

Chief Executive's Office

Service Lead – Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]12/00163/COMM Your Ref:

Date: 2 July 2019

If phoning or calling please ask for [REDACTED]

[REDACTED]
Tam's Brig Convenience Store
4 Prestwick Road
Ayr
South Ayrshire
KA8 8LA

Dear [REDACTED]

Premises: 4 Prestwick Road Ayr South Ayrshire KA8 8LA

I refer to my visit to the above premises on 25th June 2019 at approximately 11:00 and now enclose details of my findings as discussed with you at the time of the inspection.

The attached schedules detail works, which require your attention.

Schedule A details the actions required to comply with the food hygiene regulations

Schedule B details the work needed to comply with food standards regulations i.e. matters relating to the quality, composition, labelling, presentation and advertising of food.

Schedule C details recommendations for food hygiene and/or food standard improvement. You are not required to act on these recommendations; however, they are considered best practice and are based on industry guidance and my experience from visiting many other food businesses. I believe you and your business will benefit from the improvements listed in this Schedule.

A further inspection will be carried out on the 9th July 2019 at 10am, when it will be expected that all matters reported in Schedule A will have been rectified. Failure to do so will result in further enforcement action being taken against you.

Food Hygiene Information Scheme

Improvement Required

As part of this inspection, the level of compliance with food hygiene legislation within your business was assessed for the purpose of the Food Hygiene Information Scheme. Your business has been classified as **'Improvement required'**.

Once you have rectified all matters raised detailed in **Schedule A** you can request a reassessment visit to review your Food Hygiene Information Scheme status.

Further information on the Food Hygiene Information Scheme is available on our website at www.south-ayrshire.gov.uk/environmentalhealth.

South Ayrshire Council seeks to follow the guidance of the Government and the Food Standards Scotland in treating all businesses fairly, consistently and in proportion to the risks involved. If you have any concerns about the manner in which the inspection was carried out or the implications of any of the issues raised, then you can contact my manager at Environmental Health, Burns House, Burns Statue Square, Ayr. Telephone: 0300 123 0900.

Yours sincerely,



Environmental Health Officer

SCHEDULE A – Food Hygiene

Food Hygiene (Scotland) Regulations 2006 EC Regulation 852/2004

1. Canned and dried foods were stored in the lavatory area. The toilet pan and wash hand basin were not located in a secure unit, the wall panels were not fitted from the ceiling to the floor surface thus allowing large gaps and a door was not provided therefore allowing the lavatory to opening directly into a food storage area.

This matter was brought to your attention on 15th June 2017 by [REDACTED] Environmental Health Officer and a letter dated 20th June 2017 advised that you were to remove any stock from toilet and reinstate door.

(EC Regulation 852/2004, Annex II, Chapter I)

The toilet requires to be constructed to ensure that it does not open directly into rooms in which food is handled or stored to minimise the risk of air-borne contamination.

The toilet must be provided with an adequate flush lavatory connected to an effective drainage system, adequate ventilation, adequate lighting, a washbasin with hot and cold running water and materials for cleaning hands and for hygienic drying.

The walls, floors and ceiling are to be constructed of material which is impervious and of sound condition to allow easy cleaning/disinfection.

When fully constructed the door should be kept closed to prevent the toilet leading directly into a room where food is stored and handled.

It is my intention to revisit the premises on 9th July to assess compliance with this matter.

2. Monitoring records for temperatures of the refrigerator and freezer unit for high risk foods were not documented.

(EC Regulation 852/2004, Chapter II, Article 5)

These records must be completed on a daily basis during operation as they provide evidence that the food is being stored safely on the premises.

SCHEDULE B – Food Standards

Food Information (Scotland) Regulation 2014 Regulation (EU) 1169/2011

No contraventions at the time of the inspection.

SCHEDULE C –Recommendations

1. The chest freezer in the main shop area was heavily iced up. During discussions it was indicate that this is a result of customers failing to close the lid properly and this is monitored on a regular basis. It is recommended that the unit be defrosted to ensure it operates effectively.

As discussed foods should not be stored above the manufacturer's marked load lines of the freezer unit to ensure safe temperatures are maintained within the food manufacturer's specified storage limit.

2. With reference to cleaning the refrigerated display unit which is used to display/store prepacked raw and ready to eat foods it is recommended that you use a BS EN 1276:1997/13697 compliant sanitiser at the correct dilution/contact time and single use disposable cloths.