



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
ELY, CAMBRIDGESHIRE CB7 4EE

Telephone: Ely (01353) 665555

www.eastcambs.gov.uk

██████████
Bamboo Garden
4 Church Street
Isleham
Ely
Cambridgeshire
CB7 5RX

This matter is being dealt with by:

██████████
Telephone: 01353 665555
E-mail: ██████████@eastcambs.gov.uk
My Ref: ██████████
Your ref: ██████████

3rd April 2023

Dear ██████████

Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 178/2002 and 852/2004
Health and Safety at Work etc Act 1974
Re: Bamboo Garden, 4 Church Street, Isleham, Ely, Cambridgeshire, CB7 5RX.

I refer to my partial food hygiene inspection of the above premises carried out on the 29th March 2023 when I spoke with yourself and ██████████.

The whole of the kitchen, including the equipment, was found to be filthy and greasy. The areas to the rear of the kitchen (lean to, 2 storage sheds and the bathroom) were also found to be dirty. Furthermore, a significant number of mouse droppings were observed in the middle shed where food was being stored, the bathroom, the lean to and under one of the freezers in the kitchen.

You voluntarily offered to close the takeaway whilst the premises and equipment were thoroughly cleaned and disinfected.


I revisited on Wednesday 30th March 2023 in the morning. It was established that significant progress had been made with cleaning of the premises and equipment and this was still in progress. The Pest Controller from Abate was present at this time. He laid mouse and rat poison and traps throughout the premises. You must ensure that you follow his advice and guidance. I advised you that all soft packet food, open food and vegetables must not be stored in the lean to and the sheds as these areas are not adequately proofed against pests. During this visit you ordered a skip which was due to arrive on Thursday 30th March.

I undertook a further revisit on Wednesday 30th March 2023 with ██████████, Senior Environmental Health Officer. At this revisit it was established that you have undertaken sufficient cleaning to allow the takeaway to reopen.

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. This list is not exhaustive as a full food hygiene inspection was not undertaken on the 29th March 2023 due to the conditions found.

A further revisit will be undertaken on Tuesday 4th April 2023. This will be to check that the pest proofing works have been completed as detailed on the report dated 29th March 2023.

Your Food Hygiene Rating

Confidence in management/ control procedures	30
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	25
Food hygiene rating	<p>0</p> 

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 you have 21 days in which you can **appeal** against this. You should appeal 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 have acted to rectify the non-compliances identified at the time of the inspection 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 £150 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 <http://www.eastcambs.gov.uk/food-safety/national-food-hygiene-rating-scheme>

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.

Yours sincerely


Environmental Health Officer (Commercial)

Food Hygiene Inspection Schedule

Food Hygiene and Safety

1. Soft packets of food and vegetables were being stored in the lean to and in the middle shed. Soft packets of food and vegetables must not be stored in the lean to and the sheds because they are not adequately proofed against the entry of pests. Food must be stored in suitable food rooms, which are pest proofed and capable of being kept clean.

(Regulation (EC) No. 852/2004 Annex II Chapter I Para 2(c)) and Chapter IX Para 4)

You may wish to provide sealed cupboards or containers within the sheds/lean to or alternatively store all soft packets of food within the kitchen or further upgrade the sheds/lean to to ensure they are suitable for the storage of foods in packets and boxes.

Structure and Cleanliness

2. The standard of cleaning to the structure of the whole kitchen, lean to, 2 storage sheds and the bathroom was generally poor. A thorough deep clean and disinfection of the kitchen is required. All areas must be maintained in a clean condition.

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

This has been completed but must be maintained going forward

3. All of the equipment in the kitchen, was filthy and greasy. You must thoroughly clean all of the equipment in the kitchen. All equipment must be maintained in a clean condition.

(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a))

This has been completed but must be maintained going forward

4. Adequate procedures must be in place to control pests. You must make regular and thorough checks for evidence of pests both inside and outside the premises.

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

You should keep a record of these checks. It is recommended that you keep and use a powerful torch to check darker or difficult to access areas.

