



Derby City Council

AK2021 Ltd  
Saddlers  
19 Abbey Street  
Derby  
DE22 3SJ

F.A.O [REDACTED]

Team	Food and Safety Team
Contact	[REDACTED]
Our ref	241210 Letter/SOR/NMH
Email	[REDACTED]@derby.gov.uk
Tel	01332 [REDACTED]
Deaf people can text	07774 333 412
Date	10 December 2024

Dear [REDACTED]

**Food Safety and Hygiene (England) Regulations 2013, Assimilated EC Regulation 852/2004 and Assimilated EC Regulation 178/2002  
Health and Safety at Work etc. Act 1974 and Associated Regulations**

**Saddlers 19 Abbey Street Derby DE22 3SJ**

I refer to my visit of the above premises on Wednesday 4 December 2024 accompanied by my [REDACTED] (Environmental Health Officer) and my discussions with you.

The purpose of my visit was to carry out a food hygiene inspection and health and safety awareness raising visit. I based my food hygiene inspection upon potential food poisoning hazards, contamination risks and control measures.

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

- Servery
- Kitchen
- Rear Preparation/Storage Area
- 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. Schedule C shows photographs of some of the issues found.

Continued

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**The Council House, Corporation Street, Derby, DE1 2FS**  
**[www.derby.gov.uk](http://www.derby.gov.uk)**

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This inspection report contains only those issues identified at the time of the inspection. It is your responsibility to ensure that your business complies with all relevant legal requirements on an ongoing basis.

### 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	15
Compliance with structural requirements	15
Confidence in management/control procedures	20
Total score	50
Food hygiene rating	<b>1</b> <b>Major Improvement Necessary</b>

Details of how your rating was calculated are contained on our website, [www.derby.gov.uk/food-safeguards](http://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](http://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](http://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. Please note that regular requests are made to this Department for copies of the inspection letters relating to food premises that have been rated as a 0, 1 and 2 under the scheme.

### Safeguards

Forms and further information is available on the Council's website, [www.derby.gov.uk/food-safeguards](http://www.derby.gov.uk/food-safeguards). Paper copies of forms can be provided on request.

Continued

## Appeal

If you feel that the rating is unjust you have 21 days to appeal. An appeal may be lodged by submitting a completed Business Appeal form. I recommend that you contact me first so that I may explain your rating scores.

## Re-score

If you make improvements you can request a re-visit to generate a new food hygiene rating. There is a charge of £203 for each re-score visit. To apply for a rescore you must complete a request form which can be accessed at [www.derby.gov.uk/food-safety/rescore-request-form](http://www.derby.gov.uk/food-safety/rescore-request-form) or via the QR code below.



Payment must be made online at [www.derby.gov.uk/food-pay](http://www.derby.gov.uk/food-pay).

## Right to Reply

Your comments can be published online, alongside your rating, to explain unusual circumstances or action taken since the inspection. You must complete and return the 'Business Right to Reply' form.

More information and relevant forms about safeguards are provided on the Council's website at [www.derby.gov.uk/food-safety/fhrs](http://www.derby.gov.uk/food-safety/fhrs). Paper copies of forms are available upon request.

You must implement the work relating to a change in working practices and cleaning immediately and all other items by 21 January 2025. I will revisit the premises after this time to check compliance.

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](mailto:derby.gov.uk). Any information will be treated in confidence and used solely for performance monitoring and improving our services.

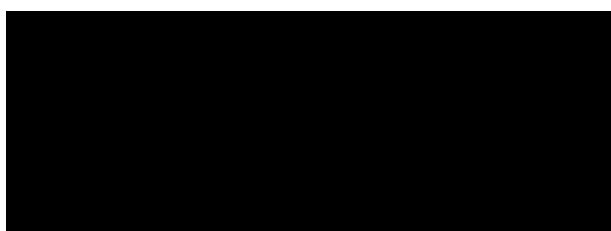
Continued

## 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 sincerely



Senior Environmental Health Officer

**Encls:** Inspection Report - Schedules A, B & C  
Premises' Sticker  
Derby City Controlling '*E.coli* O157' Leaflet  
Derby City Council E Coli Check sheet  
Monthly Hygiene Checklist  
Food Allergen Information and Controls for Caterers  
HSE Leaflet - 'Managing Asbestos in Buildings'.

