

Report For: Rondhon 2a Chestnut Avenue Mickleover Derby DE3 9HH

Date of Inspection: Tuesday 20 February 2024

Schedule A (Legal Requirements)

Food Business Registration

1. As you have now taken over the takeaway from the previous operator, we need to update our records and you need to register as the food business operator at the premises. As discussed at the time of my visit, please use the following link to do this:

<https://www.gov.uk/food-business-registration>

Assimilated Regulation (EC) No. 852/2004 Article 6

Food Hygiene and Safety Procedures

Risks of Cross Contamination

As you handle raw meat (chicken, lamb) and soiled vegetables (potatoes, carrots, onions, cabbage, mushrooms) and ready to eat foods (bread buns, salad and sauces) I had in-depth conversations with you and [REDACTED] [REDACTED] [REDACTED] about the control of E.coli O157 at your premises. Although you were aware that raw and ready to eat foods need to be stored and prepared separately, there were areas of the latest E.coli controls that you were not aware of that now require your attention:

2. At the time of my visit, I asked [REDACTED] to show me how [REDACTED] would wash [REDACTED] hands. Whilst [REDACTED] did this thoroughly with soap and hot and cold water, [REDACTED] did not turn the taps off hygienically using paper towel, posing a risk of re-contaminating hands with bacteria. You must train food handlers to implement adequate controls to prevent recontamination occurring such as closing the taps using paper towels or change the taps for lever taps that can be knocked off using your elbow.

In addition to this the chopping boards (yellow and green) stored on the windowsill adjacent to the wash basin need storing elsewhere as they are getting splashed, posing a contamination risk when hands are being washed.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

3. Packets of bread buns were found stored on top of un-wrapped frozen burgers, posing a risk of cross contamination. As discussed at the time of my visit, foods which are not going to be cooked prior to being eaten, need to be treated with extra care and protected from any risks of cross contamination.

You must ensure that the required separation of raw products and ready to eat foods such as desserts and ice extends to all areas of your business **including frozen storage**.

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I suggest you designate the top two drawers of the small undercounter freezer for the separate storage of ready to eat bread buns.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

4. Although you had separate chopping boards and knives for preparing raw and ready to eat foods, upon my arrival the brown (vegetable) board was found stored in the same rack with your yellow (cooked meat) and green (salad), posing a risk of cross contamination. In addition to this your yellow handled (cooked meat) knife was found stored on the magnetic strip with your raw meat and vegetable knives.

Equipment used to prepare raw and ready to eat foods must be kept separate at every stage of your operation. This means that raw boards (blue, red and brown) must be stored in the rack next to your 'Raw' surface and the boards used to prepare 'Ready to Eat' foods (yellow and green) stored in a separate rack. Knives used to prepare 'Raw' and 'Ready to Eat' foods must also be stored on separate magnetic strips.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

5. In addition to having separate boards and knives for handling raw and ready to eat foods, you must ensure you have separate storage containers too. As discussed at the time of my visit you will need to ensure you have separate and clearly identifiable containers for the storage of your ready to eat salad and sauce items (lettuce, onion, mint yoghurt etc.) that are not cooked prior to being eaten. This is because you cannot store raw meat and raw vegetables in a yoghurt bucket one day, wash the container at the sink and use it to store ready to eat items such as salad the next day. The water at the sink is not hot enough to ensure heat disinfection between uses.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

6. I established concerns over the use of your sink and the risks of cross contamination as it is used for several different activities including:
 1. Washing salad items (ready to eat food), such as lettuce
 2. Washing root vegetables such as potatoes and carrots
 3. Washing equipment that has come into contact raw food (storage containers, raw boards, knives etc.)
 4. Washing equipment that has come into contact with ready to eat food (green salad board and associated knife, salad and sauce storage containers etc.)

As discussed at the time of my visit, although you had a different sponge for washing raw meat equipment, I was concerned that there were not strict enough controls in place to minimise the risks of cross contamination between each of these activities. You must ensure strict controls are in place by:

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- Separating out all of the activities undertaken at the sink in time with a two stage clean in between tasks of the sink and surrounding surfaces and taps, using antibacterial spray/sanitiser and a disposable cloth that can be thrown away.
- Ensuring that equipment that has come into contact with ready to eat foods is washed separately, using a separate sponge. The sink and surrounding area must be given a two stage clean beforehand.
- Ensuring separate sponges and scourers (clearly identifiable) must be used to wash equipment that has been in contact with raw and ready to eat foods, these sponges must be stored separately.
- Carrying out food preparation and washing prior to opening so that your sink is then free during opening hours for the cleaning of pots and equipment.
- Ensuring that ready to eat foods e.g., lettuce does not come into direct contact with the sink. You did explain that you use a colander for washing lettuce.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

