



Derby City Council

Royal Halal Meat & Bakery, 2-4 Pear Tree Road, Normanton, Derby, DE23 6PY

Date of revisit: 19 February 2025

SCHEDULE A (LEGAL REQUIREMENTS)

Food Hygiene and Safety Procedures

1. I was disappointed that there was still an issue in your bakery area with items out of temperature control. The below high-risk items were found out of temperature control:

- Liver 30.1°C
- Lamb 33°C
- Chicken 37°C

Meat is a high-risk food and will support the growth of food poisoning bacteria. In order to prevent bacteria multiplying to dangerous levels, you must either keep it hot (above 63°C) or cool it as quickly as possible and store it in the refrigerator at or below 8°C prior to being reheated for sale.

Hot food can be kept for service, or on display for sale, for a single period of up to 2 hours at a temperature below 63°C. After 2 hours food must either be thrown away or restored to a suitable temperature (below 8°C or above 63°C) and then kept at that temperature until it can be used safely.

Schedule 4, Paragraphs 2(1), 6 & 7(2), The Food Safety and Hygiene (England) Regulations 2013

2. It was noted that a food handler in the bakery area was not wearing any suitable and clean over-clothing. You must ensure that all persons working in food handling areas wear suitable, clean and where appropriate, protective clothing.

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

3. There was no hygienic hand drying facilities at the wash hand basin in the staff toilet. Washbasins must be provided with soap and hygienic hand drying facilities.

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

Structural Requirements

4. The following areas were found in a dirty condition:-

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Bakery Area

- The floor behind the stainless steel table was dirty.
- The floor behind the rotisserie cooker was dirty.
- The covers for the bread tray units were dirty.

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Raw Meat Area

- The wall/floor junctions under the sink was dirty.
- The floor both sides of the meat counter were dirty.

Rear Preparation Room

- The wall/floor junctions behind the double sink were dirty.
- The wall under the double sink was dirty.
- A ceiling tile was dirty above the wall shelves right hand side.
- The floor to the walk in chiller was dirty.

These areas must be thoroughly cleaned and maintained in a clean condition.
Assimilated Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

5. There was some damage to the wall in the rear preparation room near the walk in chiller. Repair the wall surface to leave it in a sound easy to clean condition.

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

Confidence in Management/Control Procedures

6. Although you had a completed a safe food handling for butcher's pack and had temperature monitoring records (these were not up to date as the record book had been completed and no new temperatures had been recorded since completion) the issues found above under the subheadings Food Hygiene and Safety Procedures and Structural Requirements suggest that this was not being fully implemented. In addition to addressing the issues raised in items 1-5 above, you must read through and review this pack and ensure that that you are fully implementing the controls detailed within it.

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

Recommendation - A Yearly Food Safety Record Book are available to buy through the Council website: www.derby.gov.uk/food-pay. The Yearly Food Safety Record Book is £15 per copy.

SCHEDULE B (RECOMMENDATIONS)

1. I recommend that yourself, the food business operator, carry out refresher food hygiene training as this was last done over 3 years ago. The Level 2 'Food Safety Award in Catering' food hygiene certificate or an equivalent

would be appropriate. The following local organisations run the “Level 2 Food Safety Award in Catering” Course:

Derby College - 01332 836638

Blue Cloud Training - 07946 735287

Food hygiene Consultants - info@foodhygieneconsultants.com) -

07863338372

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Online training is available through companies such as Virtual College and High-Speed Training. This list has been compiled from readily available sources and inclusion does not imply recommendation by Derby City Council, neither does omission imply that other organisations may be unsuitable.