5. The external area outside the premises was being used to store various unused items, rubbish and equipment. As part of general housekeeping, which will also assist with pest control, you must ensure that the external area outside the kitchen door is kept clear of any vegetation, disused equipment and refuse that may provide harbourage or assist pests in accessing the premises. You must remove all unused items and equipment and then thoroughly clean this area. This area must not be used as a dumping ground for any items due to its close proximity to the kitchen in order to facilitate keeping the area free of animals and pests.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1 and Chapter VI Para 3)

6. There was a gap at the bottom of the external door in the kitchen. You must fit an appropriate rubber strip, or equivalent, to the gap at the bottom of the kitchen door.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 2(c))

7. There was a gap at the bottom of the back gate to the lean to. You must fit an appropriate rubber strip, or equivalent, to the gap at the bottom of the back gate.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 2(c))

8. The base to the outside of the sheds, particularly to the bathroom side, was rotten and there were gaps which allows access for pests. You must fill or cover these gaps with a solid, durable material in order to minimise pest entry points into food preparation and storage areas. All gaps and holes were pointed out to yourself and Ms Gao at the time of the revisit.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 2 (c))

9. There was an open drain in the lean to. This is a potential access point for pests. You must ensure that you provide a suitable cover to this drain.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 2 (c))

10. The base to the can opener was rusty therefore it can no longer be thoroughly cleaned/disinfected. You must either replace the can opener base or remove all of the rust and then paint it with a suitable metal paint.

(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(c))

Confidence in Management

11. Your business has been rated 30 for confidence in management/control procedures. The confidence in management score is based mainly on your food safety management system and food handler's training, supervision and instruction. Furthermore, the confidence in management score is also based on whether the hazards have been identified and appropriate controls are in place. In my opinion the significant hazards associated with your operation have not been fully understood and controls were not in place at the time of the inspection. Significant improvements in food safety procedures and implementation of controls are required.

12. 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 in order that the food sold to customers is safe.

Due to more significant issues found at the time of the inspection I did not discuss Food Safety Management documentation with you. However, you are required to have appropriate documentation such as the Food Standards Agency's Safer Food Better Business (SFBB) pack for caterers (Chinese version)

The first part of the SFBB pack is the Safe Methods. You must read the Safe Methods and answer all of the relevant questions. The Safe Methods highlight things that are important to make food safely and also provide advice on what to do if things go wrong.

The second part of the SFBB pack is the diary. The diary is designed to help you run your business effectively. Every day you trade/operate you must complete a diary entry. It is important that you undertake the opening and closing checks, as detailed in the pack. You should also make a note of anything different that happens or goes wrong in respect of food safety and what you did about it. You should then sign to say that your Safe Methods have been followed.

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

Health and Safety

1. The socket outlet on the wall behind the chest freezer in the kitchen was damaged and could present a risk of danger to persons using the outlet. Cease the use of the socket immediately clearly marking it out of use and, using the services of a competent person, either repair the socket or remove it from the system.

(The Electricity at Work Regulations 1989, Regulations 4 (1), 4 (2) & 16)

2. The wire to the chest freezer in the kitchen was taped up. Conductors joined together by twisting the bare wires together and binding the joint with adhesive tape is unsatisfactory as joints such as these do not possess the proper characteristics of insulation, mechanical strength and protection. Cease the use of this

freezer clearly marking it out of use and, using the services of a competent person, repair or replace the wire.

(The Electricity at Work Regulations 1989, Regulation 10)

East Cambridgeshire District Council
The Food Safety and Hygiene (England) Regulations 2013
Report of Intervention

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

Business name/address: Bamboo Garden, 4 Church St, Isleham
Inspecting Officer: [redacted] Date: 29/3/23 Time: 14:30 Signed: [redacted] (EHO/FSO)
Areas examined: Kitchen, external sheds, outside Tel: (01353) 665555
Reason for visit: Revisit Type of business: Chinese takeaway

Records Examined: None

Samples/Swabs taken: None

Written information provided: None

Information to be sent: [redacted]

Name(s) of person(s) seen: [redacted]

Key points:

1) You have cleared the premises and can now open + trade.

2) You must ensure the socket and wire to the freezer is safe

3) You must fit a bristle strip to the back door and gate

4) You must fix a wooden strip to the bottom of the sheds to the outside

5) Paint the base of the tin opener with hammerite "metal paint"

6) Provide a cover to the drain

7) Keep the back door closed at all times

I will revisit on Tuesday 4th April with the pest controller.

