



██████████
The Spring Montessori
c/o 1 Martin Road,
Burwell
Cambridgeshire
CB25 0DL

This matter is being dealt with by

██████████
Email ██████████@eastcambs.gov.uk
Phone 01353 665555
My ref. 18/00118/FOOD
Your ref.
Date 3rd May 2024

If you require this letter in large format, please
email ContactUs@eastcambs.gov.uk.

Dear ██████████

Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Assimilated Regulations (EC) 178/2002 and 852/2004
Re: The Spring Montessori, The Guildhall, Spring Close, Burwell, Cambridge, CB25 0HD.

I refer to my partial food hygiene inspection of the above premises carried out on the 24th April 2024 when I spoke with yourself and the manager, ██████████.

A revisit was made to the premises on the 25th April 2024 when I spoke with ██████████, Assistant Director. At this time, it was noted that the kitchen had been decluttered and cleaned. The inside of the fridge had been cleaned and food was labelled with the dates opened and that which was for personal consumption. Soap had been provided for handwashing and disposable paper roll was in the dispenser. The notice board and drawing pins had been removed.

The matters detailed in the attached schedule require your attention. This confirms the things you need to do to comply with the law with the relevant legislation listed under each item. Some items may be listed as recommendations, and these are included to give you advice in support of your business but are not requirements in law.

Any legal requirements relating to cleaning, temperature control and practices require your attention immediately. Other items should be completed within the next two months.

A further re-visit will take place in approximately two months' time when it is expected that all legal requirements will have been attended to.

Should you fail to attend to these items within this period formal action will be considered. Please be aware that your business will not be issued with a new food hygiene rating after this re-visit.

When giving the score for 'confidence in management' we must consider the track record of the business and the willingness to act on previous advice and enforcement. Legal requirements detailed in this letter have been brought to your attention on 2 separate previous occasions (food hygiene inspections carried out on 6th June 2022 and 4th March 2019). This has been taken into consideration when issuing your score/rating for this area. Your business has been rated 20 for 'confidence in management/control procedures' which means that you have achieved a food hygiene rating of one.

Your Food Hygiene Rating

Confidence in management/control procedures	20
Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	15
Food hygiene rating	1



Criteria	Score					
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
Total score	0					80
Level of compliance	High					Low

A sticker showing your rating is enclosed. Please remove and destroy any existing certificate and stickers as only the most recent rating should be on display. Continuing to display old stickers and certificates can constitute an offence under Trading Standards legislation. Stickers and certificates remain the property of the local authority and all rights are reserved.

Your rating will be published on the Food Standards Agency's (FSA) website at <https://ratings.food.gov.uk/> within 28 days after the date of the inspection.

You may request that the rating is published before this. Details can be found on the FSA's website at <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

Appeals, Right to Reply, and Re-Visits

If you consider that the rating given is wrong or unfair – in other words, it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Food Officer at foodandsafety@eastcambs.gov.uk or at the address above. I recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved the hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a '**right of reply**' so that you can explain this to potential customers who look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **request a re-visit** with a view to being given a new and possibly higher food hygiene rating. Re-rating visits are now charged at a fee of £156 before the re-rating inspection is undertaken.

A web link to information on the scheme including template forms for lodging an appeal, 'right to reply' or requesting a re-visit (re-rating visit) is available at <https://www.eastcambs.gov.uk/food-safety/food-hygiene-rating-scheme-businesses>

Where May I Get Further Information?

Should you require any further information or advice or wish to discuss these matters, please do not hesitate to contact me on the details at the head of this letter. If you have any comments regarding the inspection or advice issued, please contact Richard Garnett, Senior Environmental Health Officer, on 01353 665555. For a copy of the Council's Food Safety Enforcement Policy Statement and Health and Safety Policy Statement please see the council webpage at www.eastcambs.gov.uk.

Yours sincerely


Environmental Health Officer (Commercial)

Food Hygiene Inspection Schedule

Food Hygiene and Safety

1. The morning snack had just been prepared when I arrived at the premises. It was noted that the wash hand basin was dry, dirty and had a washing up bowl placed on top of it. Furthermore, the wash hand basin was obstructed by a mop bucket. This does not demonstrate that food handlers were washing their hands and maintaining a high degree of personal cleanliness. You must thoroughly clean the wash hand basin, remove the washing up bowl and move the mop bucket to allow access to the wash hand basin.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter VIII Para 1)

2. There was no soap at the wash hand basin in the kitchen. This indicates that food handlers were not washing their hands with the correct materials. All wash hand basins must be provided with soap at all times.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 4)

You were informed about this during the previous inspection, and it now requires urgent attention.

3. A punnet of mouldy strawberries was found in the refrigerator. It is an offence to sell/use/expose for sale food which is unfit for human consumption. All food on your premises is deemed to be for sale unless it is clearly marked as being unfit and separated from other foods. Stock must be checked daily, and any unfit food must be disposed of.

