



Derby City Council

Your ref  
Our ref 220714 VB/HM  
Contact [REDACTED]  
email [REDACTED]  
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Fax 01332 643299  
Minicom 01332 640666  
Date 14 July 2022

[REDACTED]  
Al Baraka  
Unit 11, Rosehill Business Centre  
Normanton Road  
Derby  
DE23 6RH

Dear [REDACTED]

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

**Al Baraka, Unit 11, Rosehill Business Centre, Normanton Road, Derby, DE23 6RH**

I refer to my visit of the above premises on Wednesday 6 July 2022 and my discussions with [REDACTED]

The purpose of my visit was to carry out a food hygiene inspection and health and safety education 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:

- Kitchen/Servery
- Front Area

**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. 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.

Continued



## Covid

You must consider and implement controls to ensure that your staff, customers/delivery people who come into your business are protected from the virus and its spread is minimised.

## 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	10
Compliance with structural requirements	5
Confidence in management/control procedures	10
Total score	25
Food hygiene rating	<b>3 – Generally Satisfactory</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.

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## 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 £173 for each re-score visit. Payment must be made on line at [www.derby.gov.uk/food-pay](http://www.derby.gov.uk/food-pay) and the Business Revisit Request form submitted.

## 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.

You must implement the work relating to a change in working practices and cleaning immediately and all other items by 18 August 2022. These items will be checked during the next programmed food hygiene visit.

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]. Any information will be treated in confidence and used solely for performance monitoring and improving our services.

## 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

[REDACTED]

[REDACTED]

Environmental Health Officer

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**Encls:** Inspection Report - Schedules A and B  
Premises' Sticker  
FSA Allergen Matrix  
Health & Safety factsheet – Topics

**Al Baraka, Unit 11, Rosehill Business Centre, Normanton Road, Derby, DE23 6RH**

**Date of Inspection: 6 July 2022**

## **Schedule A (Legal Requirements)**

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

1. The air temperature of the below refrigerators were found to be high:-
  - The top of the display chiller containing drinks and yoghurt was 10.3°C
  - The bottom of the display chiller containing cooked liver and falafel mix was 9.6°C
  - The Beko refrigerator housing vegetables and mascarpone was 10.4°C

Foods stored in these fridges are high-risk and will support the growth of food poisoning bacteria and/or their toxins. Your fridges must operate at a temperature which will keep high-risk foods at, or below 8°C.

You must either adjust or service the refrigerators. If it cannot hold high-risk foods at or below 8°C, then they must be replaced.

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

2. Cleaning and disinfection methods should consist of a two stage process.

**Stage 1** : General clean using a detergent.

This stage involves the physical removal of visible dirt and food particles from surfaces and equipment.

**Stage 2** : Disinfection

Disinfection can only be successfully carried out on thoroughly clean surfaces.

All disinfectants must meet BS EN 1276 or BS EN 13697, or equivalent, and be used in accordance with manufacturers' instructions, specifically contact times and dilution rates.

When using a sanitiser, the two stage cleaning process as described above is still required. You should apply the sanitiser first to provide a clean surface and then again to disinfect, or move to a separate detergent and disinfectant which meets the appropriate BS EN standard.

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

3. At the time of my visit I was told sponges are replaced every 7-10 days which is too long. Replace these items on a regular basis to minimise the risk of contamination.  
*Retained Regulation (EC) No. 852/2004, Annex II, Chapter V, Paragraph 1(b)*

Continued

4. Though no cooking/preparation was taking place at the time of the visit I asked what protective clothing was worn and none could be found. You must ensure that when working in food handling areas suitable, clean and where appropriate, protective clothing is worn.

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

### **Structural Requirements**

5. The inside of the bottom of the open fronted display chiller was dirty. This area must be thoroughly cleaned and maintained in a clean condition.  
*Retained Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1*
6. The door seal of the bottom of the open topped chiller was dirty. Clean the door seal.  
*Retained Regulation (EC) No. 852/2004, Annex II, Chapter V, Paragraph 1(a)*
7. At the time of my visit it was unclear when the ducting had last been cleaned. The ducting must be thoroughly cleaned and maintained in a clean condition thereafter. This is to prevent a fire hazard and ensure it is working effectively. This should be done at least once a year or more frequently if necessary.

**I remind you that if you have a fire as a result of not having your ducting cleaned on a regular basis then you may not be insured.**

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

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

8. At the time of my visit there was no food safety management system in place. You are required to have a written food safety management system.

For this purpose you must:

- Identify relevant hazards and any associated checks or procedures in your business that are needed to make certain that the food you produce is safe;
- Put in place practices and procedures that would control potential problems;
- Document the above and maintain monitoring records.