**Copy to:** 

## **Inspection Report: Saddlers 19 Abbey Street Derby DE22 3SJ**

**Date of Inspection: Wednesday 4 December 2024**

### **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, for example your contamination controls and compliance with the *E.coli* guidance. As a result of my visit, you score a 15 in this area which I believe is fair and reflective of the issues found. There was some major non compliances, particularly relating to preventing cross contamination and more work is required to prevent a fall in standards.

##### Hand Washing

1. Effective hand washing is fundamental to prevent cross contamination and to maintain good food hygiene controls. Access to the wash basin was difficult as it was obstructed by a storage container of water being stored in it (see photograph 2). The wash basin must keep clear at all times and be solely used for the washing of hands.

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

##### Protective Clothing

2. Food handlers were wearing their own outside clothing for handling/preparing food. One food handlers coat was filthy with grease down the front. To protect yourselves and food from risks of contamination, appropriate protective clothing such as an apron or work t-shirt which are put on when you arrive at the business must be worn at all times. They must be maintained in a clean condition and washed on a hot wash cycle in between uses.

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

##### E.coli Guidance / Cross contamination

As you are handling raw meat, soiled vegetables (mushrooms and onion) and soiled salad items (lettuce and onion) as part of the business you must ensure you are complying with the *E.coli* O157 guidance. Whilst you had a separate raw meat preparation surface, you were not operating many of the other controls required to minimise/prevent any risks of cross contamination. I have enclosed a leaflet to provide you with further information in relation to the guidance, along with an *E.coli* check sheet so you can carry out your own audit to ensure you have implemented procedures.

Continued

The following issues were identified which will need your attention:

3. I asked you to show me what you use to clean and disinfect food and hand contact surfaces and was shown a bottle of W5 All purpose Cleaner with Bleach, which is not appropriate as bleach can taint surfaces and thus food and the chemical did not meet the correct British Standard (BS EN 1276 or BS EN 13697) required.

You must also ensure that you have an adequate supply of sanitiser at all times and that it meets either BS EN 1276 or BS EN 13697.

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

*Recommendation* – At my last inspection you were using Cleenol Lift Spray Cleaner with Bactericide. I suggest you purchase more of this. Other alternatives that meet the required British Standard include Clean Pro Antibacterial Spray, Clean Pro Fast Acting Antibacterial Cleaner and Disinfectant, both available from Bookers or Jangro Kitchen Cleaner Sanitiser, available from Atlas Janitorial. Please note there will be many other products available too, you will just need to check the labels for the BS EN number and contact time before you purchase.

*Recommendation* – Provide disposable J cloths for your first stage clean if you are to use hot soapy water and then blue roll and sanitiser for your second stage clean.

4. I asked you to show me how you would clean a dirty food surface and I was only shown a one stage clean. You must ensure that you and your food handlers are trained to clean as they go and ensure that a two-stage clean is undertaken when cleaning food and hand contact surfaces. The first stage is to remove the visible dirt and grease you can see and can be undertaken with hot soapy water or your sanitiser. The second stage is to remove bacteria you can't see to a safe level and must be undertaken using your sanitiser, applying the correct contact time.

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

5. It was pleasing to see you had a separate raw meat preparation surface and the red board was stored separately and below this preparation surface. You must ensure that you have a separate and dedicated knife for preparing raw meat which is also stored separately and in this area too.

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

*Recommendation* – Consider purchasing your meat from Mc Turks pre-cut. If you wish to continue cutting raw meat provide a red handled knife for the preparation and store this on a magnetic strip located above your raw meat surface. I also suggest you provide plastic disposable aprons for cutting raw meat.

Continued

6. Chopping boards, particularly the yellow cooked meat board were worn and in need of replacing so that they can be adequately cleaned.

I also noted that you were preparing mushrooms which grow in the soil on your green ready to eat salad board. You must ensure that equipment used to prepare raw and ready to eat foods is undertaken on separate chopping boards, using separate and clearly identifiable knives which are stored separately.

*Recommendation* – provide a brown board and brown handled knife for undertaking vegetable prep such as mushrooms and onions which are going to be cooked to make them safe to eat. This board and knife can be stored in your raw meat preparation area as all the foods that come into contact with these boards and knives will be cooked to make them safe to eat.

*Recommendation* – Provide a green handled knife to go with your green board which is solely used for the preparation of any ready to eat salad items – lettuce, tomato, cucumber, onion, cabbage etc. Any boards and knives (green, yellow and white) used to prepare ready to eat foods must be stored separately to those used to prepare raw foods.

