



Derby City Council

**Inspection Report: Lorentes Darley Abbey The Cotton Yard Darley Abbey
Derby DE22 1DZ**

Date of Inspection: 21 November 2024

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

1. I was disappointed to find that your vac packer was being used to vac pack both raw and ready to eat foods. As the vac packer cannot be adequately stripped and cleaned between uses this poses a significant risk of cross contamination from the raw foods to ready to eat foods. The vac packer which is currently being used for raw foods **must only be used for raw foods that will undergo further heat processing. It must not be used for any ready to eat foods.**

At the time of my visit all ready to eat foods which would not go through any further heat treatment were voluntarily thrown away, this included 2 packs of cured pork, one pack of chorizo, one pack of Manchego cheese and 9 bags of olives (see photos 1-5 within Schedule C).

I understand since my visit a second vac packer has been brought into the business, I am happy for this to be used solely for your ready to eat foods as long as it hasn't been used for any raw food previously. The ready to eat vac packer must be stored and used away from your raw preparation area.

You must ensure that you implement a procedure so that all food handlers are aware of the two vac packers, and which should be used for each type of food. You must also ensure that the plates, seals etc. from the ready to eat vac packer are washed and stored separately from the ones used for the raw vac packer.

If at future visits the raw vac packer is found to be used to vac pack any ready to eat foods further legal action may be taken.

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

Recommendation: *I would strongly recommend that you label your vac packers so that staff are aware which one is to be used for ready to eat foods and which one for raw foods.*

2. Ready to eat bread was being stored directly next to raw meat within your freezer. As with your fridges, you must ensure raw meat is stored separately and below ready to eat foods in your freezer. (Please see photo 6 within Schedule C).

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

To view Derby City Council Privacy Notices please visit derby.gov.uk/privacy-notice.



Continued
:2

3. I am concerned that the antibacterial spray was not being diluted in accordance with the manufacturer's instructions. There were a number of bottles within the kitchen however they were all different shades indicating they had not been diluted the same. I was told that when using the designated Evans bottles, the bottle would be filled with solution to a marked line and topped up with water, however for the other spray bottles there did not appear to be a way of measuring how much solution should be used. I am also concerned that there did not appear to be a standard colour for the made-up Evans spray bottles.

You must check with the manufacturer in relation to the dilution rate of the product and ensure you implement a way of diluting the product correctly. If the antibacterial cleaner is too weak it could be ineffective and if too strong it could result in a chemical residue being left on surfaces.

Assimilated Regulation (EC) No. 852/2004 Annex II, Chapter V, Paragraph 1(a) and Chapter IX Paragraph 3

Recommendation: *To remove confusion in relation to dilution rates of your antibacterial cleaner, I would recommend you use a pre-diluted ready to use antibacterial product. The product should meet British Standards BS EN 1276 or BS EN 13697, or equivalent, to disinfect food contact surfaces and equipment.*

4. I was told chefs take home reusable cloths such as tea towels to wash, when asked at what temperature I was told 60°C. You must ensure all reusable cloths within the business are boil washed between uses (a 90°C setting on your washing machine).

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

5. On arrival there was no hot water coming through to the wash basin at the entrance to the kitchen despite running the tap for five minutes or so. I acknowledge there was hot water to the wash basin at the end of my visit, however you will need to investigate this and ensure there is a constant supply of hot water to all wash basins for effective hand washing.

Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 4

6. You will need also to consider the location of the blue roll dispensers. The dispenser at the wash basin at the entrance to the kitchen was directly over clean equipment whilst the dispenser at the wash basin next to the ovens was directly over open pans of stock which were being hot held. I am concerned that as food handlers reach across for blue roll this could contaminate foods / equipment below.

6. Although you had a shelf-life system in place, there were a number of foods within your chiller which had exceeded your own shelf life. This included:

- A tray of salmon parcels dated 19 November 2024
- Blue cheese dated 20 November 2024
- Trio of croquettes dated 20 November 2024

There was also a tray of sliced potatoes which had two labels, 20 and 22 November 2024, food handlers were unsure which was the correct date label.

