Notes on Interpretation

Requirements:
1) These items relate to matters that are required in terms of the above-mentioned legislation. In order to allow you to make informed choices each item below indicates:
   a) What requirement has to be met
   b) The respects in which it has not been met, and
   c) Where appropriate a course of action which in my opinion would satisfy the requirement

   In most cases there will be more than one course of action which could satisfy a given requirement. In these cases it is open to you to take any such other course of action which meets the requirements. It may be advisable to discuss alternative proposals with me so that I can advise you whether there are other requirements which might have to be taken into account when considering an alternative course of action.

   Where the word **must** is used, it also indicates a requirement.

2) This is not a Notice requiring works to be carried out, however, any breach of a requirement could, at a future date, be the subject of an Improvement Notice. The purpose of this report is to advise you of such matters so that you can attend to them without the need for such Notices.

3) The items contained in the attached schedule[s] relate to matters as found at the time of inspection and cover[s] only the areas inspected. Where a practice, etc. is not explicitly mentioned in this report it should not be taken as an indication of compliance with any provision of the Food Safety Act or any regulations made under it.

Overview

An inspection of the premises was carried out to ensure your compliance with the above-mentioned food safety legislation. In particular with the requirement for a proprietor of a food business to comprehensively assess all the risks and hazards within the food business and to put in place effective controls and monitoring procedures to prevent all risks to food safety.

Although your food safety management system appears to address most of the issues, more work is required to ensure that your system meets fully the requirements of Article 5 of Regulation (EC) No 852/2004

It is a legal requirement to have a documented food safety system in place in your premises. This includes temperature records, delivery checks, cleaning schedules, pest control etc.
My assessment was undertaken by way of discussions with XXXXX XX, Sales Assistant and also a physical inspection of the premises and the areas where food is stored and displayed to observe structural conditions, housekeeping and general hygiene.

The issues of concern were discussed with XXXXX XX at the time of inspection and I now write to confirm these issues which are detailed below

Items

1. **Food Safety Management System**

   At the time of my visit it was evident that although most risks had been identified and controls put in place (temperature records, etc) more work is required to ensure all risks have been identified and appropriate controls implemented. You are therefore required to produce formal documentation on suppliers, receipt of goods, storage, training, pest control, cleaning/disinfecting procedures. I note that you had a copy of “CookSafe” (Chinese/English version) issued by the Food Standards Agency on the premises. It is important that you read this and prepare your own food safety management system to suit your business using the guidance in “CookSafe”. As well as identifying the hazards and putting adequate controls in place it is also important that appropriate records are maintained (temperature records, training, cleaning schedules, pest control etc) and that these are monitored regularly and signed off by you to ensure that all control measures are being implemented. The temperature records had been maintained up until 28 May this year but lapsed when the member of staff who kept these records left your employment. It is important that all staff are made aware of the importance of maintaining records and that they are adequately trained to carry out this function on a daily basis.

   I would expect this matter to be addressed within 1 month of receipt of this letter.

   *Regulation (EC) No 852/2004 Article 5*

2. **Storage of Cleaning Agents and Disinfectants**

   At the time of the inspection it was observed that a large paper bag containing “batter mix” in powder form was located on the floor situated next to a plastic bottle containing bleach. Food products must not be stored on the floor and it is a requirement that cleaning agents and disinfectants are not stored in areas where food is handled.

   I would expect this matter to be addressed immediately.

   *Regulation (EC) NO 852/2004 Annex II, Chapter1 paragraph 10*
3. **Cleaning Chemicals**

I was pleased to note that there was a choice of two cleaning/sanitising sprays (Dettol Multi Action Cleaner and Mr Muscle Anti Bacterial Action, Kitchen Cleaner) available for cleansing of food preparation surfaces. I have contacted the respective companies and can confirm that Mr Muscle complies with BS EN 13697 and the Dettol spray complies with BS EN 1276. It is important that staff adhere to the manufacturers instructions when using these sprays.

I also noted that two washing up liquids were available at the double sink for washing of utensils and equipment. They were: Fairy Antibacterial (eucalyptus) and Tesco Antibacterial. I have checked the fact sheets for these products and cannot find confirmation that they comply with appropriate standards of BS EN 1276:1997 updated by BS EN 1276:2009 or BS EN 13697:2001. These standards demonstrate that a disinfectant is capable of significantly reducing the level of a range of bacteria, including E. coli, under a set of specified conditions (at a particular temperature, dilution and contact time). I have contacted both companies for confirmation that they do not comply with above BS standards and can advise that Fairy and the Tesco Anti-bacterial washing up liquids do not meet the BS EN standards.

I would advise you to check with your supplier that any detergent/disinfectant used for washing equipment and utensils coming into contact with food that these products meet the above BS EN standards. I have enclosed some advice from the Food Standards Agency on how to adequately clean equipment and surfaces that come into contact with food. Which you should find helpful. Essentially it is a 2 stage process. First stage is basic cleaning using detergent and then rinsing with clean water before applying the second stage which involves the use of a sanitising agent or disinfectant (which meets the above BS EN standards) for the appropriate contact time as indicated in the manufacturer's instructions.

I would expect this matter to be addressed within 2 weeks of receipt of this letter

*Regulation (EC) No 852/2004 Annex II, Chapter V paragraph 1(a)*

4. **Pest Control.**

Adequate procedures must be in place to control pests and in order to do this you must have a monitoring regime which alerts you to any rodent or insect infestations.

At the time of inspection the “Zapper” insectocutor did not appear to be functioning. This requires to be checked to determine whether it is in working order and if not it must be repaired or replaced. Arrangements must also be made for regular cleaning of this unit to prevent contamination of foods.
I was advised by XXXXX XX that a pest control company do call regularly but records of their visits and reports could not be found. Reports of visits by this company should be kept with other records in your Food Safety Management System and staff should be aware of the location of these documents.

I would expect these matters to be complied with 2 months of receiving this letter.

*Regulation (EC) 852/2004, Annex II, Chapter IX, Paragraph 4*

5. **Drainage**

At the time of inspection I requested that the grease/starch trap in the potato chip preparation area be exposed for examination. The trap appeared to be functioning well at the time; however I would require that the cleaning of this trap (and appropriate disposal of its contents) be included within the cleaning schedule for these premises. The cleaning should be at a frequency sufficient to avoid a blockage of the drainage system occurring. A record of the date of cleaning the trap must be maintained each time it takes place.

I would expect this to be complied with 1 month after receipt of this letter.


6. **Protection of Food against Contamination.**

At the time of inspection there were open plastic containers containing cooked meat and uncooked prepared vegetables situated on the central work table in readiness for cooking/reheating at a later time. It is a requirement that at all stages of production that food is protected from contamination and lids for the food containers must be provided in this instance.

I would expect this to be complied with immediately.


7. **Food Safe Dressings.**

It was noted that first aid dressings were flesh coloured. I would recommend that dressings of a highly conspicuous colour be used e.g. blue to prevent the possibility contamination of food. I would also suggest you consider purchasing a first aid box suitable for use in your business, which should include dressings for burns.
8. **Staff Training.**

This was discussed with staff at time of my visit and it would appear that staff have received elementary training in food hygiene. I could not establish which courses they had attended and would therefore require that copies of staff training qualifications/certificates be kept on the premises in order to demonstrate that they have received adequate training to a level appropriate to their job.

I would expect this to be complied with within 1 month of this letter.

*Regulation (EC) 852/2004 Annex 11, Chapter XII, Paragraph 1*