

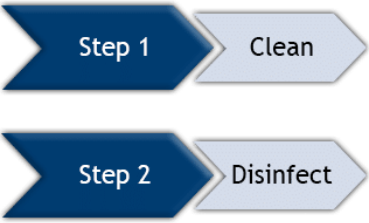
Inspection Report: Allenton Kebabs 821a Osmaston Road Allenton Derby DE24 9BQ

Date of Inspection: 26 June 2023

Schedule A (Legal Requirements)

1. You have switched from a sole trader to a limited company. To update your registration please click on the link below and complete the online form. Once submitted you will receive a confirmation E-mail <https://www.gov.uk/food-business-registration>.
Retained Regulation (EC) No. 852/2004 Article 6



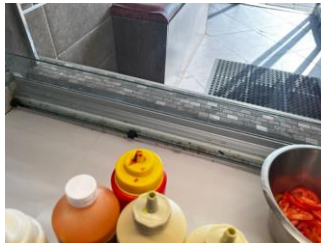





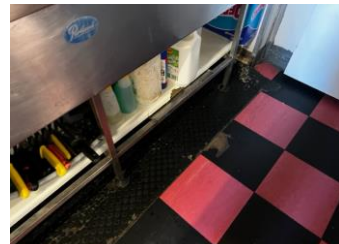


FOOD HYGIENE AND SAFETY PROCEDURES

Item	Findings at Visit	Schedule A - Legal Requirements (links to legislation can be provided on request)	Schedule B - Recommendations of Good Practise
<u>Cross Contamination Controls</u> At the time of my visit, as you handle raw meat and soiled vegetables, we had an in-depth conversation about the control of <i>E.coli</i> O157 at your premises. Although you had considered its controls with your 'HACCP' I noted matters 2 to 5 relating to cross contamination which require your attention:			
2.	I have concerns at present that your containers re-useable containers can be used for raw meat one day and ready-to-eat foods the next. This poses a risk of cross contamination.	Going forwards I remind you, as do not have a commercial dishwasher to heat disinfect these and for H&S reason you cannot pour boiling water adequately over these containers, separate clearly identifiable containers which are stored separately must be used.	I recommend that you provide red containers for all raw meats. These must be stored and washed separately.
3.	When I asked your [REDACTED] to show me how to clean a food preparation surface he only showed me a one stage clean.	To remove bacteria such as <i>E.coli</i> to safe level you must always undertake a two stage clean , cleaning first to remove the dirt and grease and then a second time to remove the bacteria you cannot see. This can be done by using hot soapy water followed by anti-bacterial spray/sanitiser or by using your anti-bacterial spray/sanitiser twice.	 <pre>graph LR; S1[Step 1] --> C[Clean]; S2[Step 2] --> D[Disinfect];</pre>
4.	You have two sinks and they are used to wash ready-to-eat salads, to wash equipment that has come into contact with raw vegetables and to wash equipment that has come into contact with ready-	You must therefore ensure the following controls are implemented: <ul style="list-style-type: none">- separate these activities in time with a two stage clean of the sink and surrounding	I advise once you use a sponge for any raw equipment/sink cleaning it is thrown away immediately.

	to-eat food.	<p>surfaces and taps, using antibacterial spray/sanitiser and a disposable cloth that should be thrown away;</p> <ul style="list-style-type: none"> - equipment that has come into contact with raw foods (such as knives and boards) must be washed separately; and - separate sponges and scourers (clearly identifiable) must be used to wash equipment that has been in contact with raw foods. These sponges must be stored separately. 	
5.	<p>Although you have lever operable washbasin taps, when I asked your [REDACTED] to show me how he washed his hands, he directly touched the taps and did not close the taps using paper towels or elbow to the lever.</p> <p>The washbasin in the Servery had no hand drying facilities and the washbasin in your WC had no soap or hand drying facilities.</p>	<p>You must implement adequate controls to prevent recontamination occurring such as closing the taps using paper towels or elbow to the lever. Also, the taps should be cleaned and disinfected at regular intervals throughout the day, particularly if they become visibly soiled.</p> <p>All washbasins must be provided with hot/cold water, soap and hand drying facilities at all times when food is being prepared.</p>	I recommend you provide sensor taps.
<u>Stock Rotation Controls</u>			
6.	I would estimate half your stock made on your premises in your refrigerator was labelled to indicate when it was made, but half was not.	I understand this is a system you have set up as part of your management controls to ensure stock is used within its shelf life. Therefore, it must fully be implemented for all food items made on your premises.	For high risk, a 3 day shelf life should be followed (with the day of preparation being day 1).
<u>Temperature Controls</u>			
7.	A large tub of cooked chicken tikka was stored at room temperature and its temperature was measured as 12.2°C. You did state it would be used within 1 hour.	High-risk food will support the growth of food poisoning bacteria and must be stored below 8°C. If you are going to store foods out of temperature control (therefore above 8°C) you must be able to demonstrate how long it has been out of temperature control. This must not be for more than 4 hours.	All foods should be stored refrigerated until needed.
8.	The temperature of shaved/ready to serve doner kebab meat was measured as 53.2°C in your bain	High-risk food will support the growth of food poisoning bacteria and must be stored above 63°C	You should increase the operating temperature of the bain marie so it