(Assimilated Regulation (EU) 178/2002 Article 14(1))

4. Folded paper towels were provided for drying hands; however, these were loose next to the wash hand basin. You must ensure that the paper towels for hand drying are supported in a suitable dispenser to reduce the risks of contamination.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 4)

You were informed about this during the previous inspection, and it now requires urgent attention.

5. Opened containers of sauces were not dated when they were opened/first used. Manufacturer's instructions state that once opened the sauces must be used within a stated period, usually 4 or 6 weeks. It is important that you follow the manufacturer's instructions with regards to shelf life of foods, as this will ensure that the food is safe to consume. You must ensure that the sauces are dated when opened and used within the manufacturer's guidelines.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter IX Para 3)

You were informed about this during the previous inspection, and it now requires urgent attention.

6. It was noted that drawing pins were in use in the kitchen where food is handled/stored. This exposes food to a risk of contamination. You must remove the drawing pins from the kitchen.

(Assimilated Regulation (EC) No. 852/2004 Annex II Chapter IX Para 3)

7. A notice board covered in a felt type material was observed in the kitchen. Felt is absorbent and cannot be kept clean. The notice board must be removed from the kitchen.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

8. The morning snack had just been prepared when I arrived at the premises. It was noted that the food handler was not wearing suitable and clean over-clothing (apron). You must ensure that all persons working in food handling areas wear suitable, clean protective clothing e.g. an apron.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter VIII Para 1)

You were informed about this during the previous inspection, and it now requires urgent attention.

Structure and Cleanliness

9. The inside of the fridge, where ready-to-eat foods were being stored, was mouldy and dirty with hairs on the shelves. Two bread tags were observed, one dated 27th January and the other 19th September. These findings would indicate that the fridge had not been cleaned for some time. The fridge must be thoroughly cleaned and disinfected and maintained in a clean condition.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a))

10. There were numerous non-business-related items and unused equipment being stored in the kitchen. Such items included paperwork, toys, two mop buckets. You must remove all items that are not used in relation to the food business operation. This will improve access for cleaning, make space for other essential items and make it easier to check for signs of pests.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

11. Once the kitchen has been decluttered a thorough deep clean and disinfection of the kitchen is required. All areas must be maintained in a clean condition.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

12. The sealant behind the sink in the kitchen was perished. You must remove the perished sealant and regrout using a waterproof epoxy sealant.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

13. A filthy sponge was observed in the kitchen by the sink. You must ensure that sponges are clean and changed regularly.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a))

Confidence in Management

14. Due to the observations made at the time of the inspection and detailed throughout this letter, it was apparent that some of the food handlers had not been suitably instructed and/or were not being adequately supervised. You must ensure that all food handlers are supervised and instructed and/or trained in food hygiene matters to a level appropriate to their work activity.
(Assimilated Regulation (EC) No 852/2004 Annex II Chapter XII Para 1)

15. Under Article 5 of Regulation (EC) No 852/2004 you are required to put in place, implement and maintain a written procedure illustrating that you are controlling the food hazards in your business.

You must devise your own in-house procedures and checklists to ensure that they cover all aspects of your operation. For example, you should also include details of the following:

- Procedure for separation of different foods during preparation.
- Hand washing procedures.

- Food handlers 'fitness to work'.
- Pest Control procedures
- Temperature control for chilled foods
- Quality checks that are made when food is purchased/received.
- Stock control procedures.
- Maintenance of equipment.
- Waste arrangements.
- Cleaning procedures to include items to be cleaned, materials to be used and a method for cleaning.
- Procedure for safe and hygienic storage of children's lunches.

Devise a simple in-house procedure to incorporate the above and ensure all staff are made aware of its contents.

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

Or: as an alternative or in addition to your in-house system, the Food Standards Agency has developed a free system to help 'childminders' comply with this legal requirement. This is called "Safer Food - Better Business" (SFBB) for childminders. The "pack" includes written procedures you can use as your own and a diary to record the checks you make. You can find out more about SFBB from the Food Standards Agency's web site <https://www.food.gov.uk/business-guidance/safer-food-better-business-for-childminders>

If you choose to follow the SFBB system, instead of your in-house procedures, then once you have a pack at the premises, ensure you complete all the sections in your pack, train staff on the system and ensure the pack is fully implemented at the premises.

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

You were informed about this during the previous two inspections, and it now requires urgent attention.

16. I was advised that a company deliver milk to your premises on a Monday and a Wednesday. It was unclear what time the milk is delivered as it is left on doorstep because there is no one at the premises to accept the delivery. You must ensure that any food product accepted into your premises is safe to consume. You must check the temperature of the milk upon receipt to ensure that it is safe to consume.

(Assimilated Regulation (EC) No 852/2004 Annex II Chapter IX Para 1)