

Food Hygiene Inspection Schedule**Food Hygiene and Safety**

1. Food was being stored in the fridges and freezers with no indication of when they were made, or the shelf life given. You must make a conscious decision on how long the food can safely remain in the fridge, or freezer and ensure the food are suitably dated and labelled.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

More food labelling present – items not labelled claimed to be for today's service

2. Food was being kept in metal trays that were stacked so that the base of one food container was touching the food in the container below. The base of any food container may be contaminated and placing that directly on top of food risks that food being contaminated and therefore this practice should cease.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

No issues noted

3. In the shed, large plastic boxes of poppadoms were found in large plastic boxes. In addition, coconut was being stored in a plastic barrel. There was no evidence that either of these containers was food-safe and therefore there is the risk that plastics in the containers will migrate into the food. All food containers must be food safe plastic.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

Same issue with management claiming difficulty in finding a suitable alternative

4. In one of the freezers there were several plastic carrier bags full of frozen lamb. Open food should not be placed and stored in plastic carrier bags, The bags themselves will not be maintained in a clean environment and therefore there is a risk of dirt and contaminants being transferred to the food, in addition there is the risk of toxins from the plastic used being transferred to the food. Food should be stored in the correct freezer bags, suitably labelled and dated.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

Still present

5. Food was found in the freezer that was uncovered and was covered in ice crystals. The ice comes from moisture in the air and therefore may carry dirt and contamination. In addition to the risk of contamination food can become dehydrated and suffer from "freezer burn" which will significantly affect the quality of the final product when it is cooked. All food stored in the freezer should be covered, labelled, and dated.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

Still present

6. In the shed fridge the top shelf was packed with various fruit and vegetables. Raw vegetables grown in, or directly on soil, have been found to contain e.coli and other food poisoning bacteria. The vegetables grown in or on the soil, such as carrots and cabbage should be stored below food considered ready to eat such as salad and tomatoes.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 2

Resolved

7. In the kitchen a tray of naan bread dough was seen covered by a tea towel. Tea towels should not be used to cover food as particles from the towel may shed into the food.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter IX, para 3

Resolved

Structure and Cleanliness

8. Both bottles of sanitiser were dirty with food splashes and ingrained dirt. Sanitiser is the last stage of your 2-stage clean and therefore it is essential that the bottle remains clean so that surfaces are not inadvertently contaminated.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter I, para 1

Resolved

9. A roll of blue paper was open and kept above the warming cupboard. This roll of paper showed signs of contamination from grease and waster. The blue roll is used as part of the cleaning process and therefore should be kept clean and inside a holder

Assimilated Regulation (EC) 852/2004 Annex II, Chapter I, para 1

Resolved

10. The grouting in between the floor tiles is harbouring dirt and it was demonstrated that some of this dirt could be removed by dry brushing, and this may be more effective with the use of steam. The kitchen floor should be thoroughly cleaned. If needed the grouting should be renewed to provide a surface that is smooth, impervious, and capable of being easily cleaned.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter I, para 1

Floor looking cleaner but dirt still easily lifting from the grouting

Confidence in Management

11. A food hygiene certificate and a Food Allergen corticate were shown for [REDACTED]. However no other kitchen staff appeared to have been trained, or details of any training included in the Safer Food, Better Business pack. All staff are to be trained or suitably supervised, and evidence of any training recorded.

Assimilated Regulation (EC) 852/2004 Annex II, Chapter XII, para 1

No further training completed. Waiting to try and find an in person solution

12. Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.

The HACCP principles consist of the following:-

- a) identifying any hazards that must be prevented, eliminated or reduced to acceptable levels.
- b) Identifying the critical control points at the step(s) which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels.
- c) Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards.
- d) Establishing and implementing effective monitoring procedures at critical control points.
- e) Establishing corrective actions when monitoring indicates that a critical control point is not under control.
- f) Establishing procedures, which shall be carried out regularly, to verify that the measures outlined in paragraphs (a) to (e) above are working effectively.
- g) Establishing documents and records to demonstrate the effective application of the measures outlined in paragraphs (a) to (f).

