



Derby City Council

The Company Secretary
Asda Stores Ltd
Asda House
Southbank
Great Wilson Street
Leeds
LS11 5AD

Team	Food & Safety Team
Contact	[REDACTED]
Our ref	240307 [REDACTED]
Email	[REDACTED]@derby.gov.uk
Tel	01332 [REDACTED] / [REDACTED]
Deaf people can text	[REDACTED]
Date	11 March 2024

Dear Sir/Madam

Food Safety and Hygiene (England) Regulations 2013, Assimilated EC Regulation 852/2004 and Assimilated EC Regulation 178/2002

Asda Stores, Sinfon District Centre, Sinfon, Derby, DE24 3DS

I refer to my visit of the above premises on 18 January 2024 and my discussions with [REDACTED], General Manager and other food handlers working at the time. I apologise for the delay in sending my letter to you, I have been liaising with your Primary Authority and Head Office in relation to concerns surrounding your hot holding procedure which has resulted in the delay.

The purpose of my visit was to carry out a food hygiene inspection. The inspection focused upon the items detailed in your Primary Authority Inspection Plan.

The following areas were inspected at the time of my visit:

- Shop Floor
- Bakery
- Pizza Counter
- Rotisserie
- Back up Chillers
- Back up Freezers
- Warehouse
- Rear Yard

Inspection Report

I have enclosed a copy of your inspection report.

Schedule A lists legal requirements, which must be completed. Schedule B lists recommendations of good practice, intended to improve working practices.

It is your responsibility to ensure that your business complies with all relevant legal requirements on an ongoing basis.

Continued

The Council House, Corporation Street, Derby, DE1 2FS
www.derby.gov.uk

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Food Hygiene Rating

Derby City Council operates the national Food Hygiene Rating Scheme.

Your rating has been calculated as follows, based on the standards found at the time of inspection:

Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total score	15
Food hygiene rating	5 Very Good

Details of how your rating was calculated are contained on our website, www.derby.gov.uk/food-safeguards. Paper copies can be provided on request.

A sticker showing your rating is enclosed. Please destroy the sticker showing your previous rating as only the most recent rating should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008.

Your rating will also be published on the Food Standards Agency's website at www.ratings.food.gov.uk approximately five weeks from receiving this letter. You may request that the rating is published before this time. A form to make the request is available on the Council's website, www.derby.gov.uk/food-safeguards.

Derby City Council is a public body for the purposes of the Freedom of Information Act 2000 and information may be disclosed in accordance with the provisions of that Act or its statutory Publication Scheme.

You must implement the work relating to a change in working practices and cleaning immediately. These issues will be checked at your next routine inspection.

Please contact me If you have any questions or concerns about your inspection report or about your food hygiene rating.

My manager, [REDACTED] would welcome any feedback about the inspection, please email [REDACTED]@derby.gov.uk. Any information will be treated in confidence and used solely for performance monitoring and improving our services.

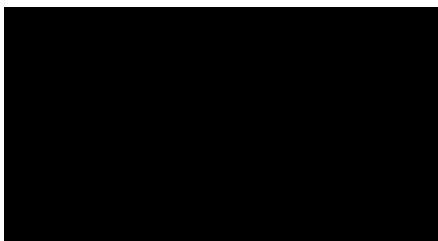
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Data Protection

The Food and Safety Team is committed to protecting and respecting your privacy when you use our services. Please visit <https://www.derby.gov.uk/privacy-notice/> for further information. Printed copies are available on request.

If you choose to release your letter to others, please ensure that that name and contact details of the inspecting officer(s) is not disclosed to third parties without prior authorisation from the Council.

Yours faithfully



Environmental Health Officer

Encls: Inspection Report – Schedules A and B
Premises' Sticker

Copy to: [REDACTED], Asda Stores, Sinfin District Centre, Sinfin, Derby,
DE24 3DS

Inspection Report: Asda Stores, Sinfin District Centre, Sinfin, Derby, DE24 3DS

Date of Inspection: 18 January 2024

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

1. Although food handlers were completing a two stage clean of raw preparation surfaces within the Rotisserie, there appeared to be confusion over whether a two stage clean should be completed on surfaces where ready to eat food is handled, with some food handlers only describing a one stage clean. You must ensure food handlers are carrying out a two stage clean to all surfaces where open food is handled.

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

Structural Requirements

2. There appeared to be a fault with the hot and cold water taps at the wash basin within the bakery. There was no running water to the cold water tap, and the temperature of the hot water tap kept fluctuating from a comfortable temperature for hand washing up to 57.9° which is too hot for comfortable hand washing. You will need to ensure this issue is addressed.
Assimilated Retained Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4
3. There were gaps around the external batter through doors which were large enough to allow pests to enter the building. I understand that there is also a roller shutter door which is closed at night, however for the majority of the time the store is open the roller shutter door is open. I have included photographs of the doors below. The doors will need to be adapted to prevent pest access into the building.

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



Continued

Confidence in Management/Control Procedures

As part of the Primary Authority Inspection Plan I also needed to check the weekly SPARK completion summary report on OneAsda. I was informed that the summary report was no longer available to view due to a change of system, however the store manager showed me the store's overall compliance score and the issues which had been identified as part of the last report and the action which had been taken as a result.

I will feed these issues in relation to the system back to the Primary Authority as part of the inspection feedback form.

Schedule B (Recommendations)

1. Half a cooked chicken, cooked at 08:11 was found to be 52.9°C at 11:49, below your control limit of 65°C. A whole chicken cooked at 08:41 was found to be 64.7°C and a whole chicken cooked at 08:19 was 63.9°C, although above 63°C, still below your control limit of 65°C. The display temperatures for the unit were also showing below your control limit of 80°C at 77°C (x3 shelves) and 78°C. This unit was at the end of the aisle facing the main entrance door to the store and there was a cold draft blowing down the aisle each time the door opened. It may be worth relocating the unit or using barriers to prevent the cooler air hitting the hot hold unit to see if this makes a difference.
2. The scissors used to open raw packages on the rotisserie were not red as indicated by your policy, however they were distinguishable from the scissors used for cooked foods and staff were able to point out the difference. I would however recommend these scissors are replaced with red handled scissors to avoid any confusion.