

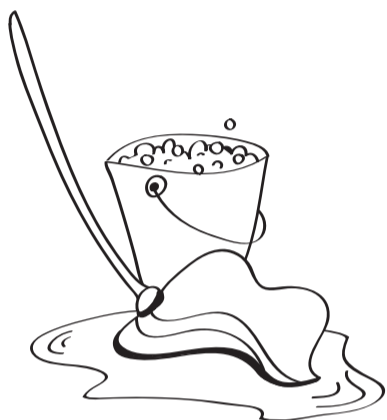
Eat Safe

LOGAN



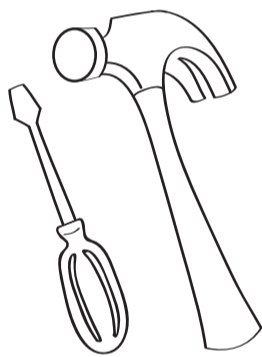
EAT SAFE ESSENTIALS

GENERAL REQUIREMENTS



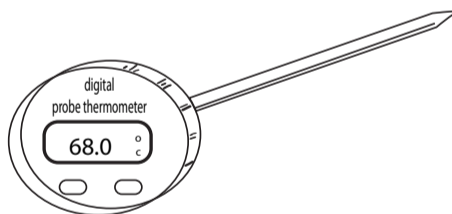
CLEANLINESS

- All fixtures, fittings and equipment are maintained in a clean condition.
- All food contact surfaces, equipment and utensils are clean and sanitised.



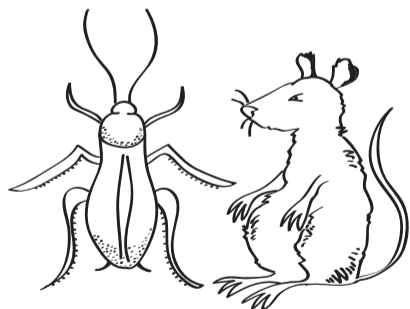
MAINTENANCE

- The premises and equipment are kept in a good state of repair and working order.



THERMOMETER

- The food business has a probe thermometer with accuracy of $\pm 1^{\circ}\text{C}$.
- Alcohol wipes are available to clean and sanitise the thermometer between uses.



ANIMALS AND PESTS

- Animals (except for assistance animals) and pests are prevented from entering the premises.
- A regular pest control program is in place.

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