



Derby City Council

Shaz (Derby) Limited
Moza Indian Restaurant
Unit 6
446 Nottingham Road
Chaddesden
Derby
DE21 6PE

Team	Food Safety Team
Contact	Food and Safety Team
Our ref	230824EJO/JD Moza Rescore Letter
Email	Environmental.services@derby.gov.uk
Tel	01332 641966
Deaf people can text	07774 333 412
Date	24 August 2023

Dear [REDACTED] and [REDACTED]

Food Safety and Hygiene (England) Regulations 2013, Retained EC Regulation 852/2004 and Retained EC Regulation 178/2002

Moza Indian Restaurant Unit 6 446 Nottingham Road Chaddesden Derby DE21 6PE

I visited your business premises on 23 August 2023 at your request to reassess your food hygiene rating, and I am writing to notify you of the outcome.

At this visit, I considered the specific areas that you told me had been improved since the inspection was carried out on 7 July 2023.

The following areas were inspected at the time of my visit:

- Bar
- Kitchen
- WC's

Inspection Report

I have enclosed a copy of your inspection report.

Schedule A lists legal requirements, which must be completed.

Schedule B lists recommendations of good practice, intended to improve working practices.

Continued



This inspection report contains only those issues identified at the time of the inspection.

Food Hygiene Rating

I am pleased to be able to tell you that you have achieved an improved rating of:

Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	0
Confidence in management/control procedures	10
Total score	20
Food hygiene rating	4 - Good

I remind you; it is your responsibility to ensure that your business complies with all relevant legal requirements on an ongoing basis, especially as your Kitchen is small. I was pleased to note you are looking at improving the structure of the premises and potentially increasing the size of the Kitchen in the future. Please contact me if you need any support with this matter.

Details of how your rating was calculated are contained on our website, www.derby.gov.uk/food-safeguards. Paper copies can be provided on request.

A sticker showing your rating is enclosed. Please destroy the sticker showing your previous rating as only the most recent rating should be displayed. To continue to display a previous (or inaccurate) rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008.

Your rating will also be published on the Food Standards Agency's website at www.ratings.food.gov.uk approximately five weeks from receiving this letter.

You may request that the rating is published before this time. A form to make the request is available on the Council's website, www.derby.gov.uk/food-safeguards.

Derby City Council is a public body for the purposes of the Freedom of Information Act 2000 and information may be disclosed in accordance with the provisions of that Act or its statutory Publication Scheme. Please note that regular requests are made to this Department for copies of the inspection letters relating to food premises that have been rated as a 0, 1 and 2 under the scheme.

Safeguards

Forms and further information is available on the Council's website, www.derby.gov.uk/food-safeguards. Paper copies of forms can be provided on request.

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Appeal

If you feel that the rating is unjust you have 21 days to appeal. An appeal may be lodged by submitting a completed Business Appeal form. I recommend that you contact me first so that I may explain your rating scores .

Re-score

If you make improvements you can request a re-visit to generate a new food hygiene rating. There is a charge of £197 for each re-score visit. Payment must be made on line at www.derby.gov.uk/food-pay and the Business Revisit Request form submitted.

Right to Reply

Your comments can be published online, alongside your rating, to explain unusual circumstances or action taken since the inspection. You must complete and return the 'Business Right to Reply' form.

You must implement the work relating to a change in working practices and cleaning immediately. Schedule A lists legal requirements, which must be completed. These matter will be checked at our next programmed inspection of your business.

Please contact me If you have any questions or concerns about your inspection report or about your food hygiene rating.

My manager, [REDACTED] would welcome any feedback about the inspection, please email [REDACTED]. Any information will be treated in confidence and used solely for performance monitoring and improving our services.

Data Protection

The Food and Safety Team is committed to protecting and respecting your privacy when you use our services. Please visit <https://www.derby.gov.uk/privacy-notice/> for further information. Printed copies are available on request.

If you choose to release your letter to others, please ensure that that name and contact details of the inspecting officer(s) is not disclosed to third parties without prior authorisation from the Council.

