

WEST END BOWLS CLUB

Food Hygiene Inspection 20 June 2023

We again received a rating of 5 which is excellent.

Previously we were informed:

It is not necessary to record the opening and closing temperatures of the fridges as food is not stored between matches.

The work surfaces should be cleaned before and after food preparation with antibacteriological spray.

When cooking sausages, pasties, chicken etc, the food probe **MUST** be used on at least one sample to confirm a temperature of 75. The probe must be sterilised for future use.