7. You were using the same yoghurt type storage buckets for storing raw meat and ready to eat foods. As discussed with you because you do not have a dishwasher and cannot heat disinfect equipment between uses you must ensure that you have separate and clearly identifiable equipment including storage containers and tongs for handling raw and ready to eat foods. This is because you cannot store raw meat in a tub one day, wash it at the sink and store ready to eat foods in it the next as there is a risk of cross contamination. *Assimilated Regulation (EC) No.852/2004, Annex II, Chapter IX, Paragraph 3*

*Recommendation* – As you have less ready to eat food, I recommend you have separate and clearly identifiable storage containers and equipment for handling ready to eat food including containers to store salad and ready to eat sauces, tongs to handle cooked meat, serve salad etc.

8. I established concerns over the use of your double sink area and the risks of cross contamination as the sink area is used to:
  1. Wash salad items (ready to eat food),
  2. Wash equipment that has come into contact with raw food (raw meat storage containers, raw boards and knives etc.)
  3. Wash equipment that has come into contact with ready to eat food (salad chopping boards and knives, salad storage containers, serving tongs etc.)

Continued

And you told me at the time of my visit that the same sponge/scourer could be used to wash equipment that has been in contact with raw and ready to eat foods.

Strict controls you will need to implement for the above activities include:

- Separate out all of the activities undertaken at the sink in time with a two stage clean in between tasks of the sink and surrounding surfaces and taps, using antibacterial spray/sanitiser and a disposable cloth that can be thrown away.
- Equipment that has come into contact with raw foods (raw meat or soiled vegetable items) must be washed separately.
- Separate sponges and scourers (clearly identifiable) must be used to wash equipment that has been in contact with raw foods, these sponges must be stored separately.
- Carrying out food preparation and washing prior to opening so that your sink is then free during opening hours for the cleaning of pots and equipment.
- Ensure that food e.g., lettuce does not come into direct contact with the sink and suitable containers, or a colander are used.

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

*Recommendation* - I suggest you provide a 'drop box' under the sink area to store any raw equipment that is generated during the course of the evening and needs washing. This can then be washed at the very end of the day.

### General Contamination Risks

9. There were lots of dirty cloths including the naan shaper cloth and dirty/damaged food storage containers which come into direct contact with food or equipment, posing a risk of contamination. For further evidence of this please refer to photographs 17, 18, 23, 27, 28, 29 and 30 attached.

You must ensure that anything that comes into contact with food is maintained in a clean condition and good state of repair.

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

If you are to use re-useable cloths within the premises, then they must be maintained in a clean condition and boil washed and dried between uses.

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

*Recommendation* – I suggest you use disposable J cloths under chopping boards to prevent them from slipping which can be thrown away daily.

Continued



### Risks of Microbial Growth

10. At the time of my visit, bits of cooked chicken were found floating in your lettuce in the salad counter fridge. The temperature of the lettuce was found to be 10.4°C and therefore I had concerns that as well as contaminating vegetarian food, that there was a risk of microbial growth. The lettuce was thrown away at the time of my visit.

I also found a bucket of cooked chicken tikka stored at room temperature and it was found to measure 12.4°C, which is too high and again poses a risk of microbial growth.

Other refrigerator temperatures were found to be satisfactory at the time of my visit but there was no evidence to suggest that you were monitoring temperatures. I remind you that you must implement appropriate controls and monitoring procedures to ensure that any high risk food can be stored at 8°C and below.

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

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

*Recommendation* - *For accurate temperature monitoring, I recommend you place a block of lard or jelly in each refrigerator labelled 'For food testing purposes - do not eat' and probe this on a daily basis to ensure that foods are kept at, or below 8°C. You should monitor and record the temperature daily to demonstrate this.*

11. None of the prepared/cooked foods stored in your refrigerators were date labelled. Current Government guidance states that the shelf life of cooked/prepared food should not exceed 48 hours. Therefore, food cooked or prepared on a Monday should either be used or thrown away by the end of Wednesday. You must introduce a labelling system as detailed in the SFBB pack to ensure this can be followed.

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

### **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. The structural condition is old and tired and there were some major concerns, particularly relating to the ventilation system.

