

East Cambridgeshire District Council

Environmental Services, The Grange, Nutholt Lane, Ely, Cambs. CB7 4EE Tel: 01353 665555
foodandsafety@eastcambs.gov.uk

Report of Intervention

The Food Safety and Hygiene (England) Regulations 2013; Regulation (EC) No 852/2004 & No 178/2002

Name of food business operator/proprietor: A Tasca Soham Ltd
Food business name/address: A Tasca, 24 High St Soham CB7 5HE
Inspecting officer: [redacted] Date: 19/8/15 Time: 3pm Signed: [redacted] (EHO/FSO)
Areas inspected: kitchen, serving, storage
Reason for visit: re-rating inspection Type of business: restaurant / cafe
Registered Office details:
Records Examined: SFBB ; training records / temperature records
Samples/Swabs taken: [redacted]
Information provided: [redacted]
Name of person(s) seen: [redacted]

ACTION BY BUSINESS: Legal Requirement (L) Recommendation for good practice (R)

Food hygiene and safety:

1. Ensure that raw foods such as unwashed salad items are stored below ready to eat/cooked foods in the undercounter refrigerators.
2. Ensure blue roll is handled hygienically i.e. put it in a dispenser.

Structure:

3. Clean the handles on equipment such as jidges where grease has built up.
4. Discontinue the use of cardboard in the kitchen as it cannot be effectively cleaned.

Confidence in management/control procedures:

5. Review the allergen matrix to ensure that it reflects all of the items that you make/sell (eg bought in sliced bread contained soya)

ACTION BY LOCAL AUTHORITY: None See Above/Attached Letter Revisit Formal Proceedings

FOOD HYGIENE RATING - FOOD STANDARDS AGENCY CODE OF PRACTICE AND GUIDANCE:

Food hygiene and safety: 5 Structure: 5 Confidence in management/control procedures: 5
Hygiene rating: 5

It is the responsibility of the food business operator to comply with food hygiene law. This report only covers matters seen at the time of the visit. It does not mean all food hygiene law is complied with. If you are not satisfied with any matter relating to the inspection, please contact the Lead Officer for Food (see head of page). I have discussed the actions I need to take with the officer.

Inspection report received by: [redacted] Signature: [redacted]
Position: Owner (Director) Page 1 of 1



[REDACTED]
A Tasca
24 High Street
Soham
Ely
Cambridgeshire
CB7 5HE

This matter is being dealt with by

[REDACTED]
Email [REDACTED]@eastcambs.gov.uk
Phone 01353 665555
My ref 19/00127/MIXED
Your ref
Date 21st August 2025

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

Dear [REDACTED]

Food Safety Act 1990 (As Amended)
Food Safety and Hygiene (England) Regulations 2013
Assimilated Regulations (EC) 178/2002 and 852/2004
Re: A Tasca, 24 High Street, Soham, Ely, Cambridgeshire.

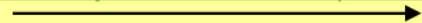
I refer to my partial food hygiene inspection of the above premises carried out on the 19th August 2025 when I spoke with [REDACTED], [REDACTED] and [REDACTED]. Limited food handling took place during my visit. This means that I was unable to watch food handling or look at risks of contamination whilst you were trading.

I left a copy of the report of the intervention on site. Please ensure any legal requirements are complied with.

Please note: It is for the food business operator to identify the hazards of the business, comply with food laws and provide safe food. A food officer may only learn about some of your activities at the time of an intervention and cannot be relied upon to identify all your food hazards and risks (including risks of contamination).

Your Food Hygiene Rating

Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/ control procedures	5
Food hygiene rating	5 

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. You can inform your customers how good your hygiene standards are by displaying the sticker. 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/> 28 days after the date of the inspection.

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

[Redacted Signature]

[Redacted Name]

Environmental Health Officer (Commercial)

Enclosure: FHRS Sticker