

# Food Business Inspection

Food Act 2008

Food Act 2008



<b>Licence No:</b>	FPM/550	<b>Trading Name:</b>	Shige Restaurant
<b>Licence Type:</b>	Food Business Medium Risk	<b>Site Location:</b>	Unit 1/18 Plain Street, EAST PERTH WA 6004

<b>Inspection Type</b>	Food Premises - medium - routine inspection
<b>Inspection Result</b>	Complies

Key: N/A: Not Applicable, C: Compliant, SNC: Seriously Non Compliant, NC: Non compliant, NO: Not Observed

DATE OF INSPECTION	18-Jun-2021	
TIME OF INSPECTION (24hrs)	11:00	
ENVIRONMENTAL HEALTH OFFICER	Amber Sharpe	Food business is using the SAFEWA app and keeping written records to comply with contact tracing requirements.
Premises' Representative - Name and Position	Business Owner/Licencee	
RECEIVING		
Protection from contamination (5(1) of 3.2.2)	NO	Not Observed
Identification/traceability of food (5(2) of 3.2.2)	NO	Not Observed
Temperature control of PHF (5(3) and (4) of 3.2.2)	NO	Not Observed
STORAGE		
Protection from contamination (6(1) (a) of 3.2.2)	C	
Appropriate environmental conditions (6(1)(b) of 3.2.2)	C	
Temperature control of PHF incl. frozen (6(2) of 3.2.2)	C	
PROCESSING		
Safe and suitable food (7(1)(a) of 3.2.2)	C	
Protection from contamination (7(1)(b)(i) of 3.2.2)	C	
Adequate cooking/processing (7(1)(b)(ii) of 3.2.2)	C	
PHF out of temp. control for min. time (7(2) of 3.2.2)	C	
Cooling of PHF (7(3) of 3.2.2)	NO	Not Observed
Reheating of PHF (7(4) of 3.2.2)	NO	Not Observed
DISPLAY		
Protection from contamination (8(1),(2),(3) &	N/A	

(4) of 3.2.2)		
Temperature control of PHF incl. frozen (8(5) of 3.2.2)	N/A	
PACKAGING		
Appropriate materials and process (9 of 3.2.2)	C	
TRANSPORTATION AND DISTRIBUTION		
Protection from contamination (10(a) of 3.2.2)	N/A	
Temperature control of PHF (10(b) & (c) of 3.2.2)	N/A	
RECALLS/FOOD DISPOSAL		
Food for disposal not sold/recall process (11, 12 of 3.2.2)	NO	Not Observed
HEALTH, HYGIENE & KNOWLEDGE		
Health of food handlers - responsibilities (14 of 3.2.2)	C	
Hygiene of food handlers - responsibilities (13, 15 of 3.2.2)	C	
Food business - responsibilities (16, 18 of 3.2.2)	C	
Adequate hand washing facilities (17 of 3.2.2 and 14 of 3.2.3)	C	
Food handling - skills & knowledge (3 OF 3.2.2)	C	
PREMISES AND HYGIENE		
Cleanliness of premises, fittings, equipment (19 of 3.2.2)	C	
Cleaning/sanitising of food contact surfaces (20 of 3.2.2)	C	
Suitability and maintenance of premises, fittings and equipment (21 of 3.2.2 and 3, 10, 11 & 12 of 3.2.3)	C	
Temperature measuring device (22 of 3.2.2)	C	
Use of 'single use' items (23 of 3.2.2)	C	
Control of animals and pests (24 of 3.2.2)	C	Managing own pest control with bait stations, gel and surface treatment.
Water supply adequate and potable (4 of 3.2.3)	C	
Disposal of sewage and waste water (5 of 3.2.3)	C	
Storage of refuse & recyclable matter (6 of 3.2.3)	C	
Adequate ventilation and lighting (7 & 8 of 3.2.3)	C	
Storage of personal effects/chemicals (15 of 3.2.3)	C	
Adequate toilet facilities (16 of 3.2.3)	C	
GENERAL COMMENTS		
COP STAFF ONLY - This inspection was carried out as the business was on the higher risk frequency		

Key: N/A: Not Applicable, C: Compliant, SNC: Seriously Non Compliant, NC: Non compliant, NO: Not Observed

**Other comments/Action Required:**