

The Carib Bayou restaurant

The Carib Bayou restaurant was opened in 2011 by the food business operator (FBO), Mr Serge Truscott, and his wife Henrietta. The restaurant specialises in fine Caribbean cuisine and can accommodate 75 covers when full.

Staff

Mr Truscott employs a total of nine staff:

- 2 chefs: Carlos and Francis
- 3 sous chefs: Nicole, Tristram and Denise
- 2 kitchen hands: Kevin and Trevor
- 2 waiters: Ulrika and Clarissa

There are usually one chef, two sous-chefs, a kitchen hand and one waiter on duty apart from weekends when all of the staff are normally present. All of his staff have worked at the restaurant since it opened in 2011 except the kitchen hands and waiters. It is difficult to retain staff in these posts and Mr Truscott often recruits students who are paid a minimum wage.

[Find out more about staff](#)

System based on HACCP principles

Mr Truscott uses [Safer Food Better Business \(SFBB\)](#) and employed a food safety consultant, Roger, to help set the system up and carry out annual food safety audits. Roger also provides a pest control service and visits the restaurant quarterly to undertake a pest audit.

Training

Mr Truscott runs an in-house training session with his staff every 12 months using his SFBB pack as a reference supported by the [food hygiene videos](#) from the Food Standards Agency (FSA). Attendance at these training sessions is recorded in the SFBB pack. In addition, regular staff meetings are held including a monthly review meeting that is recorded in the SFBB pack.

All new starters are provided with a brief instruction on food hygiene by Mr Truscott using the following resource:

England, Northern Ireland and Wales

PDF

[View SFBB Safer food, better business - Introduction as PDF\(Open in a new window\)](#) (2.7 MB)

History

The restaurant was last inspected on 20 August 2014. Prior to that there were two inspections carried out. The reports for each inspection are as follows:

Date	Category	Score	FHRS rating	Inspection report
20 August 2014	B	75	4	Inspection report (August 2014)
16 July 2013	B	75	4	Inspection report (July 2013)
3 July 2012	B	75	4	Inspection report (July 2012)

The following sample results are on file:

Date	Sample	Result
20 January 2015	Swab fridge handle	Satisfactory
20 January 2015	Swab cooked meat chopping board	Satisfactory
20 January 2015	Swab cooked vegetable chopping board	Satisfactory
13 May 2012	Cooked Beef	Satisfactory

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