

Chief Executive's Office

Service Lead - Trading Standards & Environmental Health: Morton Houston



5-7 River Terrace, Ayr, KA8 0BJ

Tel: 01292 [REDACTED]

Email: [REDACTED]@south-ayrshire.gov.uk

Our Ref: [REDACTED]14/00014/COMM Your Ref:

Date: 25 February 2020

If phoning or calling ask for [REDACTED]

[REDACTED]
Del's Rolls

Unit 4, 35 Glenburn Road

Prestwick

South Ayrshire

KA9 2NS

Dear [REDACTED]

Premises: Unit 4 35 Glenburn Road Prestwick South Ayrshire KA9 2NS

I refer to my visit to the above premises on 17th February 2020 at approximately 13:00 as discussed with [REDACTED] and my revisit on 21st February at approximately 10:30 when all matters were discussed with you and enclose details of my findings.

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.

Food Hygiene Information Scheme - Pass

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 '**Pass**' and your certificate was left at the time of inspection.

Please note that should any contravention notified in this letter be found to still exist at the next inspection of your business, you will be classified as '**Improvement Required**' due to a recurring non-compliance.

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, 5-7 River Street, Ayr, KA8 0BJ. Telephone: 0300 123 0900.

Yours sincerely

Ms Pauline Reid
Environmental Health Officer

SCHEDULE A – Food Hygiene

Food Hygiene (Scotland) Regulations 2006

EC Regulation 852/2004

1. A number of extraneous items were in the main production area and stores e.g. dirty electrical cables, vehicle tyres, dirty bags containing tools etc. thus posing a risk of contamination and preventing access for adequate cleaning procedures and pest control measures.

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

The above named items must be removed from the food production and storage areas to prevent a risk of contamination and permit adequate cleaning in the production area.

This point was addressed at the time of the revisit on 21st February 2020.

2. The floor surface within the bake house and storage areas were dirty.

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

The floor surfaces throughout the premises require to be thoroughly cleaned/disinfected and thereafter cleaned at a suitable frequency.

Where required the floor surface must be repaired to ensure a smooth, impervious, non-absorbent condition, which permits cleaning.

This point was addressed at the time of the revisit on 21st February 2020

3. Lower wall surfaces within the bake house and storage areas were dirty and harbouring mould.

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

The wall surfaces throughout the premises require to be thoroughly cleaned/disinfected and thereafter cleaned at a suitable frequency.

This point was addressed at the time of the revisit on 21st February 2020

4. The following equipment was found to be dirty:

- The tin opener
- Various storage racking throughout the bakery and rear packaging store.
- Mixers and pastry roller
- External area of bin was holed and in a dirty condition
- Windows in the wash up area located at the hot food takeaway

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

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

When equipment becomes worn or defective where it can no longer be cleaned adequately it must be disposed/removed from the premises.

This point was addressed at the time of the revisit on 21st February 2020

5. The flow of hot water supply to the wash hand basin in the bakery was inadequate and there was no supply of hand drying towels.

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

An adequate supply of hot and cold (or appropriately mixed) running water, soap and a hygienic means of drying hands must be provided at the wash hand basin at all times when the business is operating.

This point was addressed at the time of the revisit on 21st February 2020

6. Sheets of cardboard were being used to line the shelves in the Williams Refrigerator.

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

The cardboard must be removed because it is absorbent and cannot be effectively cleaned.

This point was addressed at the time of the visit on 17th February 2020

SCHEDULE B – Food Standards

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

1. Labels were not marked with an indication of the quantity of ingredients contained within the food, which are named on the product label e.g. Rhubarb contained in Rhubarb Tarts, Carrots contained in Carrot Cake etc.

(Regulation EU 1169/2011, Article 22)

Where an ingredient appears in the name of a food or is usually associated with the name by the consumer, or is emphasised on the labelling in words, pictures or graphics, there must be an indication of the quantity of the ingredient or category of ingredients used in the manufacture or preparation of the food.

2. The cakes are frozen before sale and are sold defrosted. The name of the food is not accompanied by the word “defrosted” at the point of sale.

(Regulation EU 1169/2011, Article 17, Annex VI)

Where a food has been frozen and sold defrosted, the name of the food must be accompanied by the word “defrosted”.

3. From inspection of your product labels for pre-packed foods, although the ingredients which may cause allergies or intolerances are declared in the bottom section of the label, they are required to be emphasised in the ingredients list through a typeset that clearly distinguishes them from the rest of the ingredients.

(EU Regulation 1169/2011, Article 21)

You must emphasise ingredients which may cause allergies or intolerances within the list of ingredients, through a typeset that clearly distinguishes them from the rest of the list of ingredients, for example by means of the font, style or background colour.

4. You have not provided information concerning any foods which contain ingredients which may cause allergies or intolerances on a menu or notice at the point of sale within the takeaway unit at a clearly visible place where the consumer chooses a food.

(Food Information (Scotland) Regulations 2014, regulation 5)

You must provide information concerning any foods which contain ingredients which may cause allergies or intolerances at the point of sale at the place where the consumer chooses a food.

It was confirmed that the above food standards points are in the process of address at the time of the revisit on 21st February 2020

SCHEDULE C –Recommendations

1. It is strongly recommended that you retain written records of food hygiene training courses completed by your staff members. Training records will assist you in demonstrating that adequate training is in place.
2. Due to the structure of the building it is recommended that the walls are coated to provide a surface which is smooth and non-absorbent e.g. lined with suitable impervious cladding to a height which would incorporate the production process. Where the walls are cladded you must ensure that adequate ventilation continues to be provided in the bakehouse.