Assimilated Regulation (EC) 852/2004 Article 5 Para 1 and 2

At the time of the inspection, you presented a Safer Food Business pack as your food safety management system, but it was not fully completed. The pack must be completed to ensure that you have a documented Food Safety Management System in place.

SFBB had not been filled in

13. Some products had been removed from their original retail packaging and were stored loose in the fridges and freezers. Removing products from their packaging removes crucial information about the durability of the food, its ingredients, and any food allergens. In addition, any trade recall will refer to a batch code/durability date. Therefore, it is essential that adequate traceability is maintained on all products whilst they are in the business.

Assimilated Regulation (EC) 852/2004 Article 5 Para 2

Still present

14. Despite being told by [REDACTED] at the start of the inspection that no freezers were used, three freezers were in the outside shed. Whilst temperatures for the fridges were being recorded no temperatures are being recorded for the freezers. It is essential in maintaining the cold chain to know freezers are working correctly and therefore their working temperatures must be monitored and routinely recorded.

Assimilated Regulation (EC) 852/2004 Article 5 Para 4

Freezer temperatures are not being recorded

15. It was noted that the temperature of the fridge(s) were being taken using the LED displays. This is monitoring the air temperature and not the temperature of the food. The LED display may not be accurate therefore you must verify that this reflects the actual temperature of the food on a regular basis. You must check the accuracy of all fridge LED readings using an independent probe thermometer and a food simulant (bottle of water/block of jelly).

(Food Safety and Hygiene (England) Regulations 2013, Regulation 32, Schedule 4(2); Regulation (EC) 852/2004 Article 4(2), Annex II, Chapter IX (2) & (5) and Annex 5)

Fridge temperatures are still be recorded by looking at the setting dial rather than checking food temperatures

16. The law allows for Food Business Operators preparing food for direct consumption by the final consumer (e.g., in a restaurant or catering type scenario) to freeze food prior to the expiry of the 'use by' date. It can later defrost and prepare this food or use it as an ingredient for further processing for food which is intended to be served directly to the final consumer.

To do this safely the food must be frozen before the expiry of its 'use by' date, including up to midnight on the use by date. You must be able to demonstrate when the product was frozen in order to prove that this was carried out prior to the use by date expiring. If you cannot demonstrate when the product was frozen, the food will be considered unsafe in accordance with Article 14 of 178/2002 and will have to be disposed of.

When defrosting frozen food, it should additionally be labelled with the date defrosted and used before the use by date determined by your HACCP procedures or follow the manufacturer's instructions on the product label (whichever is soonest).

Assimilated Regulation (EC) No 178/2002 Article 14

No out-of-date food found but Salmon seen with use by date of 06/10 (the date of the inspection) in the freezer. Other salmon seen with UBD of 10/10 not labelled

Recommendations

17. Whilst a large double fridge has been installed in the kitchen it was already full. Dishes were being stacked upon each other to make the food fit. A fridge works effectively when the air

can circulate. Overloading any fridge or freezer will cause the unit to work harder and slow the cooling of warmer foods. It should be ensured that the fridges and freezers are not overloaded.

18. Several trays of non Lion-branded eggs were found in the fridge. It was explained that these came from a local shop because the restaurant had run out of eggs from the normal supplier. These are eggs that didn't carry the British Lion mark, indicating they are not produced under the British Lion Code of Practice. These eggs may be produced by smaller farms or imported, and while they still adhere to general food safety standards, they might not have the same stringent controls against salmonella.

Lion-branded eggs are considered very low risk for Salmonella, other eggs still have a low risk, particularly for vulnerable groups if not thoroughly cooked. If the eggs have been imported, they may not have the same level of safety controls and could potentially have higher levels of Salmonella.

Kitchen staff must understand the provenance of the food they are using, that is where it comes from, and any risk associated with it. This is crucial if the supplier changes. Handling and cooking practices may have to change if the risk present by a food or ingredient changes.