	marie in the Servery. Again you did state it would be used within 1 hour.	once cooked. If you are going to hot foods out of temperature control (therefore below 63°C) you must be able to demonstrate how long it has been out of temperature control. This must not be for more than 2 hours.	can keep high risk foods above 63°C.
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STRUCTURAL REQUIREMENTS

Item	Findings at Visit		Schedule A - Legal Requirements (links to legislation can be provided on request)	Schedule B - Recommendations of Good Practise	
9.	The condition of the structure/equipment of your premises (throughout) was very poor and hence cleaning standards were also poor. Some examples are demonstrated in the photographs below:		Inspect your premises and identify the areas that need redecoration. Ensure works are completed, to leave surfaces that are smooth and easy to clean. Carry out cleaning on a regular basis, so that your premises is maintained in a clean condition at all times.	You should inspect your premises on a monthly basis, to enable you to proactively identify maintenance/repairs needed at your premises.	
					
					 

CONFIDENCE IN MANAGEMENT/CONTROL PROCEDURES AND MANAGEMENT OF ALLERGENS

Item	Findings at Visit	Schedule A - Legal Requirements (links to legislation can be provided on request)	Schedule B - Recommendations of Good Practise
10.	<p>Although you had a comprehensive HACCP, the following indicate you are not following many parts of it:</p> <ul style="list-style-type: none"> the items listed under 'Food Hygiene and Safety Procedures'; the items listed under 'Structural Requirements'; cooking temperature monitoring records were last completed on 20 June 2023 (my visit was on 26 June 2023); refrigeration temperature monitoring records were last completed on 24 June 2023 (my visit was on 26 June 2023); and you had failed to complete works and/or failed to maintain work requested in my previous inspection letter (Ref – 211208 INSPECTIONEB/NR). 	<p>Food Safety Management is about proactively identifying issues and addressing them to ensure food safety and prevent/eliminate risks of contamination. Your HACCP will cover all the issues.</p> <p>You must ensure the systems you have set up to control food safety are adequate to control food safety and are implemented. You also must be keeping adequate monitoring records to demonstrate your systems are being implemented.</p> <p>As of this process, you need to ensure that all staff have adequate food hygiene knowledge to ensure food safety and are familiar with the systems you expect them to implement.</p>	<p>You should:</p> <ul style="list-style-type: none"> review your HACCP to ensure the controls are adequate and implemented; ensure all food handlers are trained in your HACCP and the monitoring records you expect them to maintain; and ensure there is always someone on site who has some formal (Level 2) food hygiene training.
11.	<p>We discussed how you proactively manage rodents /flying insects at your premises. I noted:</p> <ul style="list-style-type: none"> you do not have a pest control contract; you leave all the windows open when cooking; the shared Yard was overgrown in parts; and your bin was overflowing. 	<p>You must ensure your waste is collected regularly and not allowed to build up to levels where the bin lid cannot be closed.</p> <p>The Yard must be maintained in a condition that does not cause pests to be attracted/harbour here. You will need to find a way of cooperating with all your neighbours as this will be a joint responsibility.</p>	<p>You should:</p> <ul style="list-style-type: none"> enlist the service of a commercial pest control contractor to proactively prevent pest activity at your premises; and keep all windows closed during food preparation/service.
12.	<p>We discussed your allergen management at the time of my visit and you had identified allergens on menu items. However, some items appeared to be missing from this list, e.g. mint yogurt sauce.</p>	<p>It is important you review your assessment to ensure all 14 allergenic items on your menu are accurately identified so that you have information available to advise your customers.</p>	<p>Given your cooking methods it would be a good idea to produce some signage to advise customers that you cannot provide allergen free foods due to the cooking methods at your business.</p>

			Free online allergen training can be obtained at - https://allergytraining.food.gov.uk/
13.	You were pre-tubing sauces and bagging salad packs etc.	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 foods 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.