

---

**From:** [REDACTED]  
**Sent:** 03 November 2023 13:29  
**To:** [REDACTED]  
**Subject:** Re: Food Hygiene Advice - Monami Lounge  
**Attachments:** TempRecordSheet simple.doc

Dear [REDACTED],

Further to my visit to your business last Week, I write to advise that I will defer your inspection for at least another 7-Days, as I appreciate that you were not yet ready to offer food.

Please find attached as discussed, a temperature record template that allows for recording of a selection of all critical food temperatures.

You must make sure that your food safety management system is available at all times. I suggest that you use 'Safer Food Better Business' (SFBB). This can be downloaded at:

<https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-pack.pdf> . This must be maintained in use and on site at all times.

As discussed, I recommend that all food handlers undertake 'Level 2 Food Hygiene Training', at max. 3-Yearly intervals. Details of appropriate courses as follows:

- 1). <https://www.highspeedtraining.co.uk/food-safety/training/level2-food-hygiene-safety-catering.aspx> ;
- 2). <https://www.virtual-college.co.uk/courses/food-hygiene-courses/level-2-food-hygiene-for-catering> ; and
- 3). <https://elearning.cieh.org/do?action=viewProduct&id=49>

I further recommend that you and your staff complete the free-of-charge allergen training course:  
<https://allergytraining.food.gov.uk/>

Please do not hesitate to contact me if you require further assistance.

Kind Regards,

[REDACTED]  
Environmental Health Practitioner  
Crawley Borough Council

Tel. [REDACTED]  
Mob. [REDACTED]

<http://www.crawley.gov.uk>

Usual work pattern: [REDACTED].