

Chief Executive's Office

Service Lead – Trading Standards & Environmental Health: [REDACTED]



Burns House, Burns Statue Square, Ayr, KA7 1UT

Tel: [REDACTED]

E-mail: [REDACTED]

Our Ref: [REDACTED] Your Ref:

Date: 11 October 2018

If phoning or calling please ask for [REDACTED]

Harbour Bar
169 - 173 Templehill
Troon
South Ayrshire
KA10 6BH

Dear Sir/Madam

Food Hygiene (Scotland) Regulations 2006

EC Regulation 852/2004

Premises: 169 - 173 Templehill Troon South Ayrshire KA10 6BH

I refer to my visit to the above premises on 4th October 2018 and now enclose details of my findings as discussed with [REDACTED]

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, 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. **a revisit will be made in approximately 4 weeks' time if a considerable improvement is not achieved by this date then consideration will be given to instigating formal action".**

All matters reported in **Schedule A and B** must be rectified within **3 months**.

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




Environmental Health Officer

SCHEDULE A – Food Hygiene

<p>1.</p>	<p>An effective stock rotation system was not in place for the business. Numerous foods were being stored in the refrigerator beyond their acceptable shelf life namely: salsa produced on 28/09/2018, pulled pork produced on the 29/09/2018, steak pie filling produced on 30/09/2018 and 01/10/2018. Also numerous foods were identified that had no durability indication.</p> <p><i>(EC Regulation 852/2004, Chapter II, Article5)</i></p> <p>You must ensure that an effective stock rotation system is in place for the business which is in line with your Cooksafe food safety system.</p>	
<p>2.</p>	<p>The standard of hygiene in the premise was poor in particular in the following areas:-</p> <ul style="list-style-type: none"> • There was a general build-up of dirt and grease on the walls throughout the kitchen area. • Both the interior and exterior of the salad fridge were dirty. • There was a build-up of grease and carbon on the side of the Yeoman grill. • There was a build-up of flying insects in the electronic insect killer located in the kitchen. <i>(See photo opposite)</i> • The interior of the microwave was dirty. • The exterior of the refuse bin located in the kitchen was dirty. • There was a build-up of dirt under the wash hand basin in the kitchen. • The external door leading into the kitchen was extremely dirty. <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>These areas require to be thoroughly cleaned. Thereafter they must be maintained in a clean condition.</p>	
<p>3.</p>	<p>The wash hand basin located in the kitchen area had pulled loose from the wall. <i>(See photo opposite)</i></p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>This wash hand basin requires to be secured to the wall.</p>	

4.	<p>Flaking paint was present on the wall beside the external door in the kitchen.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>All flaking paint must be removed then this area should be repainted.</p>
5.	<p>Open bread rolls were being stored in direct contact with a damaged galvanised shelf thereby exposing these bread rolls to the potential risk of contamination. <i>(See photo opposite)</i></p> <p><i>(EC Regulation 852/2004, Annex II, Chapter IX)</i></p> <p>Foods must always be stored in a manner which protects them from the potential risk of contamination. The damaged galvanised shelf requires to be suitably repaired such that it is rendered in a sound condition capable of being kept clean.</p> 
6.	<p>Uncovered pie casings were being stored in the freezer.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter IX)</i></p> <p>All foods stored in freezers require to be covered to protect the food from the potential risk of contamination.</p>
7.	<p>A section of the plaster, on the wall in the storage area beside the kitchen, was damaged. Mould growth was also present in this area.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>All mould growth must be removed and the damaged section of plaster suitably repaired in a manner which renders this area capable of being kept clean.</p>
8.	<p>Sections of the flooring in the storage area beside the kitchen were damaged and had been repaired using sticky tape. The tape had become unstuck</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>The damage sections of flooring must be suitably repaired in a permanent manner which renders these areas in a sound condition capable of being kept clean.</p>

9.	<p>A section of the floor covering behind the bar was damaged.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>The damage section of flooring must be suitably repaired in a permanent manner which renders this area in a sound condition capable of being kept clean.</p>	
10.	<p>The gents and ladies toilets in the premise were in a poor condition. It is however appreciated that these areas are scheduled for renovation. The following matters were noted:-</p> <p><u>Gents Toilet</u></p> <ul style="list-style-type: none"> • The ledge beside the wash hand basin was dirty mould growth was present. <i>(See photo opposite)</i> • The floor was damaged. • Flaking paint was present on the wall behind the toilet. • <p><u>Ladies toilet</u></p> <ul style="list-style-type: none"> • Flaking paint was present on the window sill. • Mould growth was present on the grout behind the wash hand basin. • The external door was dirty • The radiator was rusted. <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>These matters must be rectified. Both toilets must be maintained in a sound condition and kept clean.</p>	

SCHEDULE B – Food Standards

1. Although an allergen matrix was in use at the premise it was not comprehensive. The soups prepared on the premise were not included.

(Food Information (Scotland) Regulations 2014, Regulation 5).

You must provide comprehensive accurate information for your customers with regarding the presence of specified allergenic ingredients within foods sold at your business. The specified allergenic ingredients are; celery, cereals containing gluten, crustaceans, eggs, fish lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphur dioxide (at concentrations of more than 10 mg/kg or 10 mg/litre) .

Accordingly where an allergen matrix is in use at the premise you must ensure that all foods prepared and sold at the premise are included.

SCHEDULE C – Food Hygiene/Food Standards Recommendations

1. No food hygiene training certificates were available for inspection. You must ensure that all food handlers engaged in your business have received adequate food hygiene training to a level commensurate with their work activities. Accordingly this would require that all food handlers handling open high risk foods must be: Trained to a level appropriate to their work activities, i.e. initially to at least REHIS Elementary Food Hygiene level or equivalent, and/or supervised and instructed in food hygiene matters to a level appropriate to their work activities.

Food hygiene training certificates should be made available for inspection at your next programmed inspection.