

Economy, Neighbourhood and Environment

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Our Ref: [REDACTED]15/00130/COMM Your Ref:

Date: 15 August 2017

If phoning or calling please ask for [REDACTED]

[REDACTED]
Ruby 7 Days
22 New Bridge Street
Ayr
South Ayrshire
KA7 1JX

Dear Sir/Madam

Food Hygiene (Scotland) Regulations 2006

EC Regulation 852/2004

Premises: 22 New Bridge Street Ayr South Ayrshire KA7 1JX

I refer to my visit to the above premises on 7th August 2017 and now enclose details of my findings as discussed.

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 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.

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

1. An uncovered large container of rice was lying at ambient temperature of 18C and was therefore not being stored under hygienic conditions.

(EC Regulation 852/2004, Annex II, Chapter IX)(2))

You must cool foods and store foods under hygienic conditions and at appropriate temperatures, rice should not be at ambient temperature for more than 90 minutes.

2. Various wiping cloths were lying around the kitchen in a dirty condition, there was also no indication of your system for separating wiping cloths used between raw and ready to eat areas.

(EC Regulation 852/2004 Annex II, Chapter IX)(3))

In order to minimise any risk of contamination to food, wiping cloths must be kept clean, disinfected and replaced regularly.

3. The water that circulates the wok cooking range was full of food debris at the time of the inspection.

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

The area where water flows around the wok cooking range must be cleaned prior to cooking to avoid any risk of contamination.

4. The standard of cleanliness in the following areas was found to be unsatisfactory:-
 - (a) Food debris and dirt at floor/wall junctions.
 - (b) Food debris and dirt behind fridges, tables, shelving and cooking range.
 - (c) Hand contact areas such as light switches were dirty
 - (d) The blade of the “bonzer” tin opener was dirty

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

Food premises must be kept clean. The areas identified must be thoroughly cleaned and thereafter cleaned at a suitable frequency.

5. The large spaces between the metal chains hanging at the rear door are insufficient to act as an insect screen.

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

The insect screen must be suitably repaired or replaced to prevent ingress of pests.

6. Salad used for garnish was not being prepared in your designated ready to eat area.

EC Regulation 852/2004, Chapter II, Article 5

Garnish required to be prepared in the ready to eat area with other ready to eat products such as salad.

7. Recent monitoring records were not available for inspection.

EC Regulation 852/2004, Chapter II, Article 5

These records must be completed on a daily basis during operation as they provide evidence that the food is being produced safely on the premises.

8. Your “clean pro” disinfection chemical used for cleaning surfaces was running very low and there was no replacement compliant with BS EN 1276:1997 or BS EN 13697:2001, available within the kitchen

(EC Regulation 852, Annex II Chapter V)

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

You must ensure that an adequate means of disinfection for work surfaces is provided and that products used that comply with either BS EN 1276:1997 or BS EN 13697:2001. You must also ensure that the product is applied in accordance with the manufacturers required dilution and contact time.

SCHEDULE B – Food Standards

No matters raised.

SCHEDULE C – Food Hygiene/Food Standards Recommendations

1. As discussed, I recommend the premises be deep cleaned at a frequency that does not allow the build-up of dirt and debris observed at the time of the inspection.
2. As discussed, the kitchen could do with a re-fresh, and appropriate areas re-painted with an impervious paint.