Risks of Microbial Growth

7. At the time of my visit, I established that foods such as prawns bearing a use by date are frozen. As a catering establishment if you wish to freeze foods bearing a use-by date for further processing to be served directly to the final consumer then you can but you will need to have robust procedures and documentation to demonstrate when the product was frozen and that this was done safely. You must retain the manufacturers use by date and date label foods with the date of freezing to be able to demonstrate that you froze the product prior to the expiry of the use by date. You must also be able to demonstrate that defrosting and preparation can be done safely, i.e., that it does not extend the life of the product beyond the original time period applied by the manufacturer for its chilled state. I look forward to seeing these procedures in place at my next visit.

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

8. There was no date labelling taking place and so consequently I had no idea when high risk foods that were stored in the fridge such as cooked rice and cooked meat had been prepared. At the time of my visit [REDACTED] told me that some rice had been cooked on Sunday and would be used by Wednesday, which is too long and poses a risk of microbial growth. Current Government guidance states that the shelf life of cooked/prepared food should not exceed 48 hours. Therefore, food cooked or prepared on a Sunday should either be used or thrown away by the end of Tuesday. You must introduce a system (labelling) as detailed in the SFBB pack to ensure this can be followed.

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

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Structural Requirements

9. The structural condition of the premises is old and tired, this means you will have to constantly work hard to clean and keep the premises in good repair and condition. Cleaning was generally satisfactory, but the following issues were noted which now require your attention:
- There was cardboard lining shelving, which is dirty and absorbent and is not capable of being wiped clean. If you wish to line the shelves, then using something which is plastic based and can be wiped clean would be appropriate.
 - There was dirt/debris and grease to wall/floor junctions throughout, particularly to the skirting boards and hard to reach areas at the back of fixtures and fittings. Fixtures and fittings will require regularly pulling out to enable these hard-to-reach areas to be maintained in a clean condition. I suggest you consider the use of a steam cleaner to help you clean, this will enable you to remove grease in hard-to-reach areas between the skirting and pipework.
 - The redundant small microwave which apparently does not work, and the interior surfaces were dirty, needs removing to aid cleaning and provide more surface space.
 - The damaged and dirty wooden boxed in area to the left hand side of the upright fridge requires repair and redecoration so that it can be kept clean.
 - There was damage to the internal plastic lining of the chest freezer lid, which requires repair to minimise risks of physical contamination to food. You must also ensure foods are covered in here to minimise risks.
 - Wall tiles and grouting to the kitchen were dirty and require cleaning. The use of a steam cleaner, would help maintain these in a cleaner condition.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

Confidence in Management/Control Procedures

10. It was pleasing to see you had some refrigeration temperature monitoring records and were maintaining the SFBB diary. You had a completed copy of a Safer Food Better Business Pack, but this was inherited from the previous owner, and I believe that if you and [REDACTED] were familiar with the contents then there would have had better E.coli controls in place.

As discussed, you are required to have a written food safety management system to identify any relevant hazards and associated checks or procedures in your business that are needed to make certain that the food you produce is safe.

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The easiest way for you to comply with this legal requirement is to obtain and complete and follow a new copy of the Safer Food Better Business Pack yourself. Alternatively, you must review the copy you have. You should complete this pack with all food handlers that work within the business and ensure it is followed on a daily basis, keeping some temperature monitoring records to demonstrate this.

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

11. In addition to having a documented food safety management system you also need to ensure that you are undertaking some monthly verification checks to prove that your system is being followed and is working for you. As suggested to comply with this you should complete the monthly hygiene checklist enclosed with this letter. If you purchase our Yearly Record Book then this checklist is provided every 4 weeks for you to complete.

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

12. The law requires all food handlers to be given appropriate instruction and/or training. The actual level of instruction will depend on the duties the food handler is carrying out. Whilst the [REDACTED] had some formal food hygiene training, neither you nor [REDACTED] did.

You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity. You and [REDACTED] require some formal food hygiene training to be able to ensure the business is being run safely.

It is up to you to decide how you are going to carry out this training. For example, going through the SFBB pack may be sufficient. However, unless you can demonstrate at my revisit that food handlers are suitably trained, supervised or instructed to be able to handle food safely, then I will require appropriate food hygiene training to be undertaken.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter XII, Paragraph 1

Allergens

13. It was pleasing to see you had some allergen information to show and discuss with customers on the allergenic ingredients present in the foods you serve. You must now review this information to ensure it reflects your current menu and the ingredients you use as there appeared to be some menu items missing and it has not been reviewed since you took over and my last inspection of the premises.

