



Derby City Council

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

Team	Food and Safety Team
Contact	[REDACTED]
Our ref	240226 VB/HM
Email	[REDACTED] k
Tel	[REDACTED]
Deaf people can text	07774 333 412
Date	26 February 2024

Dear [REDACTED]

Food Safety and Hygiene (England) Regulations 2013, Assimilated EC Regulation 852/2004 and Assimilated EC Regulation 178/2002

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

I refer to my visit of the above premises on Tuesday 20 February 2024 and my discussions with [REDACTED]. The purpose of my visit was to carry out a food hygiene inspection of the kitchen/servery.

I based my food hygiene inspection upon potential food poisoning hazards, contamination risks and control measures.

Inspection Report

I have enclosed a copy of your inspection report. I have tried to summarise what was wrong and what you now need to do to ensure compliance with food hygiene legislation.

This inspection report contains only those issues identified at the time of the inspection. It is not an exhaustive list of what you need to do to comply with the law.

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:

Continued

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Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5
Confidence in management/control procedures	20
Total score	35
Food hygiene rating	2 – Improvement Necessary

Details of how your rating was calculated are contained on our website, 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 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.

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. Paper copies of forms can be provided on request.

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 £197 for each re-score visit. Payment must be made on line at www.derby.gov.uk/food-pay and the Business Revisit Request form submitted.

Continued

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 **13 May 2024**. 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] [REDACTED]holm 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] k
Environmental Health Officer

Encls: Inspection Report – Legal Requirements / Recommendations
Premises' Sticker

Copy to: [REDACTED]

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

Date of Inspection: 20 February 2024

Food Hygiene And Safety Procedures

Item	Findings at Visit	Photographs Taken at Time of Visit	Schedule A - Legal Requirements	Schedule B - Recommendations of Good Practice
1.	<p>The following item was found past its given use by date:-</p> <ul style="list-style-type: none"> 1 X partially used bag of Meadow Fresh strong wild rocket with a use by date of 6 February 2023. 	No photographs taken.	<p>The “use by” date is the date until which the manufacturer of the food guarantees it is safe to eat. It is an offence to sell or use food beyond its “use by” date. You must check your goods regularly to ensure efficient stock rotation and ensure that all foods are removed after their “use by” date.</p>	
2.	<p>It was unclear as to how often gloves were changed.</p>		<p>Ensure that food handlers’ hands are washed thoroughly before putting gloves on and after taking them off. Gloves should be disposable and should always be changed between the handling of raw and ready-to-eat foods.</p> <p>Gloves should also be changed before handling ready-to-eat food if they have come into contact with any</p>	

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			surface or objects not designated as clean, or when gloves become damaged.	
3.	There were still portions of the protective plastic coating covering on the stainless-steel wall above the shelf above the range cooker.		This plastic is put onto to prevent damage to the steel/plastic 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.	
4.	At the time of my visit food handlers were only undertaking a one-stage clean		<p>I remind you that to adequately clean and remove bacteria to a safe level cleaning and disinfection methods must consist of a two-stage process.</p> <p>Stage 1 : General clean using a detergent. This stage involves the physical removal of visible dirt and food particles from surfaces and equipment.</p> <p>Stage 2 : Disinfection Disinfection can only be successfully carried out on thoroughly clean surfaces.</p> <p>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.</p> <p>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.</p>	
5.	At the time of my visit I was told sponges are replaced weekly which is too long.		Replace these items on a regular basis to minimise the risk of contamination.	

Structural Requirements

Item	Findings at Visit	Photographs Taken at Time of Visit	Schedule A - Legal Requirements	Schedule B - Recommendations of Good Practice
6.	The front of the Beko refrigerator was dirty, the floor to the right hand side of the pot wash was dirty and the shelf above the range cooker was dirty.	No photographs taken.	These areas must be thoroughly cleaned and maintained in a clean condition.	
7.	There was cardboard on the floor to the left hand side of the range cooker.		You must stop using cardboard as a floor covering in food preparation areas as it is absorbent and not capable of being cleaned.	
8.	There was a lot of items on worktops and near to the cupboards.			The premises should be kept in an orderly manner to reduce the risk of food contamination and aid cleaning.

Confidence In Management/Control Procedures

Item	Findings at Visit	Photographs Taken at Time of Visit	Schedule A - Legal Requirements	Schedule B - Recommendations of Good Practice
9.	At the time of my visit you had a copy of the Safer Food Better Business pack. However, this had not been completed.	No photographs taken.	You are required to have a written food safety management system. For this purpose you must:	I recommend that you frequently monitor and record both refrigeration and hot food core temperatures so that you can ensure that correct

			<ul style="list-style-type: none"> • 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. <p>To comply with this legal requirement you can complete and follow the Food Standard Agency's 'Safer Food, Better Business' (SFBB) pack or write your own procedures. You must make sure that your documented food safety management system accurately reflects your procedures/controls.</p> <p>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.</p> <p>Failure to have this system in place at the revisit may result in legal action being taken as this has been mentioned on two previous visits to the premises.</p>	<p>temperatures are being achieved. To ensure that particular recordings can be traced, the name of the person and the date and time should be included in the records.</p>
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Allergen Management

Item	Findings at Visit	Photographs Taken at Time of Visit	Schedule A - Legal Requirements	Schedule B - Recommendations of Good Practice
10.	At the time of my visit you had an allergen matrix, but this had not been completed.	No photographs taken.	<p>Allergen labelling rules require food businesses that provide non-pre-packed foods or loose foods to identify any allergenic ingredients.</p> <p>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.</p> <p><i>Regulation 5, The Food Information Regulations 2014</i></p> <p>This item is outstanding from my previous inspection letter and requires urgent attention to ensure compliance.</p> <p>I have forwarded your business details to the Council's Trading Standards Team as they are responsible for enforcing this legislation.</p> <p>Contact Trading Standards for guidance on 01332 640780. 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</p>	<p>I recommend that the free Food Standards Allergen training is completed which can be found at:- https://allergytraining.food.gov.uk/</p>



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