A report only covers those areas inspected at the time. It does not necessarily signify compliance with all matters under relevant food legislation. If you are dissatisfied with anything relating to the inspection please contact the Senior EHO (Commercial) on 01353 665555. It is the responsibility of the Food Business Operator to comply with food hygiene legislation.

Action by Local Authority: None Advisory See Above Letter Revisit Formal Proceedings

Inspection form received by: Name: [redacted] Signed: [redacted]

Position:

East Cambridgeshire District Council
The Food Safety and Hygiene (England) Regulations 2013
Report of Intervention

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

Business name/address: Bamboo Garden, 4 Church St Isleham

Inspecting Office: [redacted] Date: 29/3/23 Time: 9.30 Signed: [redacted] (EHO/FSO)

Areas examined: External, sheds, kitchen, lean to Tel: (01353) 665555

Reason for visit: Revisit with pest controller Type of business: Chinese takeaway

Records Examined: None

Samples/Swabs taken: None

Written information provided: -

Information to be sent: -

Name(s) of person(s) seen: [redacted]

Key points: [redacted] from Abate liquid mouse + rat poison + traps
throughout the premises.

You must remove all the items of rubbish
from outside that will not fit in the waste bin
Your bin company will not empty the bin until
next Monday 3rd April. Skip on order - 30/3

+vegetables
You must move all the dried food from the
back store sheds and lean to and bring it into
the kitchen

I will come back this afternoon at 2.30pm
with my manager

Empty the fridge (freezer (not working) and
remove from the lean to → outside

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Action by Local Authority: None Advisory See Above Letter Revisit Formal Proceedings

Inspection form received by: Name: [redacted] Signed: [redacted]

Position:

East Cambridgeshire District Council
The Food Safety and Hygiene (England) Regulations 2013
Report of Intervention

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

Business name/address: Bamboo Garden, 4 Church St, Isleham
Inspecting Officer: [redacted] Date: 4/4/23 Time: 12 noon Signed: [redacted] (EHO/FSO)
Areas examined: Kitchen, outside area + sheds Tel: (01353) 665555
Reason for visit: Revisit Type of business: Chinese takeaway

Records Examined: None

Samples/Swabs taken: None

Written information provided: Letter from inspection

Information to be sent: None

Name(s) of person(s) seen: [redacted]

Key points:

- UPVC has been fitted around the base of the sheds on the outside
- The drain has been covered over
- The electrics have been made safe
- The skip is full and being collected tomorrow
- Bristle strips fitted to back door + gate
- The outside area has been cleaned + tidied up

1 mouse found dead in the trap in the lean-to and another mouse found dead in the trap in the middle shed.

Some holes observed to the bath/sink inside by [redacted] from Abate. These must be filled in

There are still small gaps to the kitchen external door. Consider a new back door or fitting a door mouse guard.

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2-3 weeks

Action by Local Authority: None Advisory See Above Letter Revisit Formal Proceedings

Inspection form received by: Name: [redacted] Signed: [redacted]

Position:

East Cambridgeshire District Council
The Food Safety and Hygiene (England) Regulations 2013
Report of Intervention

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

Business name/address: Bamboo Garden, 4 Church Street, Isleham

Inspecting Officer: [Redacted] Date: 2/5/23 Time: 16:50 Signed: [Redacted] (EHO/FSO)

Areas examined: Kitchen + sheds + outside area Tel: (01353) 665555

Reason for visit: Revisit. Type of business: Chinese takeaway

Records Examined: Safer food Better Business pack

Samples/Swabs taken: None

Written information provided: None

Information to be sent: None

Name(s) of person(s) seen: [Redacted]

Key points: The kitchen cleanliness has been maintained.

To do:-

- ① Remove the fridges and freezers from outside
- ② Fill in the hole in the floor near the freezer in the middle room/shed.
- ③ Repairs to the ceiling above the sinks in the kitchen.
- ④ Keep vegetables and soft packet foods in the kitchen.

A report only covers those areas inspected at the time. It does not necessarily signify compliance with all matters under relevant food legislation. If you are dissatisfied with anything relating to the inspection please contact the Senior EHO (Commercial) on 01353 665555. It is the responsibility of the Food Business Operator to comply with food hygiene legislation.

Action by Local Authority: None Advisory See Above Letter Revisit Formal Proceedings

Inspection form received by: Name: [Redacted] Signed: [Redacted]

Position: