Actions taken upon EHO Inspection 7th September 2023

Weston General Hospital UHBW

Rafters Restaurant

- 1. Walk in fridge in Prep Kitchen running at 7.6 degrees centigrade. Whilst it is still within the legal minimum, you should be following detail outlined in your HACCP. Ensure the unit is able to maintain your stated temperature range
- 2. Raw Egg shells seen at room temperature. As the end 'User' raw shell eggs should be kept refrigerated until needed. I am happy for some trays to be left out when busy.

Action Taken

- 1. Engineer has been called before EHO Visit. He arrived the next day and fridge was fixed. At the time of visit there was a heat wave (over 30 degrees).
- 2. Eggs moved to Fridge. All eggs now kept in fridge until needed.

Cheddar and Hutton Wards

1. Wall surfaces in Cheddar Ward Kitchen chipped and worn in places. Repaint affected areas

Action Taken

1.