

**Kitchen/food preparation area development plan**

**Sky Birds of Prey**

<b>Item to be completed and evidence sent to Council</b>	<b>Proposed timescale*</b>
Identification of room/area to be used and plan/design of the set-up  All frozen meat and fish must be defrosted in a refrigerator.	One month from the date of issue of the licence
1. Making sufficient progress on refit and installation of new animal kitchen area. This must include but not limited to: <ul style="list-style-type: none"><li>• Hot and cold running water</li><li>• Two sinks – one for hand washing and one for food preparation</li><li>• Suitable disinfectant to be used</li><li>• Ensuring the room/area is suitably enclosed</li><li>• Replacement of freezers</li><li>• Containment of all electrical cables</li></ul> Proposed timelines for completion of each item above to be detailed to Council by Zoo.  2. Standing operating procedure covering storage, defrosting, and handling of all animal food (including frozen)	Three months from the date of issue of the licence
Full completion of kitchen/food preparation area in compliance with the required condition.	Six months from the date of issue of the licence. Agreed with Zoo operator to be checked by 8 <sup>th</sup> January 2024.

\*All timescales are based on a licence being granted by the Licensing Sub-Committee on 20<sup>th</sup> June 2023. As discussed, the Committee will make the final decision to grant or refuse the licence taking into consideration all information presented.