



CMES Catering

March News

Some of you may have noticed the increased activity in the Catering areas recently. This is not just the usual preparation for the first Open Day, but preparation for our Food Hygiene Rating inspection that will take place during our First Open Day on the 16th March. We have already had two meetings with the Inspection Team and have discussed the requirements. Many hours have been spent filling in the 98 page Management Compliance Document they require and this Thursday the 13th all the Ladies will be meeting to be taken through the procedures and requirements for the inspection. As can be seen from the following pages, this is a requirement by Law not a 'nice to have' and it is very important to the Society that our Catering continues to flourish as much of our income is generated by it.

Modifications have been carried out to the 'Burger Van' including a water supply and the fitting of a gas powered water heater. New extractor fans have been fitted and a deep clean undertaken as normal. The Kitchen/Preparation Area has also had a deep clean and new chopping boards, which are changed for each season, have been purchased. Our temperature probe which is used to check that the food is cooked thoroughly has been tested to prove that it is correctly calibrated. The Water Bath food warmer used for the cooked Burgers and Sausages has been temperature checked and proved to be satisfactory. ***We are told that at the Inspection the temperatures of the cooked food and warmer will be checked by the Inspector with their calibrated tester.***

Many of you may not know that our freezers all have temperature tracking devices fitted that record the temperatures at regular intervals. These figures are then downloaded and printed out and checked on a regular basis. This ensures that all the food in the freezers has been maintained at the correct temperature. The Chiller Cabinet used for Sandwiches etc. has been tested and works at the correct temperature.

We have had to obtain the list of ingredients for all the food items we sell to the public, and they have to be available for examination and to answer questions from the Public. It is most important that we can give any Allergy information asked for.

In all, a huge amount of work has been undertaken most of it unseen. This Inspection is important for the Society and all Members are asked for their full cooperation in helping the Ladies who are working for all of us. It might mean slightly longer queues for your Burgers etc. but please be patient.



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Food Hygiene Rating



Each business is given a 'hygiene rating' when it is inspected by a food safety officer from the business's local authority. The hygiene rating shows how closely the business is meeting the requirements of food hygiene law. Businesses are given a sticker showing their rating and those who receive a 'new' rating sticker that includes the Welsh Government logo will have to display it in a prominent place - such as the front door or window - and at all customer entrances and provide information on their rating verbally if asked.

The food safety officer inspecting a business checks how well the business is meeting the law by looking at:

- How hygienically the food is handled – how it is prepared, cooked, re-heated, cooled and stored
 - The condition of the structure of the buildings – the cleanliness, layout, lighting, ventilation and other facilities
 - How the business manages what it does to make sure food is safe and so that the officer can be confident standards will be maintained in the future.
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Checking Temperature Probe



Ice Water $0^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$

Constantly Boiling Water $100^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$

