



Derby City Council

**Royal Halal Meat & Bakery, 2-4 Pear Tree Road, Normanton, Derby, DE23 6PY**  
**Date of Inspection: 13 January 2025**

## **SCHEDULE A (LEGAL REQUIREMENTS)**

### **Food Hygiene and Safety Procedures**

1. At the time of the visit the following items were found out of temperature control in the bakery section:

- Chicken 43°C
- Lamb 37.3°C
- Chicken liver 33.4°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. I was told food is changed every 60/90 minutes and a timer used. The timer was found but had not been used that day and the temperature of hot food had not been recorded on the day of the inspection.

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

2. At the time of my visit there were no suitable cleaning solutions on the premises to clean and disinfect food and hand contact surfaces. I was told that this had ran out the previous day. Any surfaces which come into contact with food or the food handler's hands must be regularly cleaned and disinfected to reduce the risks of contamination to food. You must provide a food safe sanitiser that meets either BS EN 1276 or BS EN 13697. You must always ensure that you have sanitiser at the premises. This was purchased later that day.

Food handlers must be trained to check they have an adequate supply of sanitiser available to clean and disinfect food and hand contact surfaces prior to opening and if they do not open until they do.

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

- ~~3. At the time of my visit a sponge scourer on the sink in the raw meat area~~

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which was in a poor condition. In its current state it poses a risk of contamination. Replace these items on a regular basis to minimise the risk of contamination.

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

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4. It was noted that food handlers in the bakery area were 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*

5. There was no hygienic hand drying facilities at the wash hand basin in the rear preparation room or 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**

6. The following areas were found in a dirty condition:

#### Bakery Area

- The wall/floor junctions under the stainless steel table were dirty.
- The filters in the ventilation canopy were dirty.
- The wall/floor junctions behind the rotisserie cooker were dirty.

#### Raw Meat Area

- The wall/floor junctions to the right hand side of the mincing table was dirty.
- The floor under the sink was dirty.
- The floor to the right hand side of the meat counter was dirty.

#### Rear Preparation Room

- The wall/floor junctions left hand side of the stainless steel table were dirty.
- There was mould on the ceiling in front of the walk in chiller.
- The wall/floor junctions behind the double sink were dirty.
- The wall under the double sink was dirty.

This area must be thoroughly cleaned and maintained in a clean condition.

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

7. There was damage to a floor tile in the shop near the butcher's counter in front of the flour room entrance. Replace the tile.

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

8. There were still portions of the protective plastic coating covering the shelf under the griddle in the bakery section. This plastic is put onto to prevent damage to the steel when fitting and is not intended to be left on. This plastic covering must be removed to enable adequate cleaning of the areas affected and to prevent pieces of the plastic finding their way into food.

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

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9. 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**

10. Although you had a completed a safe food handling for butchers pack and had temperature monitoring records (these had not been done the day of the inspection) 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 1-9 above, you must read through and review this pack and ensure that that you are fully implementing the controls detailed within it. I enclose a monthly audit checklist which you can complete each month to check standards are in place.

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

### **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. I enclose a factsheet to remind your responsibilities under health and safety law. You must, however, ensure you manage all risks associated with your business.

11. All electrical circuits and portable appliances must be maintained in a safe condition. A programme of preventative maintenance must be set up for both the fixed installations and portable electrical appliances.
- a. The fixed installation should be inspected and tested in accordance with the current Institute of Electrical Engineers (IEE) Wiring Regulations. As a guide, the installation should be inspected every 5 years.
  - b. All earthed portable appliances that are used on the premises should be tested (PAT test) and you should record such testing. As a guide, the portable appliances should be inspected every 6 -12 months.

**The inspection must be carried out by a competent person and all defects that are identified on the electrical report as requiring urgent attention must be completed immediately.**

A copy of the inspection report and the appliance record should be kept on the premises.

*Regulation 4, Electricity at Work Regulations 1989*

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## **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](mailto:info@foodhygieneconsultants.com)) - 07863338372

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.

**Schedule C – Photographs of Royal Halal Meat & Bakery, 2-4 Pear Tree Road, Normanton, Derby, DE23 6PY**



The wall was damaged next to the walk in chiller in the rear preparation room.



A floor tile was damaged in the shop near the flour room.



The ceiling was mouldy in front of the walk-in chiller in the rear preparation room.



The filters in the ventilation canopy in the bakery area were dirty.





The floor under the sink in the raw area dirty.



Plastic sheeting on the shelf under the griddle in the bakery area.



The sponge in the raw area in a worn condition.