

## Chief Executive's Office

Service Lead – Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]/15/00087/COMM Your Ref:

Date: 10 May 2019

If phoning or calling please ask for [REDACTED]

Chef's World Buffet  
35 Main Street  
Dundonald  
South Ayrshire  
KA2 9HH

Dear Sir/Madam

### **Premises: 35 Main Street Dundonald South Ayrshire KA2 9HH**

I refer to my visit to the above premises on 9th May 2019 and now enclose details of my findings as discussed with [REDACTED], Director.

During this inspection I investigated a recent complaint allegation concerning an accumulation of refuse to the outside rear of your business. I noted that there was an accumulation of waste materials, including empty containers, boxes, fridges, chairs and containers of waste oil. As discussed, you must make arrangements for the authorised disposal of these materials and ensure that this area is kept in a clean, tidy condition.

The standard of cleanliness found within the premises at the time of my inspection was unsatisfactory, giving cause for concern. Food premises must be kept in a clean, hygienic condition. In view of the number of cleaning matters identified, I would recommend that a cleaning schedule is provided.

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 in 4 weeks, when it will be expected that all matters reported in Schedule A will have been rectified. Failure to do so may result in enforcement action being taken against you.

#### **Food Hygiene Information Scheme**

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,



**Food Safety Officer**

## SCHEDULE A – Food Hygiene

### Food Hygiene (Scotland) Regulations 2006

#### EC Regulation 852/2004

1. You have failed to maintain your documented food safety procedures based on the HACCP principles. In particular the following matters were identified:
  - a. Foods prepared on the premises were not marked or labelled with the date of preparation and/or a use by date.
  - b. Cheesecakes were not marked or labelled with the date of defrosting and/or a use by date.
  - c. Temperature records had not been completed since 28/1/19. There was no recording of the cooling times of food, e.g. tandoori chicken, pakora or rice, to demonstrate that they were cooled within 90 minutes prior to refrigeration in accordance with documented procedures. In addition, there were no records of the storage temperature of foods within fridges and freezers in the store room.
  - d. Large containers for raw food were not clearly identified to minimise any risk of cross contamination. These containers are not disinfected using the mechanical dishwashing machine.

*(EC Regulation 852/2004, Article 5)*

**You must maintain documented food safety procedures based on HACCP principles. Those matters detailed must receive attention.**

**Foods prepared on the premises, must be marked or labelled with the date of preparation and/or a use by date for stock control purposes.**

**Foods must be marked or labelled with the date of defrosting and/or a use by date for stock control purposes.**

**Temperature records must be completed daily and kept on the premises for inspection. The temperature of foods stored within the fridges and freezers in the outside store room must be monitored and recorded daily. The cooling times of food must also be recorded daily.**

**Where equipment is not disinfected using the mechanical dishwashing machine, e.g. large containers, separate equipment must be used for raw food to minimise any risk of cross contamination. Large containers for raw food must therefore be clearly identified.**

2. The following areas were dirty:
  - a. The shelf underneath the washing up sinks (storing cleaning chemicals)
  - b. The outside surfaces of cleaning material containers
  - c. The wall/pipework to the side of the cooking equipment
  - d. The shelf above the cooking equipment, storing ingredients
  - e. Wooden supports on the preparation surface
  - f. Shelving within the walk in chill
  - g. Floor edges within the walk in chill
  - h. Floor edges and underneath equipment (kitchen)
  - i. Shelving under the cooking equipment
  - j. Seals of fridges and freezers (mould growth present)
  - k. The ceiling within the kitchen
  - l. Filters in the extraction canopy
  - m. Ingredient shelving within the kitchen
  - n. The floor within the store room (food spillage present)
  - o. Shelving within the bar
  - p. Electrical switches
  - q. The screen door at the rear entrance to kitchen
  - r. The outside bin storage area

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

**These areas must be cleaned and maintained in a clean condition.**

3. The following equipment was dirty:
  - a. Containers storing ingredients (above the cooking equipment)
  - b. The tin opener and holding unit (kitchen)
  - c. Plastic drawers storing spices (kitchen)
  - d. Food storage containers (store room)
  - e. The stainless steel storage unit opposite the cooking equipment
  - f. The door of the upright freezer (kitchen).

- g. The controls of the cooking range (grease build up)

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

**This equipment must be cleaned and maintained in a clean condition.**

- 4 Pakora was being cooled next to an uncovered waste bin, containing refuse. Pakora was therefore not being cooled under hygienic conditions and may be exposed to contamination.

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

**Foods must be cooled under hygienic conditions to protect them from contamination. The waste bin must be suitably relocated away from the food cooling area.**

- 5 Food containers were stored on the floor within the kitchen, therefore may be exposed to contamination.

*(EC Regulation 85/2004, Annex II, Chapter V)*

**Food containers must be stored under hygienic conditions. They must be stored raised off the floor.**

- 6 Containers of food were stored on the floor of the walk in chill, therefore were not being stored under hygienic conditions.

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

**Foods must be stored raised off the floor to protect it from contamination.**

- 7 There was flaking paint on the ceiling within the kitchen.

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

**The flaking paint must be removed and the ceiling suitably finished to permit cleaning.**

- 8 The seals of fridges and freezers were damaged / torn.

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

**The seals must be suitably repaired or replaced.**

- 9 The screen door at the rear entrance to the kitchen was damaged / holed.

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

**The door must be suitably repaired to prevent ingress of flying insects.**

10. Filters were missing from the extraction canopy.

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

**The filters must be replaced so that the extraction system can operate effectively.**

11. There was an accumulation of refuse to the rear of the premises. This included discarded chairs, fridges, food containers and packaging. There was also a large accumulation of waste oil stored which included uncovered containers of oil, which may attract pests.

*(EC Regulation 852/2004, Chapter VI)*

**Food waste and other refuse must be deposited in closable containers. Adequate provision must be made for the disposal of food waste and other refuse. This accumulation must be removed and the area thereafter kept in a clean, tidy condition.**

## **SCHEDULE B – Food Standards**

### **Food Safety Act 1990**

1. You were advertising “Coke” on your drinks menu, when cola which is not the “Coke” brand is served. You are therefore misleading customers as to the true nature of the food being sold.

*(Food Safety Act 1990, section 15)*

**You must remove the brand name “Coke” from your menu, unless this product is provided as advertised.**

## **SCHEDULE C –Recommendations**

1. Eggs should be stored in the fridge and removed around 30 minutes prior to use to bring them back to room temperature.
2. Copies of food hygiene training records should be kept on the premises to demonstrate compliance with the food hygiene training requirement.
3. In view of the number of cleaning matters requiring attention, a cleaning schedule should be implemented detailing areas to be cleaned, cleaning chemicals, equipment, method of cleaning and cleaning frequency.
4. Disposable plastic aprons should be provided to be worn by food handlers when preparing raw food.