired wraps should be bin immediately	All Staff	Medium - High	-
8		Sauces	Uncorrect Tempertures and expiry dates	Staff and Public	Daily check should prevent expired food to be used. However before servicing the expiry date should be check. Any yogurt sauce should be kept in a chilled area and kept below 8 degrees.	All Staff	Medium - High	-
9		Post Mix	Bacteria Growth	Staff and Public	No post mix being used	All Staff	Medium - High	-
10		Hot Drinks	Burns	Staff and Public	No hot drinks being sold	All Staff		
11		Expiry dates	Bacteria Growth	Staff and Public	All food items will be labelled with an expiry date or time. It will be a part of the daily opening checks and closing check to check all expiries or all foods. Any expired food will be disposec of immediately.	All Staff	Medium - High	-
12	Cross Contamination	Chemical	Vapour may cause breathing proolems - Risk to Skin irritation, skin damage or eye damage	Staff	All staff will be advised of all chemicals that will be located on site in there training handbook. Staff need to advice their manager if they are aware of any chemicals that give them any allergic reaction. Staff will be trained to carefully use all chemicals and be advice to use rubber gloves when using any chemicals. All chemical containers will be clearly labelled.	All Staff	High	-
13		Equipment			Staff will be trained to ensure all chemicals are completely rinsed all equipment before using or putting into storage.	All Staff	High	-
14		Surface	Bacteria Growth	Staff and Public	All surfaces will be kept clean at all times by staff. Only a 99.99% Bacteria Killing surface spray will be used to clean all surfaces	All Staff	Medium - High	-
15		Food Allergen	Allergic Reaction	Staff and Public	All staff will be trained on allergens and a list of allergens will be available to all customers	All Staff	High	-
16	Equipment	Knives	Cuts	Staff	Staff will be trainned to use and suitably store knives when not in use. A first aid box will always be availble on site. Any injuries will need to be logged in the injury log book.	All Staff	High	-

List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level
17		Servicing Spoons	Bacteria Growth and Cross contamination	Staff and Public	It will be a part of the opening and closing check to make sure that all utilities are washed before using, before putting into storage and during the day. Staff will also be trained to know which servicing spoons belong to which food to stop and chance of allergen contamination.	All Staff	High	-
18		Temperature Probes	Bacteria Growth and Cross contamination	Staff and Public	It will be a part of the opening and closing check to make sure that all utilities are washed before using, before putting into storage and during the day. Staff will also be trained to know which how to use the temperature probe and how to clean before using on any other food to stop and chance of any cross contamination	All Staff	High	-
19		Raw Meat Containers	Bacteria Growth and Cross contamination	Staff and Public	No Raw meat onsite	All Staff	High	-
20		Cooked Food Containers	Bacteria Growth and Cross contamination	Staff and Public	All cooked food containers will be storage in there correct places almost other food containers. Staff will need to make sure all containers have expiry dates and be trained on how to probably wash any empty container	All Staff	High	-
21		Salad Containers	Bacteria Growth and Cross contamination	Staff and Public	All salad containers will be storage in there correct places almost other food containers. Staff will need to make sure all containers have expiry dates and be trained on how to probably wash any empty container	All Staff	High	-
22		Hot Holding Containers	Burns, Bacteria Growth and Cross contamination	Staff and Public	All hot holding container need to be checked every day to make sure they are working correctly. The right items of food should be put into the right containers. Staff will be trainned on how to empty and wash all containers at the end of the day.	All Staff	High	-
23		Cold Holding Containers	Burns, Bacteria Growth and Cross contamination	Staff and Public	All cold holding container need to be checked every day to make sure they are working correctly. The right items of food should be put into the right containers. Staff will be trained on how to empty and wash all containers at the end of the day	All Staff	Medium - High	-
24		Coffee Machine	Burns, Bacteria Growth and Cross contamination / Electric Fault	Staff	No Coffee machine onsite	All Staff	Low	Low

List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level
25		GN/1 Over Trays	Burns, Bacteria Growth and Cross contamination	Staff and Public	Staff will be trained on how to put in and take out all GN/1 Containers from the Oven. Oven Gloves must be worn at all times when operating the oven. Staff will need to make sure that raw meat going into the oven in the GN/1 trays are kept away from any cooked or ready to eat food. All trays must be washed probably and storage in the correct place.	All Staff	High	-
26		Under sink Boiler	Burns / Electric Fault	Staff	N/A	All Staff	Medium - High	Low
27		Post Mix machine	Bacteria Growth and Cross contamination / Electric Fault	Staff	N/A	All Staff	Low	Low
28		Ovens	Burns / Eectric Fault	Staff	All staff will be trainned on how to use and set for the oven. Oven gloves must be used at all times. Staff will be trainned on how to put trays in and out the oven. Any faults should be reported to the manager who will contact the right company to deal with any problems	All Staff	Medium - High	Medium
29		Refrigerators /Freezer	Bacteria Growth / Electric Fault	Staff and Public	It is a part of the opening and closing check to check the temperture of the refrigerators. Any faults with the refrigerators must be reported to the manager who will contact the right company to deal with any problems	All Staff	Medium - High	Low
30		Cold Holding Well	Bacteria Growth / Electric Fault	Staff and Public	It is a part of the opening and closing check to check the temperture of the cold holding wells. Any faults with the refrigerators must be reported to the manager who will contact the right company to deal with any problems	All Staff	Medium	Low
31		Hot Holding Well	Bacteria Growth / Electric Fault	Staff and Public	It is a part of the opening and closing check to check the temperture of the hold holding wells. Any faults with the refrigerators must be reported to the manager who will contact the right company to deal with any problems	All Staff	Medium	Low
32		Flooring	Slips /Bacteria Growth	Staff	All staff trainned to wash and clean the floor with the right chemicals. Keeping the floor dry at all times to provent any slips or falls	All Staff	High	-
List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level