Continued

12. The following structural issues now require your attention.

- There was water damage and mould to the ceiling at the back of the rear preparation/storage area which requires investigating, cleaning and re-painting.
- Similarly, there was damage to the ceiling and cladding around the doorways from the kitchen leading to the rear preparation area, which requires investigating and repairing to leave a surface that is smooth and will not shed particles.
- The paper towel dispenser had been taped up, making it difficult to clean (photograph 35).
- There was damage to the steps leading from the servery to the kitchen area (photographs 10 & 11) and also at the servery counter (photograph 36), as a result dirt and debris is getting trapped underneath the damage.
- The filters were missing from the ventilation canopy in the kitchen (photograph 32) and there was bare plasterboard to a boxed-out section of the canopy in the corner (photograph 31), which cannot be cleaned. Upon closer examination it was established that this canopy shares a flue with the ventilation canopy in the servery. There was a panel missing to the ventilation canopy in the servery (photograph 33) meaning that dust and grease was building up inside a void where the ducting was located, and we had concerns that this posed a fire risk. The protective plastic film was also on the stainless steel to the canopy in the servery and requires removing (photograph 34).

You must have a ventilation engineer clean the system and carry out works to ensure you have a safe system for all the cooking appliances used below. You must ensure that when you are open and trading that your filters are always in situ.

- Provide a gully cover to the drain from your wash basin.

The items above are not an exhaustive list, you must inspect your premises and identify the areas that need redecoration and ensure this is complete, to leave surfaces that are smooth and easy to clean so that the premises can be maintained in a sound condition and to prevent contamination of foods.

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

13. The following cleaning issues require your attention:

- Dirty, greasy cardboard was found lining shelving and surfaces throughout the premises (please see photographs 3 - 6). Cardboard is absorbent and is not capable of being cleaned, it must be removed, and shelves/surfaces cleaned instead.
- Dirty knives had been put away without being washed (see photographs 21 and 22). The red handles knife also had a damaged blade and requires replacing.

Continued

- There was a dirty / mouldy white board in front of salad display chiller (please see photograph 24)
- There was dirt and grease to wall/floor junctions and skirting boards throughout the premises (please see photographs 12-16)
- The bins were full and overflowing, as a consequence there was a lot of waste in the yard. I understand you have missed a couple of bin collections recently due to changing bank accounts with your waste collector. Now that this issue has been resolved you must ensure that all waste is maintained within your closeable receptacles.
- There was spilt fat around the open drain from your waste bin. You must clean this drain and ensure that staff are not pouring oil or any greasy water down this drain.
- Plug sockets, which are hand contact points were dirty and greasy throughout. Please be careful when cleaning these due to live electrics.

Clean and maintain these areas in a clean condition thereafter.

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

### **Confidence in Management/Control Procedures**

This part of your inspection is about assessing your management systems. It looks at your food safety 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. Given the non-compliances above you score a 20 in this area which means there is a varying record of compliance, with insufficient food safety knowledge and understanding. The following issues now need urgently addressing.

14. The standards found, and the items raised above concerned me and indicate that you are not managing food safety risks within the business. You must address the issues above and ensure you have on going controls in place to prevent cross contamination issues and issues with un-controlled pest problems from occurring again. You must also keep on top of the cleaning and structural works so that the premises can be maintained in a sound and clean condition.

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

15. Although you had a completed SFBB pack, there were no monitoring records, as these had allegedly been stolen so you were keeping them at home. This together with the issues raised above under the headings 'Food Hygiene and Safety Procedures' and 'Structural Requirements' suggest that you are not fully implementing and following a written food safety management system.

You must address the issues outlined above and review your pack. You must then ensure that all food handlers are aware of and are trained on the procedures/systems you expect them to follow to keep food safe and the monitoring records you expect them to maintain.

Continued

Once you have reviewed and implemented your system you must do monthly verification checks to show that your system is working and being followed. This can be achieved by completing the 4-weekly review in the SFBB pack or the Monthly Hygiene checklist enclosed.

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

*Recommendation* – *I suggest you obtain a new pack and start again completing it with all food handlers that work within the business.*

16. The law requires all food handlers to be given appropriate instruction and/or training. The actual level of instruction will depend on the duties the food handler is carrying out. You do not appear to be satisfying these criteria at the present time as highlighted in the issues found at my inspection. You must ensure that you and all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity.

**It is up to you to decide how you are going to carry out this training. For example, going through the SFBB pack may be sufficient. However, unless you can demonstrate at my revisit that food handlers are suitably trained, supervised or instructed to be able to handle food safely, then I will require appropriate food hygiene training to be undertaken.**

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

## **Allergens**

17. You must have information available to provide to customers on the allergenic ingredients provided in the foods you serve and therefore until you have some controls in place you must ensure that you do not serve food to people with an allergy. I understand you are in the process of liaising with our Trading Standards Department and are producing some allergen information. I look forward to seeing this at my revisit. In the meantime if you require any further guidance on this please refer to <http://www.food.gov.uk/business-industry/allergy-guide>  
*Regulation 5, The Food Information Regulations 2014*
18. If you decide in the future to serve food to customers with allergens then you must also look in detail at handling practices and procedures to ensure that you cannot accidentally cross contaminate allergen free foods with allergenic ingredients.