To comply with this legal requirement you can complete and follow the Food Standard Agency's 'Safer Food, Better Business' (SFBB) pack which can be downloaded from [www.food.gov.uk/business-industry/caterers/sfbb/](http://www.food.gov.uk/business-industry/caterers/sfbb/) or write your own procedures. You must make sure that your documented food safety management system accurately reflects your procedures/controls.

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Once your documented food safety management system has been completed you must ensure that all staff are aware of its existence and follow these procedures. You must also ensure that once up and running verification checks are completed which if using the SFBB pack the four weekly reviews are completed. Also see recommendation 7.

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

## Allergens

9. Allergen labelling rules require food businesses that provide non-pre-packed foods or loose foods to identify any allergenic ingredients.

There are 14 listed allergens that need to be considered and you will have to supply information for every item on your menu that contains any of these 14 allergenic ingredients. Further guidance for businesses on meeting this legal requirement can be found at <http://www.food.gov.uk/business-industry/allergy-guide>  
<https://www.tradingstandards.uk/practitioners/food-allergen-resource>

I look forward to reviewing your allergen information at my next inspection. I enclose the Food Standards Agency's allergen matrix for your convenience.  
*Regulation 5, The Food Information Regulations 2014*

## Health and Safety

At the time of my visit you were due a health and safety inspection. However with central government's relaxation of health and safety enforcement, this authority is only undertaking inspections of high risk premises (which you are not).

However I did note the following matters which require your attention:

10. In order to comply with the Electricity at Work Regulations 1989, all electrical circuits and appliances must be maintained in a safe condition. To achieve this, a programme of preventative maintenance must be set up to identify and remedy defects to both the fixed installations and portable electrical appliances before they can cause danger.  
*Electricity at Work Regulations 1989, Regulation 4*

Refer to Recommendation 8 for guidance on complying with this requirement.

11. All employees and self-employed person must ensure that gas appliances are maintained in a safe condition so as to reduce the risk of explosion, fires and poisoning from carbon monoxide.

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Effective maintenance usually involves regular examination by a competent person who is on the Gas Safe Register. Please send me a copy of your recent gas certificate to show how you have determined your equipment is safe. This may involve you arranging for all gas appliances to be examined as part of a preventative maintenance program.

**ALWAYS** check the gas engineer you employ is on the Gas Safer Register and trained to work on the appliance you have in your premises **BEFORE** allowing them to carry out the work.

*The Gas Safety (Installation and Use) Regulations 1998*

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

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

1. I recommend that yourself, the food business operator, carry our refresher food hygiene training as 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.

2. I recommend that an independent fridge thermometer is used to check the accuracy of the fridges built-in thermometer.

An air temperature of 5°C, or below, should ensure a product temperature of 8°C, or below.

3. I recommend that you frequently monitor and record the working air temperatures of refrigeration equipment so that you can ensure that correct temperatures are being maintained. To ensure that particular recordings can be traced, the name of the person and the date and the time of the day should be included in the records.
4. I recommend that you adopt the following target temperatures:

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Refrigerator air temperature	5°C or below
Freezer air temperature	-18°C or below
Cooking/reheating food	a core temperature of 75°C or more
Hot holding temperature once food has already been cooked or reheated	a core temperature of 63°C or more

5. I recommend that you introduce a system of date coding for high-risk foods to ensure stock is rotated and is not used beyond its shelf life.

You should consider an appropriate shelf life for your products; current Government advice is day of production plus 2, or a maximum of 48 hours.

6. Rapid cooling within 90 minutes can be achieved by reducing the portion size, either by cutting food into smaller pieces or by decanting into several smaller shallow containers. Liquids can be cooled more quickly by placing the container in a water or ice batch and stirring the liquid to bring the temperature down.

7. 'Safer Food, Better Business' and a Yearly Food Safety Record Book are available to buy through the Council website: [www.derby.gov.uk/food-pay](http://www.derby.gov.uk/food-pay)

'Safer Food, Better Business' is £18 per copy  
The Yearly Food Safety Record Book is £13 per copy

8. The fixed installation should be inspected and tested in accordance with the current Institute of Electrical Engineers (IEE) Wiring Regulations.

All earthed portable appliances that are used on the premises should also be tested and you should record such testing. This record should contain the following information: 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.

**All defects that are identified as requiring urgent attention must be completed immediately.**

A copy of the inspection report and the appliance record should be kept on the premises. The installation and appliances should be regularly checked at intervals as recommended by your contractor.