There were also a number of other foods in the freezer which had exceeded your own date labels.

You must ensure that food handlers check your fridges and freezers on a daily basis and ensure that food which has exceeded both your own and the manufacturers use by dates are disposed of and not used.

Assimilated Regulation (EC) No. 178/2002 Article 14 & Assimilated Regulation (EC) No. 852/2004 Article 5

Recommendation: *I would recommend this is included as part of your opening and closing checks.*

8. The temperature of the chorizo in the open display fridge was recorded at 8.1°C. I was told food handlers rely on the display temperature to check your operating temperature which was recording 2.7°C. You must implement more accurate checks to ensure this chiller is adequate to ensure high risk foods such as the chorizo is stored at a temperature of 8°C or below.

Schedule 4, Paragraph 2(1), The Food Safety and Hygiene (England) Regulations 2013

Recommendation: *If this unit is struggling to keep food at or below 8°C, I would recommend you reduce the size of the portions stored in the open chiller. Chilled high-risk foods can be kept for service or on display for sale for a single period of up to 4 hours if the temperature of the food is above 8°C. The food must not be displayed again at room temperature; therefore, you must use it directly from another fridge which is capable of keeping the food at 8°C rather than within the display fridge You must also have systems in place to identify the requirements of this exemption are being met (such as time and temperature records).*

9. There were a number of damaged plastic food containers, these will need to be removed from the kitchen and not used as they are difficult to clean and could result in physical contamination of your food.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter V, Paragraph 1(b)

Continued
:4

Structural Requirements

10. I was disappointed to find that your pest controller had identified an active pest infestation on their visit on 5 November 2024 and at their revisit on 19 November 2024 they had identified the level of activity had increased 'mainly due to proofing works not being carried out from previous recommendations'. Whilst no pest activity was identified in the main kitchen or the rear preparation area, activity was identified in the service corridor at the side of the rear preparation / storage area. Whilst I appreciate that you had implemented controls to keep your food safe, such as putting food in lidded plastic containers and sanitising surfaces before use, you must also ensure you follow the advice issued by your pest controller and ensure necessary proofing works are completed throughout the food handling / storage areas.

Food handlers were unable to find the initial report from your pest controller detailing the proofing works required, however during the visit gaps and holes were identified in the kitchen and the rear preparation area which will need to be addressed. Remember that a mouse can get through a hole the size of a biro and a rat the hole the size of a two pence piece.

You must also ensure all equipment which is too big to be placed into lidded containers is thoroughly washed and sanitised prior to use.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 2(c)

From telephone conversations following the visit, I understand you have employed a builder who is in the process of carrying out necessary structural works to pest proof the food handling and storage areas. I appreciate that it is difficult to pest proof the service corridor as this is shared by other non food related businesses, therefore I am happy that you concentrate on pest proofing your kitchen / storage areas on the basis that this corridor is not used by the business to store any food or equipment for the business. You must ensure the doors to this corridor remain closed at all times even during warmer months where doors may be opened for ventilation, you will need to ensure alternative means of ventilation are provided.

11. The following structural defects were identified during the inspection which you will need to address:

- The wash basin at the entrance to the kitchen had started to come away from the wall, you must ensure this is secured to the wall (see photo 22).
- The sealant to the side of the work surface in the kitchen had started to perish and was dirty, this needs to be replaced (see photo 25)
- There was a damaged work surface in the rear preparation area, this needs to be repaired / resealed so it can be adequately cleaned (see photo 21)

Continued
:5

- The wall next to the wash basin in the rear prep area was damaged, this wall will need to be cleaned, any holes filled and then repainted so it can be maintained in a clean condition (see photo 23)
- The plastic had started to peel from the undercounter fridge next to the range, this will need to be removed (see photo 24)
- There was no wash basin behind the bar for staff to be able to wash their hands. Provide a wash basin with adequate supplies of hot and cold, or appropriately mixed, running water, soap and hygienic means of drying hands. Properly connect the wash hand basin to the drainage system and ensure that everyone understands that it is for hand washing only.

