

Action Plan			
Premises	Eighty Eights	Reference	25/00021/MIXED
Address	6 Stockbridge Road Winchester Hampshire SO23 7BZ		
Date of Visit	10 March 2025	Date of Report	11 March 2025
Inspector	██████████	Email	██████████

Food Hygiene and Safety	
Requirements	
1	Reheating of pulled chicken <p>Food is not being adequately reheated. During the inspection we discussed how you reheat the pulled chicken before hot holding. You stated that you put it in the hot cupboard and within about 45 minutes it gets to 68°C /70°C. Then microwave if it doesn't reach these temperatures before opening.</p> <p>Reheating should raise the core temperature of the food to a minimum of 75°C or equivalent time/temperature combination. For example:</p> <p>80°C for at least 6 seconds</p> <p>75°C for at least 30 seconds</p> <p>70°C for at least 2 minutes</p> <p>Regulation (EC) No 852/2004 Article 5</p>
Date for compliance	Immediately and on-going

Structure	
Requirements	
2	Damaged flooring <p>There were a number of cracked floor tiles throughout the kitchen – front and back. Renew or repair the floor covering and leave in a sound easy to clean condition.</p> <p>It was noted that ██████ has arranged for these to be replaced in the near future.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(a)</p>
Date for compliance	One month

3	Ceiling – flaking paint
<p>The paint to the ceiling in the back kitchen above the spices/dry goods was flaking. Remove any loose paint to a sound base and redecorate ensuring the finished surface will prevent the accumulation of dirt and reduce condensation, mould growth and flaking paint.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(c)</p>	
Date for compliance	One month

4	Rusty radiator
<p>The radiator in the back kitchen was rusting/paint peeling. Renew or repair the radiator covering and leave in a sound easy to clean condition.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(b)</p>	
Date for compliance	One month

5	Flaking paint to pipe
<p>The pipework by the pot wash had flaking paint. Renew or repair the pipe covering and leave in a sound easy to clean condition.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(b)</p>	
Date for compliance	One month

6	Cleaning under/behind pot wash
<p>The area around/under the pot wash sinks was dirty. This area must be thoroughly cleaned (and disinfected) and maintained in a clean condition. This includes the floor, walls and floor/wall junction.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</p>	
Date for compliance	One week

7	Cardboard on draining board
<p>Remove the cardboard from the pot wash draining board surface. It cannot be kept clean and harbours dirt and bacteria.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para 1 (a)</p>	
Date for compliance	One day

8	Pest proofing to back doors
<p>The back door had two holes in which allow pests access to the premises. The door or frame must be adapted to prevent access.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter IX Para 4</p>	
Date for compliance	One month

9	Staff toilets facilities
<p>The staff toilet has a lobby between the toilet and the kitchen as required. However, the concertina door was open and therefore making the lobby ineffective.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I Para.3</p>	
Date for compliance	Immediately and on-going

10	Yard to be cleared – harbourage
<p>There were old items in the yard including a soft furnished chair which may provide harborage for pests. The yard must be cleared and kept tidy. Also, cardboard waste was overflowing. If needed look into a larger bin or more frequent collections.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter VI</p>	
Date for compliance	One month

11	Filter required cleaning
<p>The extractor filters in the front kitchen were in a dirty/greasy condition. They must be thoroughly cleaned and maintained in a clean condition.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</p>	
Date for compliance	One day

Recommendations	
1	<p>Use the temperature probe to check a random selection of cooked, reheated foods and foods to be kept hot for service or display throughout the day.</p> <p>We discussed probing the pulled checking to confirm it has reached its core temperature of +75c and then record your 2 hourly hot hold checks.</p>
2	<p>There were some frozen items that were not covered. All food should be kept covered when stored in the fridge/freezer to prevent any possible risk of contamination. Food should be properly wrapped or stored in clean, lidded, washable containers.</p>
3	<p>There was a container of staff food in the fridge. I recommend labelling this with staff food so it is clearly indicated as not an item for customers.</p>
4	<p>Fresh meat was being frozen. I recommend labelling the meat with the day it was frozen and a use by date.</p>
5	<p>I recommend that staff undertake the Level 2 Food Safety and Hygiene course. In particular those that are left in a supervisory role while [REDACTED] is not on site.</p>