

## 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: [REDACTED]

Date: 12 October 2018

If phoning or calling please ask for [REDACTED]

Uno's  
88 Sandgate  
Ayr  
South Ayrshire  
KA7 1BX

Dear Sir/Madam

**Food Hygiene (Scotland) Regulations 2006**  
**EC Regulation 852/2004**  
**Premises: 88 Sandgate Ayr South Ayrshire KA7 1BX**

I refer to my visit to the above premises on 8th 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.

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](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,

A black rectangular redaction box covering the signature area.

## SCHEDULE A – Food Hygiene

1. There was evidence of food waste below and behind equipment

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

**This food waste requires to be removed and the areas cleaned and kept clean on a daily basis.**

2. The surfaces of the following pieces of equipment were found to be dirty :the range cooker, the refrigerator doors, the chest freezers, the walk-in chill unit and the sink splash backs and supports for shelving

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

**These pieces of equipment must be thoroughly cleaned and thereafter maintained in a clean condition.**

3. The hand contact surfaces on the doors and handles of the refrigerators and freezers and light switches were dirty in places.

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

**These pieces of equipment must be thoroughly cleaned and thereafter maintained in a clean condition.**

4. Various pieces of disused equipment such as deep fat fryers, mixing bowl and stand being stored in the rear prep/storage area were dirty.

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

**This equipment requires to be cleaned and be kept clean or removed from the premises**

5. Several plastic containers used for storing foods were broken, cracked and dirty.

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

**Defective containers must be discarded because they can no longer be effectively cleaned, so as to minimise any risk of contamination to food.**

6. The floor covering in the rear prep/storage area was damaged from being worn down by the door from the walk-in chill wearing it away. The door is poorly fitting and jams on the floor.

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

**You should repair the door so that it no longer damages the floor and that area of floor covering must be repaired or replaced as necessary, so that it is in a sound condition and can be cleaned.**

7. A number of laminated edges of [shelving / cupboard doors] in the front shop; were defective, exposing bare chipboard.

*(EC Regulation 852/2004, Annex II, Chapter 1)*

**These surfaces are absorbent, they cannot be effectively cleaned, therefore they must be re-laminated or sealed, e.g. using gloss paint or varnish.**

8. The floor surface in the premise must be suitably finished to a sound condition and be easy to clean.

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

**The surface is worn in places and will require to be replaced in due course.**

9. Old burnt cooking pots were left lying around un-cleaned and unused.

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

**They should be discarded if they can no longer be effectively cleaned.**

10. There are a number of maintenance issues which could potentially affect the operation of the business and there is evidence that these matters have not been addressed for some time.

- a. The rear door had to be opened with a pair of pliers. The pliers are then being stored amongst the food utensils. The door should be repaired as soon as possible and the pliers removed or be placed in suitable storage.
- b. The fluorescent light in the connecting passage from the front shop to the rear storage/prep area is not working.
- c. There is a broken window in the storage/prep area which should be repaired or suitably covered.

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

**Food rooms must be kept clean and in good repair**

## **SCHEDULE B – Food Standards**

No matters raised.

## **SCHEDULE C – Food Hygiene/Food Standards Recommendations**

1. Many of the compliance matters raised are recurring issues of basic cleanliness. I strongly recommend that you introduce a system whereby you clean these affected areas as and when spillages occur as your general cleaning schedule is continuing to miss areas other than where foods are being prepared.
2. Waste cardboard boxes are being stored in the toilet. This waste should be removed to a suitable storage area and should not be reused in the shop.