Yours sincerely

[REDACTED]
Service Manager – Food and Safety

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Encls: Inspection Report - Schedules A and B
 Premises' Sticker
 Food Hygiene Rating Early Upload Request Form

**Inspection Report: Moza Indian Restaurant Unit 6 446 Nottingham Road
Chaddesden Derby DE21 6PE**

Date of Rescore Inspection: 23 August 2023

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

1. I fully acknowledge you have made significant improvements to your food handling practices at the premises, however at the time of my rescore visit, I noted a few potential cross contamination hazards:
 - Kebab spits were hung above the washbasin (although these had been through a cooking cycle in your Tandoor), I noted there was some cooked food debris on a few of the spits). **You must ensure they are thoroughly washed after use and stored away from the washbasin.**
 - Although you had clearly separated storage containers for raw and ready to eat foods, clean containers were found stacked together. **They must be stored and washed separately.**
 - Sealed vac packed raw lamb was defrosting in a raw bucket in water at my arrival to the premises. This water was poured into the sink with equipment ready to be washed in it. **Although the risk is remote, I remind you the water must be poured into an empty sink, which is 2 staged cleaned afterwards.**
 - **As discussed in detail at the time of my visit, your brown board should be used for 'soily vegetables' usually to be cooked. If you need to prepare 'soily vegetables' to be eaten raw e.g. pickle onions, peel the onion on the brown board – wash in a colander – then chop on your green board. Boards for 'soily vegetables' and raw meat must be stored on the shelving above your raw meat preparation counter and not near any of your ready to eat boards.**

You must prevent cross contamination at all stages of storage, preparation, and handling. Your controls need to be very stringent and always implemented. See Item 6 below for additional support.

Retained Regulation (EC) 852/2004, Annex II, Chapter IX, Paragraph 3

2. Most prepared food items in your walk-in-refrigerator were date labelled. However, how you date label seemed to vary and there were a few items unlabelled. You must implement the system you have set up to ensure RTE food items are used within their shelf life. You must check your goods daily to ensure

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efficient stock rotation and ensure that all foods are removed after their 'use by' date. As discussed at the time of my visit please use the stock rotation poster to help you.
Retained Regulation (EC) No. 852/2004, Article 5

Structural Requirements

I identified no items requiring your attention, as you had undertaken repairs to the premises since my last visit in July 2023. However, as your premises is old and very small, you must undertake ongoing and proactive approach to structural maintenance and cleaning.

Confidence in Management/Control Procedures

3. You had addressed most of the issues in my inspection letter dated 10 July 2023 and have maintained good monitoring records. However, there were still hazards seen at the time of my visit, these are listed under **'Food Hygiene and Safety Procedures'**;

You must now review your systems and ensure they are adequate to control food safety and are implemented, but are also regularly reviewed.
Retained Regulation (EC) No. 852/2004, Article 5

Allergens

4. Although you had made a start at identifying allergenic ingredients, not all of the 14 allergens/or menu items were included. You need to revisit the items on your menu and identify the allergenic ingredients present in everything you sell so that you have information available to advise your customers. You already had guidance from my first visit to support you with this.

There is also information available in different languages at .
<https://www.tradingstandards.uk/practitioners/food-allergen-resource>.
Regulation 5, The Food Information Regulations 2014

5. In addition to the item above, if you are to serve food to customers with allergens then you must also look in detail at handling practices and procedures to ensure that you cannot accidentally cross contaminate allergen free foods with allergenic ingredients. Cross-contamination of foods with allergens (i.e. the unintended inclusion of an allergen in food) could occur at any stage. Small amounts of allergen in food could cause severe reactions and could even be fatal. .
Retained Regulation (EC) No. 852/2004 Article 5

However, given your cooking methods/size of Kitchen it would be a good idea to advise customers that you cannot provide allergen free foods due to the size/cooking methods at your business.

6. Additional new allergen labelling rules came into effect on 1 October 2021. These new labelling rules require any food that is prepared and packaged in advance of a customer's order to be labelled with the name of the product and a full list of ingredients with any allergens present emphasised within the list. This means that the sauce pots you make up in advance will need to be labelled with the name of the food and a full list of ingredients with the allergens emphasised.

For more information visit www.food.gov.uk/allergen-labelling-changes-for-prepacked-for-direct-sale-ppds-food or contact the Trading Standards Team for advice, telephone 01332 640780.

Regulation 5A, The Food Information (Amendment) (England) Regulations 2014

Schedule B (Recommendations)

1. Free online allergen training can be obtained at <https://allergytraining.food.gov.uk/>
2. I would purchase a sanitiser with a shorter contact time as discussed at the time of my visit.
3. I recommend you provide sensor taps to the Kitchen washbasin.
4. I recommend the chest freezer top (where you prepare your raw meat) is stainless steel over clad to facilitate cleaning.