33		Preparation Bench	Bacteria Growth	Staff and Public	All preparation bench to be clean at all times to prevent any build up of any bacteria and any kind of cross contamination, using only 99.99 percent bacteria killing spray.	All Staff	High	-
34		Servicing Area	Bacteria Growth	Staff and Public	The servicing area must been clean at all times prevent any build up of any bacteria and any kind of cross contamination, using only 99.99 percent bacteria killing spray	All Staff	Medium	-
35		Manual handling	Suffer injuries such as strains or bruising from handling heavy/bulky objects	Staff	All containers are in package sizes that are light enough for easy handling. Sink at good height to avoid stooping and staff trained in how to lift safety	All Staff	Medium	-
36		Electrical	Suffer serious fatal injuries as a result of electric shock	Staff	Managers and staffs visually inspects all equipment on a daily basis for defective plugs, discoloured sockets or damaged cables and equipment. A PAT test to been done on a yearly basis. All staff aware of how to switch of electrics by the mains in an emergency. All plugs, sockets etc suitable for kitchen environment.	All Staff	High	Medium
37		Fire	Suffer serious fatal injuries as a result of burns	Staff	Managers and staff visually inspect all area to make sure nothing is in the way or is a fire risk. All staff aware of fire exits and trained on how to use fire blank or fire extinguisher. Fire blank and fire extinguisher checked and certified by professional company on a yearly basis	All Staff	High	High
38		COSHH	Please see Coshh documents					
39	Working at Hights	Ladders	Falling and injuring yourself	Staff	N/A	All Staff	High	High
40	Slips / Trips	Stored and spilled materials causing trip hazard person injury	Personal Injury	Staff	Supervisor to identify /agree a suitable storage location for food and equipment. Ensure all items are kept out of high traffic routes. Clean up all waste and spillages immediately. Ensure work area are always clean.	All Staff	High	High

List No	Item	Sub Item	Whats the hazard	Who effected	Procedures to provent	Action by which staff	Safety Risk Level	Fire Level
41	Manual Handling	Physical	Personal Injury	Staff	Staff will be trained on how to lift and carry items in the kitchen and heavy equipment or items, must be carried by two or more people	All Staff	High	High
42	Chip Fryers	Fire / Personal in	The chip fryer catching on fire / The slip or splash of hot oil	Staff	Setting the right tempertures for the oil, making sure the chip fryers are always clean and there is no build up of fat and grease, the chips don't have excess frost around them, leave the fryer unattended, the oil doesn't exceed maximum fill level, Don't move or throw water on the oil.	All Staff	High	High
43	Griddle	Fire / Personal in	Burn hand, smoke of oil	Staff	Staff will be trained to only use the griddle with food handling utensils and to not put any oil onto the griddle	All Staff	High	High

Certificate of Inspection

Certificate No: 21685

QUALITY FIRE PROTECTION

FIRE EXTINGUISHER MAINTENANCE

This is to certify that an engineer of Quality Fire Protection has inspected the portable Fire Extinguishers at your premises, and that they have been serviced this day as required by British Standard B.S. 5306 Pt 3. Hose Reels B.S. EN 671

Name : Yumstreet Catering Ltd

Location : 26-27 Chapel Road,
Southampton, Hants,
SO14 5GL

Engineer : L. Audoire

Customer :

Date of Issue : April 2023

Expiry Date : April 2024

Telephone : 01489 787734

Mobile : 07961 124003 / 07951 889230

FETA CERT. NO: 3273
IFEDA CERT. NO: 11510 / 11511

QUALITY FIRE PROTECTION LTD

43 ST. JOHNS ROAD
HEDGE END
SOUTHAMPTON SO30 4DQ
01489 787734 / 07961 124003
info@qualityfireprotectionltd.com
(07951 889230)

INVOICE

Invoice Address:	Service Address:	Invoice No: 18427
Yum Street Catering Ltd 26-27 Chapel Road Southampton Hants SO14 5GL	A/I	Date: 13/4/23 Order No: Service Date: April 2023
Tel: 07590 670405	Tel:	

Quantity	Description	Price (£) (EA)	Amount
1	Annual Inspection Certificate	25.00	25.00
12	Extinguishers Serviced	5.00	60.00

Payment due **strictly 30 days** from date of invoice made out to: **QUALITY FIRE PROTECTION LTD**
BACS Payment: 40-42-17 71351087
Please use invoice number on all payments.

Total Price	£ 85.00
Total VAT Amount	£ 17.00
TOTAL DUE	£ 102.00

FIRE
TECHNOLOGY
SERVICES
Part of Advanced Materials Services Ltd

Unit 4B Stag Industrial Estate
Atlantic Street, Broadheath
Altrincham, Cheshire
WA14 5DW
United Kingdom

Tel: +44 (0)161 929 8056
Fax: +44 (0)161 929 8070
Web: www.bttg.co.uk

CONFIDENTIAL REPORT

Ref: 30/02356/2

Date: 28 November 2005

Client: Instant Marquees Ltd
Unit D Highfield Road
Camelford
PL32 9RA

Job title: Flammability testing of one marquee material

Client's order or ref no: Fax 16 November 2005

Date of receipt: 15 November 2005

Description of sample(s): One marquee material, referenced:
500D Std

Work requested: Flammability testing to BS 7837: 1996

This report is incomplete without all the pages specified above,
together with a copy of our standard terms of business.
The supply of all goods and services is subject to our standard terms of business,
copies of which are available on request or at www.bttg.co.uk/GeneralDocs/TermsAndConditions3.pdf
Reg. Office: Advanced Materials Services Ltd.,
Wira House, West Park Ring Road, Leeds LS16 6QL, United Kingdom.
Company No. 4669650 VAT No. 816 740 526
© Advanced Materials Services Ltd 2005

1066
Group

Manual Handling

The elimination of hazardous manual handling activities:
The company will ensure the operations which involve manual handling are eliminated, so far as is reasonably practicable. The measures to achieve this include an ergonomic design of the workplace and activity and the provision of automated or mechanical aids such as trolleys, conveyors or other lifting equipment.

Assessment of risk:
An assessment of manual handling activities will be carried out by competent persons. Risks which are identified will be reduced the lowest level reasonably practicable. The following factors should be considered during the assessment.

- The consideration must be given to age, body weight and physical fitness.
- Regard must be given to personal limitation, employees must not attempt to handle those which are beyond thier individual capability. Assistance must be sought where this is necessary.
- Persons with genuine physical or clinical reasons for avoiding lifting should be made allowance for, as should pregnant women, who should not be required to undertake hazardous lifting or carrying tasks.
- Significant knowledge and understanding of the work is an important factor in reducing the risk of injury.
- Individuals undertaking lifting of carrying will be given suitable instruction, training and information to undertake the task with minimum risk.
- Bending and stooping to lift a load significantly increases the risk of a back injury.
- Items should ideally be lifted from no higher than knee-height to no higher than shoulder height.
- Outside this range, lifting capacity is reduced and the risk of injury is increased.
- When items are required to be lifted from above shoulder height, a stand or suitable means of access should be used.
- Items which are pushed or pulled should be as near to waist level as possible. Pushing is preferred, particularly where the back can rest against a fixed object to give leverage.
- Carrying distances should be minimised, especially if the task is regularly repeated.
- Repetitive tasks should be avoided whenever possible.
- Tasks which involves lifting and carrying should be designed in such a way as to allow for significant rest breaks (rotation of tasks) of to avoid fatigue.
- Avoid tasks which require twisting the body where ever possible.

Employees must ensure that:

They report to management (in confidence) any personal conditions which may be detrimentally affected by the manual handling activity

They comply with instruction and training which has provided in safe manual handling activities

Their own health and safety is not put at risk when carrying out manual handling activities

They use equipment which has been provided to minimise the risk from manual handling activities
Any problems relating to the activities are reported to a responsible person

Safe System of Work

Poor lifting and carrying techniques can result in discomfort and increase the risk of injury. In extreme circumstances, these injuries can have permanent effects. These risks can be reduced by adopting the following simple precautions:

Ensure that formalised systems of work have been designed for the work activity are complied with.
Make full and proper use of aids to lifting and carrying, such as trolleys, and lifting equipment
Store heavy items between the shoulder and hip height. Where possible only store small, light items above shoulder or below knee height.
Use the legs and knees to bend and lift - do not stoop or bend the back.
Avoid tasks which require stretching or twisting.
Ensure that regular rest breaks are taken where manual handling activities are repetitive to prevent the onset of fatigue.
Ensure that there are no sharp, hot or cold edges which could cause injury.
Ensure that walkways are free from obstructions.
Make full and proper use of personal protective equipment.
Report any problems or concerns associated with manual handling operations to a responsible person without delay.

Working at heights

What do I have to do?

You must make sure work is properly planned, supervised and carried out by competent people with the skills, knowledge and experience to do the job. You must use the right type of equipment for working at height.

Take a sensible approach when considering precautions. Low-risk, relatively straightforward tasks will require less effort when it comes to planning and there may be some low-risk situations where common sense tells you no particular precautions are necessary.

Control measures

First assess the risks. Factors to weigh up include the height of the task, the duration and frequency, and the condition of the surface being worked on.

Before working at height work through these simple steps:

- **avoid** work at height where it's *reasonably practicable* to do so
- where work at height cannot be easily avoided, **prevent** falls using either an existing place of work that is already safe or the right type of equipment

- **minimise** the distance and consequences of a fall, by using the right type of equipment where the risk cannot be eliminated

For each step, always consider measures that protect everyone at risk (collective protection) before measures that only protect the individual (personal protection).

Collective protection is equipment that does not require the person working at height to act for it to be effective. Examples are permanent or temporary guardrails, scissor lifts and tower scaffolds.

Personal protection is equipment that requires the individual to act for it to be effective. An example is putting on a safety harness correctly and connecting it, with an energy-absorbing lanyard, to a suitable anchor point.

Dos and don'ts of working at height

Do....

- as much work as possible from the ground
- ensure workers can get safely to and from where they work at height
- ensure equipment is suitable, stable and strong enough for the job, maintained and checked regularly
- take precautions when working on or near fragile surfaces
- provide protection from falling objects
- consider emergency evacuation and rescue procedures

Don't...

- overload ladders – consider the equipment or materials workers are carrying before working at height. Check the pictogram or label on the ladder for information
- overreach on ladders or stepladders
- rest a ladder against weak upper surfaces, eg glazing or plastic gutters
- use ladders or stepladders for strenuous or heavy tasks, only use them for light work of short duration (a maximum of 30 minutes at a time)
- let anyone who is not competent (who doesn't have the skills, knowledge and experience to do the job) work at height

Section 8	Health & Safety Policy	NCASS NATIONWIDE CATERERS ASSOCIATION

If you employ more than 5 persons then you have a legal obligation to prepare and bring to the notice of all employees a written statement of your policy with respect to the health and safety of your employees.

Company name Yum Street Catering Limited Date 02/04/2022
(Hereinafter referred to as 'the organisation') (Hereinafter referred to as the 'effective date')

Company address 26-27 Chapel Rd, Southampton,

Post Code SO14 5GL
(Hereinafter referred to as the 'organisations address')

Responsible Person Himat or Ken Bhakar
(Hereinafter referred to as the 'responsible person')

This policy document applies to employment with the Organisation operating from the 'organisations address' and all other sites of ' the organisation' that you may be asked to work at from time to time.

This policy applies to all staff regardless of position or seniority.

1. Policy Statement

1.1 It is the Organisation's intention to provide and maintain a healthy and safe working environment for all its employees and for others who work on the Organisations business. As well as ensuring that all that is reasonable and practicable is done to prevent personal injury and to comply with the duties laid upon the Organisation as employer under the Health and Safety at Work etc. Act 1974 and any accompanying regulations.

2. Objectives

2.1 The Organisation will ensure that management and staff are aware of, and accept, their individual and collective responsibilities in the care of health and safety of themselves and others.

2.2 All members of management and staff are expected to co-operate in the carrying out of this policy and the Organisation will encourage full participation of all employees in matters concerning health and safety within the Organisation.

2.3 The Organisation will identify and eliminate or control any situations likely to be hazardous to health and safety or cause damage to persons and/or equipment.

2.4 The Organisation is responsible for providing the necessary resources for the implementation of health and safety legislation and the objectives identified in this policy.

3. Responsibility for Health and Safety Matters

3.1 The overall responsibility for the implementation of this policy in health and safety matters rests with the responsible person who will be required to do all that is reasonably practicable to meet the health and safety standards laid down in this policy and in legislation and to implement and carry out the policy and its aims set out in this document under the guidance of senior management.

3.2 The responsible person will identify any necessary preventative and protective measures and prioritise the actions necessary to comply with the relevant legislation and ensure that all staff are aware of the procedures relating to accident or sickness.

3.3 The additional responsibilities of the responsible person shall include:

Copyright © Nationwide Caterers Association

- Updating the Health and Safety Rules
- Ensuring that all new members of staff are aware of this policy and any rules.
- The systematic assessment of all risks to staff, visitors and others using the Organisation's premises.
- Provide training and re-training where necessary for staff on health and safety matters.
- Ensure that all staff are fully trained to discharge their duties.
- Investigate all accidents.
- Advise managers on safety policies.
- Oversee safety inspections by the Health and Safety Executive and ensure the Organisation's premises comply with the minimum requirements.
- Co-operate with the local Fire Authority and take adequate steps for fire prevention.
- Ensure all staff are made aware of the Safety Regulations in the event of a fire.
- To ensure that fire fighting equipment is sufficient for the purpose and regularly serviced.
- Provide a First Aid box and ensure it is adequately stocked at all times.
- Maintain records of accidents and sickness in the Accident Register.
- Carry out reporting procedures relating to Health and Safety as required by Statute and the Health and Safety Executive and other authorities.
- Implement recommendations of risk assessments identified within the Organisation.

4. The Responsibility and Role of Employees

4.1 Whilst the duty to ensure compliance with Health and Safety matters remains with the responsible person, management and staff are expected to take care of the health and safety of their fellow employees and visitors under their immediate supervision. All members of staff are expected to observe all hazards and all accidents involving injury which should immediately be reported to their manager/supervisor or responsible person and be recorded in the accident sickness register.

4.2 Every member of staff must acquaint themselves with the rules governing health and safety within the Organisation and in addition ensure the following:

- Report any faulty or hazardous fixtures, fittings, furniture or equipment.
- Do not attempt to repair faulty electrical equipment.
- Switch off electrical and gas equipment before leaving the area.
- Report all accidents involving injury to their manager or supervisor or responsible person and ensure that they are recorded in the accident / sickness register
- Keep all areas free of obstructions.
- Observe all rules and procedures relating to evacuation of premises during an emergency.
- Ensure the work area is kept clean and tidy.

5. Emergency Procedures

5.1 In the event of an emergency during trading, all employees are to follow the procedures set out below:

- On site of a fire or other appropriate warning, leave the area immediately shutting off the gas emergency isolation valve if possible.
- If possible without risking your safety shut off the gas bottle valves
- Do not risk your personal safety in recovering any personal items or belongings.
- Distance yourself from the catering unit and warn other traders and the public in the immediate vicinity
- Call the fire brigade on 999 – notify the event organiser if applicable
- Do not re-enter the catering unit until you have been advised that it is safe to return.

Copyright © Nationwide Caterers Association

6. Stress in the Workplace

6.1 The Organisation recognises and accepts its responsibility to alleviate any excessive pressure or demands placed on employees, which might cause them to suffer stress, which has a detrimental effect on their health. This does not include normal and reasonable pressures associated with a job, which an employee should be able to manage appropriately.

7. Employment of persons under 18 years old and expectant mothers

A separate health and safety risk assessment will be carried out by a responsible person if either under 18yr olds or expectant mothers are employed.

8. Date of Implementation

This policy is effective from the effective date and shall not apply to any actions that occurred prior to this date.

9. Alteration of this policy

This policy will be subject to change and updating as and when required after regular review.

Copyright © Nationwide Caterers Association

e-learning
certificate

Gurmail Bhakar

has successfully completed the course

Food Safety Level 3

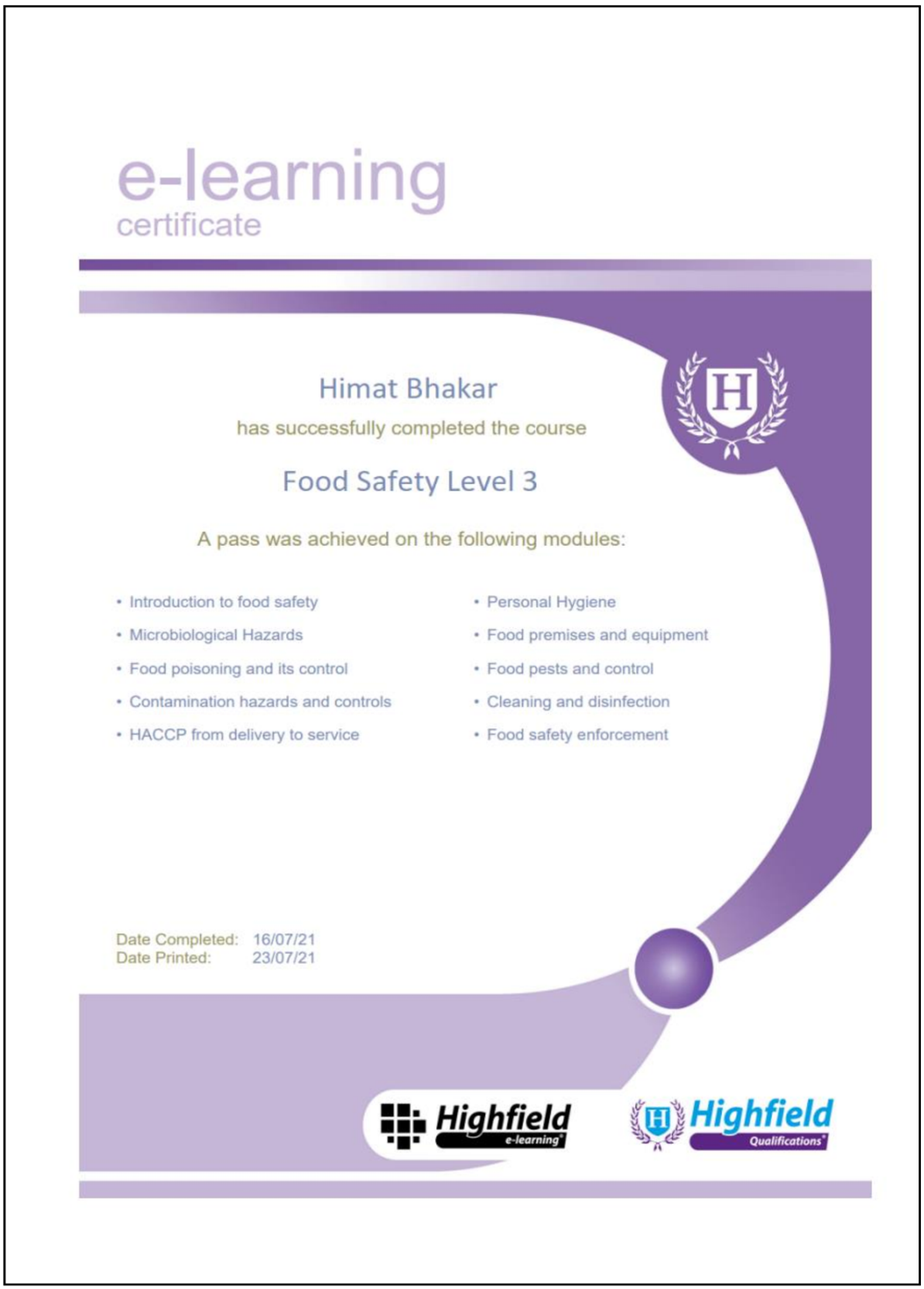
A pass was achieved on the following modules:

