

**Inspection Report: Project D Unit D Anglers Business Centre Nottingham
Road Spondon Derby DE21 7NJ**

Date of Inspection: Saturday 2 December 2023

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

This part of your inspection examines your food handling practices and procedures and temperature control. I examined the operations you carry out within your business and the controls you have in place to ensure food safety. As a result of my visit, you score a 10 in this area which I believe is fair and reflective of the issues found. This means there were some non-compliance with statutory obligations and industry codes of recommended practice that were not considered significant in terms of risk at the time of the visit but may become significant if not addressed.

1. Poor standards of cleaning were found throughout the production area and cleaning had clearly not been undertaken from the previous days trading. If we had not turned up at 5:00am staff would have commenced production using dirty equipment. The walls and floors were dirty with food debris and grease. Racking and trays were dirty with accumulations of grease and dirt. Food storage containers throughout were dirty. Equipment was dirty including the merry chef, glazing equipment, the mixer, doughnut injecting equipment etc., all of which could result in dirt and debris getting into food and could attract pests into the premises. For further information on this please see the items under the heading 'Structural Requirements' below.

It was pleasing to see that by our revisit on Tuesday 5 December the production area had been thoroughly cleaned. You must ensure that cleaning is maintained on an ongoing basis to minimise risks of contamination to food and prevent attracting pests. I understand you have now employed someone whose specific task will be cleaning.

Retained Regulation (EC) No. 852/2004, Annex II, Chapter V, Paragraph 1, Chapter IX, Paragraphs 3 and 4

2. At the time of our visit on 2 December there were open racks of doughnuts being stored in the product development room, there were also uncovered toppings in the main production area and uncovered doughnut injector needles. It was pleasing to see that by our revisit these issues had been resolved and that racks of doughnuts throughout the business were being covered with racking liners. I remind you that all food must be kept covered to minimise risks of contamination and to prevent attracting pests. Keeping foods covered will also help maintain the quality.

Retained Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraphs 3 and 4

Continued

3. Although the allegation of a moth problem was not substantiated, I understand due to the volume of dried ingredients you handle that you do from time to time get a problem. You must ensure that as part of your new pest control contract you install pheromone traps to assist with stored product pest insect management.

Retained Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 4

4. Sticky tape was found to several bakery racks, which in places was loose and could pose a risk of physical contamination to products. There was also a loose peeling sticker to one of your fryers. You must remove stickers and tape throughout the production area as they hinder cleaning and pose risks of contamination to open products.

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

5. I understand that the cleaning chemical you use is a strong degreaser but that it has no anti-bacterial properties. You must review your cleaning procedures and the chemicals in use as you will need to ensure that food and hand contact surfaces and possibly some items of equipment are regularly disinfected to keep bacterial levels down to a safe level. Please note that sanitisers are only ever effective on a visibly clean surface so you would need to clean the surface or equipment first with your degreaser prior to using a sanitiser.

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

6. At our visit on 5 December blue roll and your detergent spray was being used to clean the bakery racks in the main bakery area very close to open products, posing a risk of contamination. There was also a lot of loose small pieces of blue roll on the floor, which we had concerns could pose a risk of physical contamination to products. Provision of more suitable facilities for cleaning is an area you will need to focus your priorities on over the next 12 months as detailed in the 'Structural Requirements' below. In the meantime, you must ensure you have appropriate procedures in place to ensure that cleaning can take place safely and poses no risks of contamination to open products.

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

7. In addition to using disposable blue roll, you were also using reusable cloths within the premises and several dirty cloths were found dotted throughout the production area. I am not convinced you are managing their use, to prevent a risk of contamination. If you wish to continue using reusable cloths, you will need to be able to demonstrate at my next visit that you have systems in place to ensure they are used in a safe way.

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

Continued

Structural Requirements

This part of your inspection looks at the structural condition of the establishment including cleanliness, layout, condition of structure, lighting, ventilation, facilities etc. As a result of my visit, you score a 15 in this area which I believe is fair and reflective of the issues found which related to both structure and cleanliness. This means there were some major non-compliances with statutory obligations and that more work required to prevent fall in standards.

8. At our visit on 2 December, cleaning was found to be extremely poor, there was evidence of longstanding dirt and debris in hard-to-reach areas and cleaning had not been undertaken following previous days production. I attach a few photographs in Schedule C showing some of the issues found. Whilst I appreciate cleaning had improved by our revisit on 5 December you must ensure that there are procedures in place to prevent standards like this happening again and to ensure that all parts of the premises can be adequately cleaned and maintained in a clean condition going forward.