Cross-contamination of foods with allergens (i.e. the unintended inclusion of an allergen in food) could occur at any stage. Small amounts of allergen in food could cause severe reactions and could even be fatal.

Continued

Therefore you must:

- Raise staff awareness about allergens in foods; how cross contamination can happen and how it must be avoided.
- Look at all stages of storing, handling, preparing and serving “allergy-free” food to see where cross-contamination could occur
- Prevent cross contamination; by such things as separation of allergenic ingredients, separate preparation areas, thorough cleaning practices, effective hand washing practices etc....
- Develop a written procedure for how you will deal with customer requests to provide “allergy-free” foods.
- Train staff in safe practices and procedures to prevent cross contamination.

The guide “Food Allergen Information and Controls for Caterers” enclosed, will help you to do this. The latest allergen related safe methods in the Safer Food Better Business Pack will also help you complete a risk assessment for allergens.

**Until you have completed this “risk-assessment” and can demonstrate the safe preparation of an allergy-free meal you should not provide “allergy-free” food.**

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

19. At the time of my visit you were pre-tubbing sauces such as chilli sauce, tomato sauce and mayonnaise. As discussed, any foods such as sauces that are prepared and packaged in advance of a customer’s order now need to be labelled with the name of the product, a full list of ingredients and any allergens present emphasised within the list. To avoid having to label these I suggest you tub them up to order. If you decide to have labels made, please contact me for further advice prior to having them printed.

*Regulation 5A, The Food Information (Amendment) (England) Regulations 2014*

## **Health and Safety**

20. At the time of my visit, you were due a health and safety inspection. However, with central government’s recent relaxation of health and safety enforcement, this authority is only undertaking inspections of high-risk premises (which you are not) and is undertaking topic-based inspections in low-risk establishments. However, we are reminding businesses of their duty to manage asbestos and discussing certain topic areas. I enclose a leaflet produced by the Health and Safety Executive that simply inform you of the duties placed on you as a business owner - ‘Managing Asbestos in Buildings’.

*Regulation 4, The Control of Asbestos at Work Regulations 2012*

Continued

21. I remind you that it is a legal requirement to maintain the electrical installation/portable appliances in a safe condition and you must set up a preventative maintenance scheme to ensure that the electrics are maintained safely on an on-going basis. To demonstrate this, you must have an electrician regularly check the installation (usually every 5 years) and provide you with an electrical installation certificate to demonstrate that it is safe.

I was concerned at the time of my visit by the extension cables plugged into one another and suspended from your menu board, suggesting that your electrics have not been looked at for some time (see photographs 39 & 40). You must have an electrician assess this set up and carry out appropriate remedial works. You must also ensure you have the installation and portable appliances checked to ensure they are maintained in a safe condition for continual use. I look forward to seeing the reports at my revisit.

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

22. To demonstrate that your gas installation and appliances have been maintained in a safe condition you must have an annual gas safety certificate issued by a gas safe registered engineer. I look forward to seeing this at my revisit.

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

## **Schedule B (Additional Recommendations)**

1. If food handlers are to continue wearing gloves for handling food then you must ensure you have procedures in place to ensure they can be used safely and train food handlers on these procedures. You must ensure that food handlers only wear a pair of gloves for a single task. Food handlers must wash their hands before putting gloves on and after taking gloves off.
2. You should complete all temperature monitoring (refrigeration, core cooking temperatures and hot hold temperatures) and record these daily. I remind you that fridges should keep food at 8°C and below, foods must be cooked to 75°C and above and kept hot at 63°C and above.
3. Probe thermometers should be checked regularly (monthly) for accuracy. As a helpful reference in doing your own checks, tap water and ice mixture should measure between -1°C to +1°C, and boiling water should measure between 99°C and 101°C. If your thermometer appears not to be working correctly it should be replaced or sent for a service. For further advice refer to the manufacturer's instructions. I strongly recommend these checks are recorded.

4. Free online allergen training can be obtained at:

<https://allergytraining.food.gov.uk/>

Multilingual allergen advice is available at:

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