- Introduction to food safety
- Microbiological Hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal Hygiene
- Food premises and equipment
- Food pests and control
- Cleaning and disinfection
- Food safety enforcement

Date Completed: 16/07/21
Date Printed: 23/07/21

Highfield e-learning

Highfield Qualifications


e-learning
certificate
Himat Bhakar
has successfully completed the course
Food Safety Level 3
A pass was achieved on the following modules:
• Introduction to food safety
• Microbiological Hazards
• Food poisoning and its control
• Contamination hazards and controls
• HACCP from delivery to service
• Personal Hygiene
• Food premises and equipment
• Food pests and control
• Cleaning and disinfection
• Food safety enforcement
Date Completed: 16/07/21
Date Printed: 23/07/21
Highfield e-learning
Highfield Qualifications

DISHES AND THEIR ALLERGEN CONTENT – Chicken Fries (Kwackers)

DISHES														
	Celery	**Cereals containing gluten**	**Crustaceans**	**Eggs**	**Fish**	**Lupin**	**Milk**	**Mollusc**	**Mustard**	**Nuts**	**Peanuts**	**Sesame seeds**	**Soya**	**Sulphur Dioxide**
Salt and pepper chicken		✓		✓					✓				✓	
Kung Fu Chicken		✓		✓			✓		✓				✓	
Chicken Baconnaires		✓		✓			✓		✓				✓	
Sweet Chili Chicken		✓											✓	
Super Cheesy fries		✓					✓						✓	
Vegan Sweet Chilli		✓											✓	
Fries		✓											✓	
Sauces														
Mayonnaise				✓					✓					
Sweet Chilli				✓					✓					
Ketchup														
Sriracha Mayo				✓			✓		✓					

Review date:
04/01/23

Reviewed by: Ken Bhakar

Food Standards Agency
food.gov.uk

You can find this template, including more information at www.food.gov.uk/allergy

MENU

CHICKEN FRIES UNIT

Salt and pepper Chicken Fries

Gold and crispy salted fries, loaded with salt and pepper chicken, asian slaw and mayo

Kung Fu Chicken Fries

Gold and crispy salted fries, loaded with salt and pepper chicken, cheese, jalapenos, crispy onions and sriracha mayo

Sweet Chilli Chicken Fries

Gold and crispy salted fries, loaded with salt and pepper chicken, crispy onions and sweet chilli sauce

Baconnaise Chicken Fries

Gold and crispy salted fries, loaded with salt and pepper chicken, bacon, cheese and smokey baconnaise sauce

Super Cheesy Fries

Gold and crispy salted fries, loaded with melted cheese sauce and grated cheese

Vegan Chicken Fries

Gold and crispy salted fries, loaded with Vegan chicken balls , asian slaw and sweet chilli

FRIES / HOT DRINKS / COLD DRINKS

Method Statement / Safe System of Work

Arriving on Site

On arrival on site we will immediately report to the site office and register our arrival and give details of all vehicles and staff.

All staff members will wear a high visibility vest for security and health and safety purposes where required.

Fire exits and designated meeting points will be noted and details shared with team.

Siting Catering Unit

The unit management will try and pitch the unit no less than 3 meters space between each catering unit, however this will depend on the event's organiser.

A designated staff member will carry out a fire risk assessment, food safety procedures.

All relevant documentation will digitally be available and paper copies of temperature records.

Erection of Marquees

Hazard

Stakes and ropes will be positioned so as to not cause a tripping hazard. Where this cannot be achieved, stake heads will be padded

Health & Safety procedures and dealing with waste

There is a strict no smoking policy with food preparation areas, staff are only allowed to smoke away from the catering unit and not whilst wearing their food uniform.

On arrival the team will be informed of waste disposal and wet waste locations and how to separate items.

Gas cylinders will be secured and protected from interference and away from any hazard.

All catering installations will have a valid gas safe inspection report and the public will not have access to any LPG Cylinders.

Cleaning and equipment preparation

All work areas including all surfaces will be maintained in a good clean condition. We will be practicing a clean as you go system.

Staff will be provide with food handling gloves.

Food preparation, storage and handling

Regular food temperature checks are taken on refrigerators, freezers and cooked or hot held foods throughout the day. These are recorded in the HACCP.

Raw food and ready to eat food will be kept separate.

