

## Chief Executive's Office

Service Lead – Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]/13/00162/COMM Your Ref:

Date: 4 July 2019

If phoning or calling please ask for [REDACTED]

The Tee-Room  
5 Harling Drive  
Troon  
South Ayrshire  
KA10 6NF

Dear Sir/Madam

**Premises: 5 Harling Drive Troon South Ayrshire KA10 6NF**

I refer to my visit to the above premises on the 2<sup>nd</sup> of July 2019. At the time of inspection I was accompanied by my colleague Environmental Health Officer [REDACTED]. I now enclose the details of my findings as discussed with [REDACTED] at the time of inspection. **A revisit will be made to your business on Monday the 5<sup>th</sup> of August 2019 at approximately 10:30 a.m. At this time it shall be expected that all items detailed within this letter will have received your attention. If they have not and similar failings are noted then I would advise you that consideration will be given to sending a report to the Procurator Fiscal recommending that legal action be taken against you.**

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.

### 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](http://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 faithfully,



**Environmental Health Officer**

## SCHEDULE A – Food Hygiene

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

1. The extraction ventilation system in the kitchen was not working. This was resulting in a build-up of grease on the walls and ceiling in the kitchen. There was also an accumulation of grease within the ventilation ducting.

*(EC Regulation 852, Annex II Chapter I)*

**You must ensure that the ventilation system is repaired such that a suitable and sufficient means of ventilation is provided within the kitchen. The ventilation ducting must also be deep cleaned. A Hygiene Improvement Notice Ref. SA/FH/19/002 has been issued requiring that this matter is rectified. This notice requires to be complied with by the 31<sup>st</sup> of July 2019.**

2. The dishwasher was not connected to a drainage system.

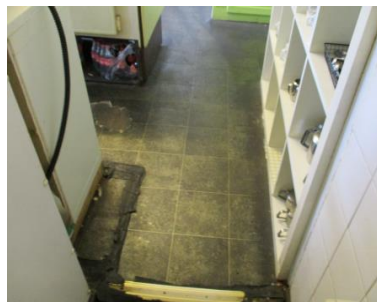
*(EC Regulation 852, Annex II Chapter I)*

**The dishwasher must be provided with an adequate drainage system. A Hygiene Improvement Notice Ref. SA/FH/19/003 has been issued requiring that this matter is rectified. This notice requires to be complied with by the 31<sup>st</sup> of July 2019.**

3. Sections of the floor covering in the kitchen, front servery, and public area were damaged.

*(EC Regulation 852, Annex II Chapter I)*

**The damaged sections of floor covering must be suitably repaired. The floor covering must be rendered in a sound condition capable of being kept clean. A Hygiene Improvement Notice Ref. SA/FH/19/004 has been issued requiring that this matter is rectified. This notice requires to be complied with by the 31<sup>st</sup> of July 2019.**



4. The standard of deep cleaning in the premise was poor in particular in the following areas:-
  - There was a build-up of grease and dirt at the side of the deep fat fryer.
  - There was a build-up of dirt and grease inside many of the cupboards within the kitchen.
  - Dirt grease and mould growth were present on the boarded up window in the kitchen.
  - Dirt grease and mould growth were present on the pipes in the kitchen beside the sink.
  - The mesh curtain in the kitchen was dirty.
  - The wall behind the bin in the kitchen was dirty. The exterior of the bin was also dirty.
  - The seal of the Hotpoint refrigerator was dirty. Rust was also present on the bottom of this fridge.

- There was a build-up of ice within the upright freezer.
- The wall and the cupboard under the window beside the servery area were dirty.
- The redundant slush machines stored beside the servery were dirty.
- The storage cupboards, under the display unit in the servery area, were dirty. Sections of the cupboard doors were broken and dirty. There was also a build-up of dirt on the side of the display unit.
- The interior of the freezer located in the public area was dirty.
- The window frames and sections of the walls in the public area were dirty mould growth was present.
- The wall behind the wash hand basin in the toilet compartment was dirty.
- The toilet door was dirty.
- The interior of the Beko fridge was dirty.

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

**These areas require to be thoroughly cleaned and thereafter they must then be maintained in a clean condition. Any necessary repairs must also be actioned.**



5. An effective stock rotation system was not in place. Black puddings were being stored within one of the fridges beyond their Use By Date of 01 07. Several foods stored within freezers had no durability indication.

*(Regulation (EC) No 852/2004 Chapter II Article 5)*

**An effective stock rotation system must be put in place in line with your Cooksafe food safety system.**

6. A dirty threadbare dishtowel was being stored on top of food packaging in the kitchen area.

*(EC Regulation 852/2004, Annex II, Chapter IX)*

**Only clean dishtowels which are in a sound condition should be use; in order to protect foods from the potential risk of contamination.**

7. The exterior door is ill-fitting there was a gap at the bottom of this door.

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

**The door must be pest proofed so that there are no gaps which could allow the ingress of pests.**

## **SCHEDULE B – Food Standards**

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

No matters raised.

## **SCHEDULE C –Recommendations**

No matters raised.

## **Health & Safety at Work**

- 1. You must demonstrate that the cooker in use at the premises is safe. Accordingly a current gas safety test certificate should be provided to confirm that the cooker is safe. This certificate must be issued by a Gas Safe registered engineer licenced to work on commercial gas appliances. The safety inspection also takes into account the suitability of the ventilation system in place in the premises (*The Gas Safety (Installation & Use) Regulations 1998, Regulations 4 and 35*).**
- 2. You must provide evidence to confirm that the ventilation ducting has been effectively deep cleaned so as to ensure safety (*Health and Safety at Work etc. Act 1974 Section 3*).**