

Chief Executive's Office

Service Lead – Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]/17/00055/COMM Your Ref:

Date: 30 October 2018

If phoning or calling please ask for [REDACTED]

The Curry Leaf
Unit 1
2 Wills Road
Ayr
South Ayrshire
KA8 9NL

Dear Sir/Madam

Food Hygiene (Scotland) Regulations 2006
EC Regulation 852/2004
Premises: Unit 1 2 Wills Road Ayr South Ayrshire KA8 9NL

I refer to my visit to the above premises on 22nd October 2018 and now enclose details of my findings as discussed with [REDACTED]. 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.

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.

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. The standard of hygiene in the premise was poor in particular in the following areas:-
- There was a build-up of dirt and mould growth around and underneath the wash hand basin located in the kitchen area.
 - There was a general build-up of dirt and grease on the walls throughout the kitchen area. Food debris was also present on the floor behind the gas cooker.
 - Both the interior and exterior of the upright freezers were dirty. There was also a considerable build-up of ice in these freezers
 - The can opener was dirty.
 - There was a build-up of grease and dust on the extraction canopy in the kitchen area.
 - The electrical switches and socket in the kitchen area were dirty.
 - The lid of the refuse bin located in the kitchen was broken and dirty.
 - The exterior of the redundant microwave was dirty.

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

These areas require to be thoroughly cleaned. Thereafter they must be maintained in a clean condition.



2.	<p>The metallic paint on the can opener was flaking.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>All flaking paint must be removed. The can opener should be thereafter be suitably repainted in a manner which renders it in a sound condition capable of being kept clean.</p>
3.	<p>Raw and ready to eat foods were being stored together in the chest freezer in a manner which could pose a potential risk of cross contamination.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter IX and EC Regulation 852/2004, Chapter II, Article 5)</i></p> <p>You must ensure that food is protected from the risk of contamination at all times. Accordingly raw and ready to eat foods must be stored separately in accordance with you Cooksafe food safety control measures.</p>
4.	<p>The divider in the chest freezer was broken.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>The broken divider must be replaced or repaired in a manner which renders it in a sound condition capable of being kept clean.</p>
5.	<p>One of the drawer fronts in the upright freezer was broken.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>The broken drawer front must be replaced.</p>
6.	<p>There was no hot water at the wash hand basin serving the toilet compartment.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>You must ensure that this wash hand basin is provided with a running supply of hot water while the business is operating.</p>
7.	<p>One of the plastic tubs which was being used to store onions was broken</p> <p><i>(EC Regulation 852/200, Annex II, Chapter IX)</i></p> <p>You must ensure that food is protected from the risk of contamination at all times. As soon as this failing was identified the broken container was disposed of.</p>
8.	<p>Sections of the flooring in the kitchen area were damaged and had been repaired using sticky tape. The tape had become unstuck in areas.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>It is understood that your business is soon to be renovated and as part of these renovations the damaged sections of floor covering are to be replaced. You must ensure that these damage sections are suitably repaired in a permanent manner which renders the floor in a sound condition capable of being kept clean.</p>
9.	<p>The surface of the table on which the microwaves were sited was damaged and was in such a poor condition that it was not capable of being kept clean.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>The damage sections must be suitably repaired, in a manner which renders this table in a sound condition capable of being kept clean.</p>



10.	<p>The microwave ovens were sitting on pieces of cardboard.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>Cardboard is absorbent and therefore cannot be effectively cleaned; it also poses a risk of physical contamination. As advised the cardboard must be removed.</p>
11.	<p>Rice was being stored in one of the refrigerators at 18°C. You advised that the rice had been stored in this refrigerator overnight.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter IX)</i></p> <p>Storing rice at this temperature will permit bacterial growth. It can also allow a toxin to be produced in the food from <i>Bacillus cereus</i>. This toxin is heat stable and can result in food poisoning. As soon as this failing was identified you voluntarily disposed of the rice.</p>
12.	<p>No temperature monitoring checks were being carried out as required by your Cooksafe Food safety system.</p> <p><i>(EC Regulation 852/2004, Chapter II, Article 5)</i></p> <p>You must ensure that monitoring checks are carried out in accordance with your Cooksafe food safety system. Appropriate records must be retained to demonstrate that effective controls are in place.</p>
13.	<p>Not all foods were covered with your stock rotation system.</p> <p><i>(EC Regulation 852/2004, Chapter II, Article 5)</i></p> <p>You must ensure that an effective stock rotation system is in place; in line with your Cooksafe food safety system.</p>
14.	<p>The refuse bin located behind the serving counter was broken.</p> <p><i>(EC Regulation 852/200, Annex II, Chapter I)</i></p> <p>The broken bin requires to be replaced.</p>
15.	<p>The serving hatch access door was damaged and had been repaired using sticky tape.</p> <p><i>(EC Regulation 852/2004, Annex II, Chapter I)</i></p> <p>You must ensure that the damaged section is suitably repaired in a manner which renders this door in a sound condition capable of being kept clean.</p>

SCHEDULE B – Food Standards

1. Accurate allergenic information was not available for all foods sold on the premise.

(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) .

As advised, by accurately completing the allergen matrix which was provided at your last inspection, it will assist you to comply with this requirement.

SCHEDULE C – Food Hygiene/Food Standards Recommendations

1. It is recommended that all redundant equipment is removed e.g. the microwave and fridge.

Gas (Installation & Use) Regulations 1998

1. I would request that you forward me a copy of your gas safety test certificate for the gas burner in use at the premise (*Regulation 4 and 35*).