Departing from Site

When departing from site, the installations will be cleaned and waste deposited at the designated waste points. The site of the unit will be inspected and cleared of any waste. Electrical and gas equipment will be checked to ensure correct disconnection, prior to movement.

Sustainability policy, Environmental and Ethics Policy

Introduction.

We recognise that most businesses that operate have an effect on the environment. As a company we would like to minimise the potentially harmful effects of such activity wherever and whenever possible.

We will meet all environmental regulations, laws and codes of practice.

Staff.

Staff will be trained on the best practices of how to best adhere represent our values.

Goals.

Use energy the best way to be the most effective

Adequately use water, wood and paper aiming to reduce usage of all items, yet staying with the H&S guidelines

Use disposal products when able.

Recycle wate when able

Reduce exhaust emission, by reducing staff transport and stock ordering

Ethics

We appreciate it is important to look after the environment and as a business we will do everything we can to make sure we delivery on our values, however above all we need to make sure that our teams health is our number one priority mentally and physically. From all levels off management to new crew members as working at festivals and events can be very demanding.

HACCP

Safer food better business

Date : 03/04/2023

Yum Street Catering Limited 30 Lime Gardens, West End, Southampton, SO30 3RG

Yum Street catering limited trading as Kwackers

Site managers

Himat Bhakar 0759 067 0405

Ken Bhakar 0777 050 5000

Registed Council Southampton City Council Southampton Tel: 023 80 917542 Food Hygiene Rating 5

Yum Street Catering Limited and Kwackers run a Safer Food and Better Business for Caterers Designed and Implemented by Food Standards Agents All staff are trained in the Safer Food Better Business system

Cross - Contamination

Are all staff trained to wash their hands before preparing food?	YES
Do your staff wear clean work clothes?	YES
Do your staff change clothes before starting work?	YES
Describe your staff's work clothes here:	T-Shirts / Shirts / Hi-Vis
What type of aprons do you use?	None
Which tasks do you use them for?	-
Do staff keep hair tied back?	YES
Do staff wear hats or hairnets when preparing food?	NO
Do your staff take off watches and jewellery before preparing food?	YES
Staff should not smoke, drink, eat or chew gum while handling food. Staff should also avoid touching their face or nose, or coughing and sneezing.	
Are staff trained not to do these things?	YES
Where do staff change and store their outdoor clothes?	In a safe place
Where do you keep clean uniforms/disposable aprons?	In a designated clean clothing bag
How do you clean re-usable cloths?	No

Use disposable cloths or paper towels for the following jobs:		
	Wiping surfaces	YES
	Mopping up spills	YES
	Wiping hands	YES
	Wiping sides of dishes before serving	YES
	Drying ingredients	YES
Where do staff put dirty re-usable cloths?	Don't use re-usable cloths	
Where do you keep new/clean clothes?	Don't use re-usable cloths	
When do deliveries come?	most delivers come to event sites	
How do you make sure raw and ready-to-eat food is stored separately?	Other than Kwackers Duck Burgers which are stored in it own freezer, there is no raw food kept	
Where do you defrost foods?	There is no requirement to defrost	
How do you separate raw meat/poultry and other foods during preparation?	All items come separately packed and placed into store	
How do you keep raw meat separate from food already cooking?	Raw meat is store separate	
How do you check if food does not contain a particular ingredient?	We have identified all allergen food in our menu	
How do you prepare food safely for someone with a food allergy?	We do not keep an allergen ingredients All food containing allergens come ready to eat and packed	
When do you check for pests?	Is checked everyday	