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

9. At the time of our visit both dishwashers were faulty and out of use and as a result items of equipment were having to be hand washed. There was also a problem with the Saniflo unit connected to the wash up area and the pipe kept detaching from the pump causing wastewater to discharge onto the floor around a pallet containing bags of doughnut mix. The washing and drainage facilities within the premises concerned me and are not currently adequate for the size and nature of your operation. I was also concerned that this dirty operation is taking place in the same room as production, posing a risk of contamination.

You must review the provision of these facilities and come to me with some suggestions for how you intend to improve the facilities going forward. Please send me your proposals on this by 1 March 2024 with appropriate timescales for implementation. Your improvements will need to consider:

- Equipment and facilities for washing must be of suitable size to ensure that the largest pieces of equipment such as your bakery racks can be adequately cleaned. At the moment your wash up area and dishwashers cannot accommodate the cleaning of these, so they are being hand cleaned either outside (using hot soapy water) which is not appropriate or in the main bakery production area using your degreaser spray and blue roll, potentially posing a risk of contamination to products being produced.
- Washing facilities need to be sited away from production areas to minimise risks of contamination to products being made or stored.
- Having a process flow allowing for an area for dirty equipment one end and clean equipment the other to prevent cross contamination.
- Adequate ventilation to prevent any build-up of condensation.
- Adequate drainage facilities to be able to dispose of wastewater from washing equipment, sinks, cleaning buckets etc.

Continued

Retained Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 8 and Chapter II, Paragraph 2

10. There was redundant pipework from an old Saniflo unit by the prover ovens that requires capping off.

Retained Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 2

Confidence in Management/Control Procedures

This part of your inspection is about assessing your management systems. It looks at your food safety, traceability and allergen procedures and how well they are being implemented along with training and my judgement about how well standards are likely to be maintained in the future. You score a 10 in this area, which is a generally satisfactory record of compliance. This is because I have confidence that the issues, I have raised in items 1-10 above will be addressed.

11. You have a complete HACCP system but given the issues highlighted under the headings 'Food Hygiene and Safety Procedures' and 'Structural Requirements' above this needs reviewing and effective controls put into place to address the issues found.

You must now:

- Review your Food Safety Management System and ensure the controls are adequate and implemented.
- Ensure all food handlers are trained in the procedures and the monitoring records you expect them to maintain.
- Undertake verification checks to show that your food safety management system is working and being followed.

For further guidance please see recommendation 1 in Schedule B below.

Regulation (EC) No. 852/2004 Article 5

12. We spent time reviewing your traceability system and on the whole, it appeared robust, and I understand that you undertake traceability exercises once a year to test your system.

However, I did have concerns at the time of my visit that you were recording only 4 numbers (the date and month) of a best before date for some dried ingredients which may not allow the supplier to identify from their records when a product was produced. This is because the shelf life for some dried products could be more than one year and therefore the manufacturer may require the full date to establish the production date. You must check with your suppliers to establish what information they would need to enable them to trace a product back.

Continued

If a Best Before date is only a month and a year this is fine to record 4 digits but if the Best Before date is 6 figures, then you may need to record the date, month and year.

Retained Regulation (EC)No. 178/2002 Article 18

Schedule B (Recommendations)

1. Your HACCP is very wordy given you have no CCP's. I strongly recommend you review HACCP training internally and upskill someone to complete the Level 4 HACCP course so that going forward you can take charge of this document internally, review and simplify it. Some of the other members within the HACCP team should also be sent on the L3 HACCP course to assist.

I would suggest going forward that you have a really straightforward HACCP plan and that instead of writing all your controls within the plan that you refer to controlled pre-requisite documents.

Schedule C (Photographs)



Photo's 1- 4 – Dirty Food Storage containers. Loose plastic tab on container in photo 4, posing a risk of physical contamination.



Photo 5 – Dirty needles to doughnut injector



Photo 6 – Dirty interior surfaces to Merry Chef, dirt and debris also trapped underneath equipment



Photo 7 – Uncovered toppings



Photo 8 – Un-covered container of icing



Photo 9 – uncovered chocolate.



Photo 10 – Dirty re-useable cloths



Photo 11 – Dirty sink area



Photo 12 – Dirty pots from previous days production



Photo 13 – Dirty re-useable cloths



Photo 14 – Dirty re-useable cloths



Photo 15 – Dirty re-useable cloths



Photo 16 – Inside of dishwasher containing foul stagnant water.



Photo 17 – Floor area around pot wash



Photo 18 – Floor area around pot wash



Photo 19 – Dirty bakery racks



Photo 20 - Dirty bakery racks



Photo 21 - Dirty interior surfaces of fridge



Photo 22 – Dirty bakery racks laden with solidified fat



Photo 23 – Dirty cleaning equipment.



Photo 24 – stagnant open bucket of water from prover overflow.



Photos 25 & 26 – Dirty glazing equipment