

Littleover Butchers, 540 Burton Road, Littleover, Derby, DE23 6FN

Date of Inspection: 18 January 2023

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

At the time of my visit, we discussed your food safety controls in detail, and reviewed your practices and procedures.

Having reviewed your stock rotation and traceability the following issues were noted:-

1. It was difficult to trace the journey of products (shelf life) after the initial receipt of stock. Once the carcass or the box containing the meat joint has been cut or opened there was no identification or shelf life demonstrated for cut products. As discussed you must be able to demonstrate traceability throughout the products shelf life. You must address these matters urgently.

Regulation (EC) No. 852/2004 Article 5

2. The sink area to the rear of the servery has two sinks one of which is nominated as a wash hand basin. However at the time of my visit the wash hand basin was being used for equipment and there were no effective cross contamination controls in place with regard to safe use of taps. You must not use the wash hand basin for equipment and in addition to this as you have manual taps you must implement adequate controls to prevent recontamination occurring such as closing the taps using paper towels. Also the taps should be cleaned and disinfected at regular intervals throughout the day, particularly if they become visibly soiled or ideally if you intend to continue using the same wash hand basin provide non hand operable taps to remove the risk of contamination.

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

Structural Requirements

3. There are some items of repair and redecoration required throughout the premises, in particular:
 - The flooring was chipped and damaged in places repaint and seal to a smooth imperious finish;
 - The edges to the sink area were damaged and unable to be kept clean;
 - There were some missing tiles to the rear of the ready to eat slicer;
 - The low level kick plate to the servery chiller was damaged and rusty.

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These items have been brought to your attention at the time of your last inspection. You must carry out the necessary repairs and redecoration to ensure that all parts of the premises can be adequately cleaned as soon as possible.
Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

Confidence in Management/Control Procedures.

4. I was unable to review either your food safety management system or your temperature control records as they were not on site. Staff were unable to demonstrate that any temperatures had been assessed that day, which is unacceptable. It is clear from my findings stated above in food safety practices that adequate maintenance and food safety controls are not being implemented as intended. You must review your procedures and ensure that they are satisfactory and that staff are fully trained in the food safety procedures and that they are thoroughly implemented and managed. **I remind you that it is your responsibility to regularly review your system to ensure that they are up to date and implemented at all times.**

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

Health and Safety

5. At the time of my visit, you were due a health and safety inspection. However, with central government's relaxation of health and safety enforcement, this authority is only undertaking inspections of high-risk premises (which you are not). No matters of evident concern were noted at the time of inspection. However, I have enclosed a Health and Safety Factsheet which contains all the topics considered to be a priority currently for your business type.

Schedule B (Recommendations)

Training

1. Staff who handle open high-risk foods should receive formal training in hygiene matters within 3 months of starting work. The Level 2 'Food Safety Award in Catering' food hygiene certificate or an equivalent would be appropriate. As discussed I recommend that you keep records of training completed by every member of your staff. Written evidence of hygiene training may be very important in demonstrating compliance with your legal obligations. This will also assist you when considering when appropriate refresher training is required. Please follow the link below to the food standard agency training resources.
<https://www.food.gov.uk/business-guidance/online-food-safety-training>

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2. The Food Standards Agency has produced guidance on how to control the risk of E. coli contamination. It can be found on the Food Standards Agency website, <http://www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoli> guide you may find this helpful for training your staff.
4. As discussed at the time of my visit in order to improve your rating the structural issues would need to be addressed and improved. I appreciate that it is a financial commitment at a difficult time, however the structure is currently difficult to maintain due to its age.
5. Hands should not come into contact with taps after they have been washed. Clean single-use towels can be used to prevent contact with taps when turning them off, if taps are designed to be hand operable. The use of non-hand operable taps at handwashing facilities is recommended.
6. At the time of my visit I noted that there were sinks, but no separate washbasin. Whilst it is acceptable to nominate one of the sinks solely for hand washing, there is clearly the potential for confusion as demonstrated by staff at the time of my visit. If you intend to continue nominating one of the sinks as a wash hand basin there should be a sign to show it is for hand wash only. If you intend to refurbish this area as discussed at the time of my last visit. I recommend that a washbasin is installed with sensor taps. In the meantime you must also instruct staff to close the taps with a paper towel and would recommend that you display a sign to remind staff at the sink. There are resources to help that can be downloaded free of charge from the FSA website please follow the link below;
<https://www.food.gov.uk/sites/default/files/media/document/sfbb-caterers-packfixed.pdf>

WASHING HANDS EFFECTIVELY



Step 1: Wet your hands thoroughly under warm running water and squirt liquid soap onto your palm



Step 2: Rub your hands together palm to palm to make a lather



Step 3: Rub the palm of one hand along the back of the other and along the fingers. Repeat with the other hand



Step 4: Put your palms together with fingers interlocked and rub in between each of the fingers thoroughly



Step 5: Rub around your thumbs on each hand and then rub the fingertips of each hand against your palms



Step 6: Rinse off the soap with clean running water and dry your hands thoroughly on a disposable towel. Turn off the tap with the towel and then throw the towel away

Schedule C (Photographs)



