



CMES Catering



Food Hygiene Inspection



Well, they did it!!

At the Food Standards inspection at the Club Site yesterday, during the first Open Day of the season, the Society was awarded the top grade of **5** in a range of 0-5. This top classification shows the standard as 'VERY GOOD' and subject to spot checks and some follow up points will be our rating until the next inspection.

The inspection turned out to be as thorough and detailed as we had been advised and details of it can be found on the following page.

The Society is very grateful to all the Ladies and their helpers for all the hard work and effort put in by them, both before and on the day. We cannot stress enough the importance of this achievement and it is yet again an answer to our critics in that not only do people have an enjoyable day out but they are provided with catering services that are at the very top end of the range.

It would be unfair to single out individuals, as every one did their bit, but in this case Christine and Martha who spent so many hours on the details and training and in producing the Management Document which we were told was 50% of the inspection are to be particularly thanked.



Well done everyone!





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Food Hygiene The Inspection



The inspector spent over an hour checking the paperwork, touring and inspecting the site and questioning the 'staff'! She started with Christine and Martha with a full page by page detailed examination of the 98 page Management Document they had filled in and gave several pointers to things that needed action.

Then, accompanying Chris she visited the kitchens after first checking there were separate toilet facilities for staff ie the upstairs toilets. The inspector examined the kitchen, checking all fridges and freezers. To our surprise she even used a temperature probe to check the temperatures of the sandwiches and cream scones in the chiller display cabinet, all the checks were fine. Then it was Joanne's turn to be questioned and she had to give a practical demonstration of hand washing!!

Then onto the Burger Van where Mary was questioned about procedures and practices and the temperature checked ,with a probe, of the cooked meats and the food in the warmer waiting to be served.

Then to the Kiosk and another round of questioning on procedures etc. Here, the only equipment that needed remedial action, in all the areas inspected, was her observation that the fluorescent light fittings did not have a shade to the tube as required!

Finally she returned to the Library to give Chris notes and actions required before announcing that we had achieved the top grade of 5.