Regulation 5, The Food Information Regulations 2014

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14. There is now new legislation in place which requires foods such as your sauce/pickle pots that are prepared and packaged in advance of a customer's order to be labelled with the name of the product, a full list of ingredients and any allergens present emphasised within the list. To avoid having to label these I suggest you tub them up to order. If you decide to have labels made, please contact me for further advice prior to having them printed.
15. 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.

Therefore, you must:

- Raise staff awareness about allergens in foods; how cross contamination can happen and how it must be avoided.
- Look at all stages of storing, handling, preparing and serving "allergy-free" food to see where cross-contamination could occur
- Prevent cross contamination; by such things as separation of allergenic ingredients, separate preparation areas, thorough cleaning practices, effective hand washing practices etc....
- Develop a written procedure for how you will deal with customer requests to provide "allergy-free" foods.
- Train staff in safe practices and procedures to prevent cross contamination.

The guide "Food Allergen Information and Controls for Caterers" enclosed, will help you to do this and the latest allergen related safe methods in the Safer Food Better Business Pack can be used to help ensure you have completed a risk assessment for allergens.

Regulation (EC) No. 852/2004 Article 5

Health and Safety

16. At the time of my visit, you were due a health and safety inspection. However, with central government's recent relaxation of health and safety enforcement, this authority is only undertaking inspections of high-risk premises (which you are not) and is undertaking topic-based inspections in low-risk establishments. However, we are reminding businesses of their duty to manage asbestos and discussing certain topic areas. I enclose a leaflet produced by the Health and Safety Executive that simply inform you of the duties placed on you as a business owner - 'Managing Asbestos in Buildings'.

Regulation 4, The Control of Asbestos at Work Regulations 2012

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17. I remind you that it is a legal requirement to maintain the electrical installation/portable appliances in a safe condition and you must set up a preventative maintenance scheme to ensure that the electrics are maintained safely on an on-going basis. To demonstrate this, you must have an electrician regularly check the installation (usually every 5 years) and provide you with an electrical installation certificate to demonstrate that it is safe. I look forward to seeing this at my next inspection.
Regulation 4(2), The Electricity at Work Regulations 1989
18. To demonstrate that your gas installation and appliances have been maintained in a safe condition you must have an annual gas safety certificate issued by a gas safe registered engineer. I look forward to seeing this at my next inspection.
Regulation 35, The Gas Safety (Installation and Use) Regulations 1998

Schedule B (Recommendations)

1. A copy of the latest version of the SFBB pack (For Indian, Pakistani and Sri Lankan Cuisine) is free to download at:

<https://www.food.gov.uk/business-guidance/safer-food-better-business-for-indian-cuisine>

Alternatively, you can purchase it from us at: www.derby.gov.uk/food-pay

We sell a yearly diary too, if you want to keep all your records in one place. Both the SFBB pack and the Diary are available as a bundle for £30.

2. To aid cooling you should purchase more trays to enable foods to be spread out. I recommend the trays you use be placed in the freezer to get them cold prior to using them to decant cooked food into. I remind you that foods should be cooled down to room temperature within 90 minutes, prior to be placed in the refrigerator.
3. To ensure you are fully compliant with the latest E.coli controls you should complete and follow the E.coli Check sheet enclosed. Further information on the E.coli guidance can be found on the Food Standards Agency website.
<http://www.food.gov.uk/foodindustry/guidancenotes/hygguid/ecoliguide>
4. You must accurately complete all temperature monitoring (refrigeration, core cooking temperatures and hot hold temperatures) and record these daily. I remind you that fridges should keep food at 8°C and below, foods must be cooked to 75°C and above and kept hot at 63°C and above.

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5. Probe thermometers should be checked regularly (monthly) for accuracy. As a helpful reference in doing your own checks, tap water and ice mixture should measure between -1°C to +1°C, and boiling water should measure between 99°C and 101°C. If your thermometer appears not to be working correctly it should be replaced or sent for a service. For further advice refer to the manufacturer's instructions. I strongly recommend these checks are recorded.
6. For accurate temperature monitoring, I recommend you place a block of lard or jelly in each refrigerator labelled 'For food testing purposes - do not eat' and probe this on a daily basis to ensure that foods are kept at, or below 8°C. You should monitor and record the temperature daily in your record book to demonstrate this.
7. Free online allergen training can be obtained at:
<https://allergytraining.food.gov.uk/>
8. Multilingual allergen advice is available at:
<https://www.tradingstandards.uk/practitioners/food-allergen-resource>