

Economy, Neighbourhood and Environment

Executive Director: Lesley Bloomer



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Our Ref: /17/00017/COMM Your Ref:

Date: 5 October 2017

If phoning or calling please ask for

Portland Fish Restaurant

21 Portland Street

Troon

South Ayrshire

KA10 6AA

Dear

Food Hygiene (Scotland) Regulations 2006

EC Regulation 852/2004

Premises: 21 Portland Street Troon , South Ayrshire KA10 6AA

I refer to my visit to the above premises on 15/09/2017 September 2017 when I was accompanied by a Food Safety Officer. A Hygiene Improvement Notice SA/FH/17/015 was served at this time as you had failed to put in place, permanent procedures based on HACCP principles. **This Notice expires 14/12/2017.** You also failed to take up the business support offered to you by this department within the allocated 3 month period.

I now enclose details of my findings as discussed with you at the time of visit.

The attached schedules detail work, which require your attention.

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

A further inspection will be carried out to check compliance with this Hygiene Improvement Notice, upon expiry. Failure to comply with this Notice, will result in a report being made to The Procurator Fiscal.

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 faithfully,

Food Safety Officer

SCHEDULE A – Food Hygiene

1. You have failed to implement a food safety system based on the principles of HACCP. In particular, the following matters were noted:
 - Delivery temperatures were not being monitored
 - Refrigerated and frozen storage temperatures were not being monitored
 - Cooking temperatures were not being monitored
 - Re-heating temperatures were not being monitored
 - Hot-holding temperatures were not being monitored
 - Cooling times were not being controlled
 - An effective stock rotation system was not in place/being maintained.

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

You must put in place, implement and maintain a food safety system based on the following HACCP principles:

Identify any hazards that must be prevented, eliminated or reduced to acceptable levels.

Identify the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels.

Establish critical limits at critical control points which separate acceptability from unacceptability.

Establish and implement effective monitoring procedures at critical control points.

Establish corrective actions when monitoring indicates that a critical control point is not under control.

Establish procedures which shall be carried out regularly to verify the above measures.

Establish documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the above measures.

When any modification is made to a product or process, a review of the food safety system should be carried out to reflect these changes.

The Cooksafe guidance provided at the time of inspection will assist in compliance with this point.