

## Chief Executive's Office

Service Lead - Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]/17/00005/COMM Your Ref:

Date: 23 December 2019

If phoning or calling ask for [REDACTED]

The North Harbour Cafe  
44 North Harbour Street  
Ayr  
South Ayrshire  
KA8 8AH

Dear Sir/Madam

**Premises: 44 North Harbour Street Ayr South Ayrshire KA8 8AH**

I refer to my visit to the above premises on 16th December 2019 and now enclose details of my findings as discussed with [REDACTED]

Your ventilation system was defective at the time of my visit, leading to a build-up of grease within the canopy and ceiling in the cooking area. In addition, the washing up sink was leaking and requires repair. During my inspection I observed you handling a raw burger then proceeding to handle a container of cooked food, without washing your hands to minimise any risk of cross contamination, giving cause for concern.

You must ensure that you carry out frequent handwashing, especially after handling raw food, to minimise any risk of cross contamination. This is a basic hygiene principle which is critical to food safety. You must also ensure that suitable repairs are undertaken to the ventilation system and washing up sink so that they are in good repair and condition, failing which formal action may be taken.

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 **four 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.

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

### 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 handled a raw burger, then proceeded to handle a container of cooked food (container used for reheating sliced sausage), without washing your hands to minimise any risk of cross contamination.

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

**You must ensure that you carry out frequent hand washing, especially after handling raw food, to minimise any risk of cross contamination. You washed your hands when requested to during my inspection.**

2. The ventilation system was defective, therefore there was not suitable and sufficient means of mechanical ventilation within the cooking area, where open cooking is carried out (frying and griddle cooking).

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

**The ventilation system must be suitably repaired so that suitable and sufficient means of mechanical ventilation is provided.**

3. The washing up sink was leaking. A basin was being used in the sink to contain water meantime.

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

**The washing up sink must be suitably repaired, or replaced.**

4. The following areas were dirty:
  - a. Electrical sockets
  - b. The extraction canopy and light fitting within (grease accumulation)
  - c. Containers storing plastic cutlery
  - d. The ceiling within the cooking area (grease accumulation)
  - e. The seal of the small freezer

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

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

4. There was flaking paint and corrosion on the small microwave oven.

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

**You advised that this microwave oven was being disposed of.**

5. There was flaking paint on the coffee grinder.

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

**The flaking paint must be removed.**

7. The following equipment was dirty:
  - a. The upper interior surface of the Daewoo microwave oven.

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

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

8. Edges of the formica wall shelving were damaged and no longer permitted adequate cleaning.

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

**The wall shelving must be suitably repaired, or replaced.**

9. You were wearing a fleece over your apron, which may expose food being prepared to risk of contamination.

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

**Suitable clean protective clothing must be worn by food handlers to protect food from contamination. If wearing a fleece, this should be worn below protective clothing.**

10. There was no light provision within the intervening space leading to the toilet.

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

**The light must be repaired so that this area is adequately lit.**

#### **SCHEDULE B – Food Standards**

**Food Information (Scotland) Regulation 2014  
Regulation (EU) 1169/2011**

No matters raised.

#### **SCHEDULE C – Recommendations**

1. Eggs should be kept refrigerated and brought back to room temperature for around 30 minutes prior to use.