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

12. Although cleaning was generally ok throughout the premises, greater attention to cleaning is required in low areas such as under your fixtures and fittings and low-level shelves (see photos 25 & 26). The insect screen to the windows were also dirty. Insect webbing was also found within the rear storage area (see photo 28). These areas must be thoroughly cleaned and maintained in a clean condition.

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

Confidence in Management/Control Procedures

13. There were some potentially uncontrolled hazards seen, as detailed under the heading of 'food hygiene and safety procedures' above which if you had a fully implemented food management system would not have been identified.

Although you had a copy of Safer Food Better Business (SFBB) there were sections of the safe methods which had not been completed such ready to eat foods, hot holding and managing food allergen information.

You must work through the pack and ensure it is completely filled in and the procedures control the hazard and reflect the procedures you have implemented.

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

14. In addition to the safe methods included within your Safer Food Better Business pack, you must also ensure you have written procedures for the

other high-risk activities you are carrying out within your business. This must include:

- Souse Vide (please see point 15 below)
- Use of the vac packer, I have enclosed a template safe method for you to use.
- Reheating foods to temperatures lower than 75°C (see point 17 below).

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

Continued

:4

15. I was told there were occasions where you operate sous vide, however this was not being carried out at my visit and staff were unsure what temperatures food was sous vided at but did state that once the food is served it is always reheated to 75°C prior to being served (apart from steaks which are seared on all sides prior to serving).

If this is the case, it would appear sous vide is part of the cooking process rather than being a critical control point of ensuring food is thoroughly cooked (at least 75°C for 30 seconds or equivalent).

If this is incorrect or your procedures change in the future and sous vide does become one of your critical control points, you must ensure that the time / temperature combination is sufficient to ensure that harmful bacteria is destroyed during the sous vide process. The minimum temperature food must reach to be classed as cooked is 60°C for 45 minutes. Please note, that the temperature of the water won't achieve the core temperature of the food, for example, a water bath set at 75°C won't achieve a food core temperature of 75°C. Please contact me to discuss this further if sous vide is one of your critical control points.

You must ensure that sous vide is included within your food management system so that it accurately reflects your reheating procedure in relation to the use of the water baths and whether this is a critical process. To assist you I have enclosed a leaflet in relation to sous vide which contains a summary at the end which can be used as a safe method for you to adapt. If water baths aren't your critical process, it will still need to be contained within your management system as it will impact on the temperature and time of your final critical process.

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

Please see points 6 and 7 in Schedule B

Recommendation: I would recommend that you record all validation and verification checks as this will help to form your due diligence defense in the event of a problem.

16. You must ensure you have a written procedure for reheating your stock as I was told it deviates from your usual cook / reheat to 75°C. I was told stock was reheated to 65°C and then held at the temperature until needed and then reheated to 75°C. You must ensure you have control measures to ensure that these temperatures are being achieved. At the time of my visit, the temperature of the chicken stock was recorded at 60.5°C, so had not met your reheat to 65°C and there were no records to indicate the stock had reached a temperature of 75°C before being served.

Continued
:5

You must also implement a procedure for the stock to be stirred regularly to prevent cool spots as this will provide ideal conditions for clostridium perfringens, a toxin which is not destroyed through the reheating process so will survive even if the stock is reheated to 75°C at your final cook.

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

Recommendation: You can reheat food to 65°C as long as it remains at this temperature for at least 10 minutes, if you are reheating to 60°C, it must remain at this temperature for at least 45 minutes. I would recommend you maintain temperature records to show these time / temperature combinations are being met. Alternatively, I would recommend you reheat the stock to 75°C for 30 seconds then hold at a temperature of 63°C until it is used.

17. Although you had temperature monitoring records, there were no records for hot holding, either the three pans of stock or the meat balls which were being hot held in the water bath. I remind you these records will help to form your due diligence defence in the event of a problem, any missing records or confusion over records may weaken this defence.

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

Allergens

I was pleased to see you had implemented a system to identify and communicate allergens within your food to your customers. I was also pleased to see you had a procedure in place to prevent cross contamination of allergens. You must ensure your allergen information is reviewed regularly and that it contains all the food included within your menu. You must also ensure your employees are trained in and follow your system.