Cleaning

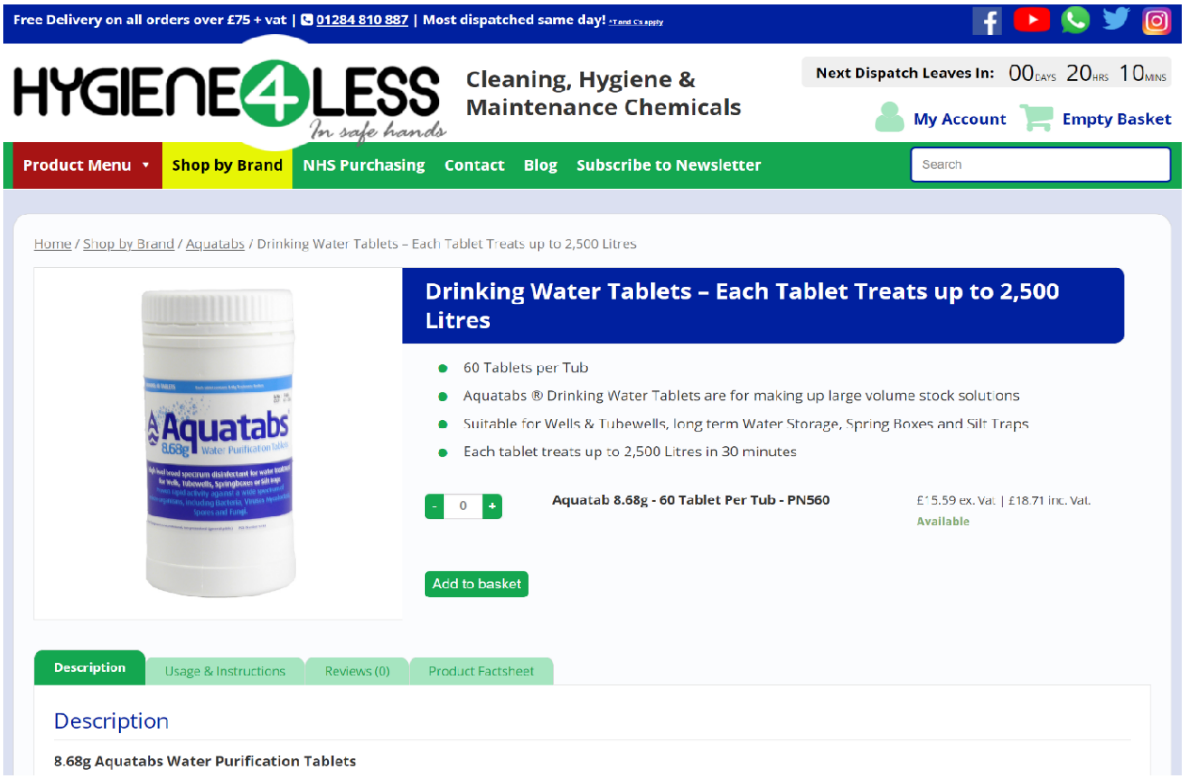
Do you use liquid soap?	YES
Do you use disposable towels?	YES
Have you completed the cleaning schedule from the diary?	YES
Do you make sure you have a good supply of cleaning products?	YES
Clear and clean as you go' is the recommended way of keeping your kitchen clean as you work. How do you do this?	Staff are trained to minimise work by using a clean and go system. This allow staff to reduce the number of item and make the work area more efficient

Chilling

Do you check regularly that these types o food are kept chilled?	YES
How do you keep track of when food should be used or thrown away?	It is a part of the opening and closing check to check expiry dates every day
Do you follow the manufacturer's instructions for using your: Fridge and Freezer	YES
What do you do to make sure chilled food is displayed safely?	N/A
Some equipment will have a digital display or dial to show what temperature it is set at. You can use this to check the temperature of your equipment. If you do this, you should check regularly that the temperature shown on the display/dial is accurate using a fridge thermometer. How do you check the temperature of chilling equipment?	This is a part of the Opening Checks and is checked and record with a Thermometer
There is no requirement for us to cool down any food as all food is served from being cooked	
All frozen items a part from the duck burgers are already cooked and require only heating. Therefore there is no need to defrost anything. However we do defrost our burgers by leaving them in the Fidge overnight. Inside contained packaging	
How much time do you allow for defrosting?	Overnight
Check for ice crystals in the food using your hand or a skewer.	YES
Is frozen food put in the freezer as soon as it is delivered?	YES
Is fresh and cooked food put in the freezer as soon as it has been delivered, prepared, or chilled down?	YES
Is food divided into smaller portions to help it freeze better?	YES
Is frozen food stored in containers or freezer bags?	YES

Cooking

List the dishes containing eggs that you prepare or cook.	N/A
How do you keep rice hot before serving?	In a rice cooker for no longer than 2 hours
A part from the Duck Burgers all food comes already cooked	However when cooking the duck burgers the burger is checked by tearing the middle of the burger and checking the colour of the meat. This allows us to double check the burger is completely cooked
Curry Sauces	Not until the curries are at boiling point are they considered cooked
You could also use a temperature probe to check that dishes are properly cooked or reheated. See the 'Prove it' safe method in the Management section.	Food is probed and the temperatures are recorded. As soon as the temperature falls below 63 degrees the items are not kept hot holding for more than an extra 1.5 hours. Rice is wasted after 2 hours even if the temperature is above 63 degrees.
Do you hot hold?	Yes
Hot holding equipment is for hot holding only. It should not be used to cook or reheat food.	Yes
List the types of ready-to-eat food you use:	Wraps, Salad, Sauce, Buns
Follow the manufacturer's	
instructions on how to store	
and prepare the food, if these are available.	Yes
When preparing fruit, vegetables and salad ingredients:• peel, trim, or remove the outer parts, as appropriate• wash them thoroughly by rubbing vigorously in a bowl of clean water wash the cleanest ones first Wash your hands before and after handling fruit and vegetables. If you have prepared vegetables that have dirt or soil on the outside, clean and then disinfect chopping boards and work surfaces before preparing other food.	Yes
Make sure you keep ready-to-eat food cold enough. See 'Chilled storage and displaying chilled food 'in the Chilling section. Do not use ready-to-eat food after the 'use by' date, if there is one. For food you have prepared, or removed from its original packaging, you should have a method of keeping track of when food should be used or thrown away.	Yes



Date	Person	Action
16/04/2023	Ken Bhakar	Filled blue 20L water containers with water, add one table and let, the water sit for 24 Hours, emptied water and repeated process after 24 Hours, raised the containers 3 times