

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

Date of Inspection: Saturday 20 and Wednesday 24 January 2024

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

1. During my visit on 20 January there was no production taking place and there were uncovered trays of various icings stored within one of the doughnut icing machines from the previous days production. To minimise risks of contamination these, need to be covered at the end of each shift.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3
2. At the time of my visit on 24 January food handlers were scrubbing one section of the production floor with a brush and soapy water within close proximity to ingredients stored on low level shelving. Ingredients stored on low level shelving need moving and any uncovered foods e.g., icing bowls require covering before floor cleaning takes place. The Cleaning of the floor should be the last task undertaken with food and equipment that comes into direct contact with food protected from any risks of contamination.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3
3. I understand that you have been in contact with the manufacturer of the Oleonix cleaning chemical you use and have established that it is a disinfectant and at the concentration you dilute it at it requires a 1-minute contact time. In order for disinfectants like this to be effective you must ensure you apply a two-stage clean. The first stage is to remove the visible dirt and grease you can see and can be undertaken with hot soapy water or your Oleonix. The second stage is to remove bacteria you can't see to a safe level and must be undertaken using the Oleonix and applying the 1 minute contact time.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter IX, Paragraph 3

Structural Requirements

4. The levels of cleanliness within the production area had considerably improved and it was pleasing to see you had put systems and procedures in place to aid ongoing cleaning and to help prevent the issues raised at the last inspection from occurring again. At the time of our visit on 20 January 2024 the dishwasher was found to be leaking and although repairs had been undertaken between then and my visit on 24 January, it was still leaking slightly and requires further attention.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1
5. In terms of the structural layout and the washing/drainage facilities within the business, you will need to ensure that as the business expands and production increases that you improve on these facilities to cope with this too, so as to minimise any risks of contamination to products.

Continued

As discussed previously you will need to ensure on an ongoing basis that:

- Equipment and facilities for washing are of a suitable size to ensure that the largest pieces of equipment such as your bakery racks can be adequately cleaned. I understand that your bakery racks are currently cleaned weekly using the Olionex spray and blue roll in the main bakery production area. You will need to ensure this is undertaken when there are not open products around.
- Washing facilities are sited away from production areas to minimise risks of contamination to products being made or stored.
- You ensure a good process flow for both products and equipment that requires cleaning, separating out clean and dirty areas.
- There is adequate ventilation to prevent any build-up of condensation.
- There are adequate drainage facilities to be able to dispose of wastewater from washing equipment, sinks, cleaning buckets etc.

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

6. There was still redundant pipework from an old saniflo unit by the prover ovens. I understand you have decided not to cap this off as you intend to install a wash basin here and I look forward to seeing this at my next inspection.

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

Confidence in Management/Control Procedures

7. You have a complete HACCP system but given the issues found at the last inspection, this still requires reviewing. I note that you are in the process of recruiting for a HACCP / Compliance Manager and that this will be a priority once they are in post. Given the low-risk nature of your product I will therefore follow this up at my next inspection. As part of reviewing your HACCP you must ensure that all food handlers are trained in your procedures and the monitoring records you expect them to keep, and you must have some verification systems in place to show that your food safety management system is working and being followed.

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

Schedule B (Recommendations)

1. You should consider the use of plastic sleeve protectors in the winter months when staff wear long sleeve hooded tops, to prevent sleeves contaminating products/ingredients.