Free online allergen training can be obtained at <https://allergytraining.food.gov.uk/> I would recommend all food handlers and front of house staff undertake the training.

Multilingual allergen advice is available at:

<https://www.tradingstandards.uk/practitioners/food-allergen-resource>

Health and Safety

The health and safety inspection was risk based, focusing only on those risks highlighted nationally, or locally as a priority for your industry group, plus any matters of evident concern noted during the visit. You must, however, ensure you manage all risks associated with your business.

I enclose a factsheet to remind you of your responsibilities under health and safety law.

Continued

:6

We are currently reminding businesses of their duty to manage asbestos and ensure work on fragile roofs is undertaken safely. I enclose two leaflets produced by the Health and Safety Executive that simply inform you of the duties placed on you as business owner - ***'Fragile Roofs – Safe Working Practices and Managing Asbestos in Buildings'***.

I also remind you that it is a legal requirement to maintain the electrical installation/portable appliances and the gas installation/appliances in a safe condition and you must set up a preventative maintenance scheme to ensure that the electrics and gas installation/appliances are maintained safely on an on-going basis. I remind you that if you cannot demonstrate that these have been maintained then you may not be insured.

Regulation 4(2), The Electricity at Work Regulations 1989

Regulation 35, The Gas Safety (Installation and Use) Regulations 1998

Recommendation: *You should ensure you have set up a programme of preventative maintenance to identify and remedy electrical defects before they can cause danger. The Institution of Electrical Engineers recommends that a competent person, tests fixed electrical installations at least once every 5 years (or sooner if your electrician recommends) and that the person doing the test should prepare an inspection certificate for the occupier.*

All earthed portable appliances that are used on the premises should be tested by a competent person and this testing should be recorded. This record should contain the date of testing, a description of the appliance, the type of tests carried out, the specific results, the electrician's comments and the next test date. The appliances should be regularly checked at intervals as recommended by your contractor. As a guide, they should be looked at on a yearly basis.

You should keep a copy of your electrical installation and appliance check reports in a file on the premises so that they are available to officers from this Department at inspections.

Recommendation: *It is recommended that gas appliances (your boiler and cooking equipment) are examined by a Gas Safe registered gas engineer on a yearly basis and copies of the safety check reports should be kept in a file on the premises.*

Schedule B (Recommendations)

No further recommendations identified.

Schedule C (Photographs)

Premises: Lorentes Darley Abbey The Cotton Yard Darley Abbey
Derby DE22 1DZ

			
1. Frozen cured ready to eat pork vac packed using the raw vac packer		2. Vac packed ready to eat olives vac packed using the raw vac packer	
			
3. Vac packed cured pork vac packed in the raw vac packer		4. Vac packed ready to eat chorizo vac packed in the raw vac packer	



5. Vac packed ready to eat cheese, vac packed using the raw vac packer







6. Ready to eat bread stored next to raw meat in the freezer



7. Temperature of chorizo in the display chiller



8. Temperature of hot held chicken stock

	
<p>9. Paper towel dispenser above clean equipment</p>	<p>10. Food past own use by date in the freezer</p>
	
<p>11. Food in the freezer past your own use by date</p>	<p>12. Salmon parcels past the use by date of 19 November 2024</p>



13. Potato slices past your own use by date



14. Croquettes past your own use by date



15. Blue cheese past your own use by date



16. Holes to the wall behind the dough mixer and other equipment in the storage area



17. Gap under the door to the service corridor



18. Gap to the wall in the kitchen



19. Mouse droppings found in the service corridor



20. Mouse dropping on cardboard in the service corridor



21. Damaged work surface in the rear prep area



22. Wash basin next to pot wash area coming away from the wall



23. Damaged wall in the rear prep area



24. Plastic to the undercounter fridge in the kitchen next to the range cooker is peeling



25. Seal to the kitchen shelf dirty and perished



26. Dirty low level shelf in the kitchen



27. Dirty fly screen



28. Insect caught in insect webbing in the storage area