

Economy, Neighbourhood and Environment

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Our Ref: LMC/YF/12500/0049/0/000 Your Ref:

Date: 25 May 2017

If phoning or calling please ask for [REDACTED]

Northfield Stores
49 Northfield Avenue
Ayr
South Ayrshire
KA8 9AW

Dear [REDACTED]

Food Hygiene (Scotland) Regulations 2006

EC Regulation 852/2004

Premises: 49 Northfield Avenue Ayr South Ayrshire KA8 9AW

I refer to my visit to the above premises on 24th May 2017 and now enclose details of my findings as discussed with you.

During my inspection it was concerning to find foods on display for sale that had expired their use by dates posing a risk to health. In addition, there were no temperature monitoring records available to demonstrate compliance with the HACCP requirement.

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 4 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.

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.

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

1. There were no temperature monitoring records available to demonstrate compliance with the temperature monitoring requirement.

(EC Regulation 852/2004, Article 5)

Temperature monitoring records must be completed daily and retained on the premises for inspection. This matter was raised during a previous inspection on 8th June 2015 and must receive attention.

2. The following foods on display for sale had expired their 'use by' dates:
 - a. Haggis neeps and tatties meal – use by 15th May
 - b. Chicken fried rice meal – use by 21st May
 - c. Lamb shank and gravy – use by 16th May

(EU Regulation 1169/2011, Article 24)

Foods which have expired their use by dates no longer meet the food safety requirements and may pose a risk to public health if consumed.

These foods were disposed of at the time of my visit. Daily date monitoring of chilled foods bearing a use by date must be undertaken with any out of date foods disposed of.

3. The following areas were found to be dirty:
 - a. The floor within the store room
 - b. The floor edges around equipment in the sales area
 - c. The containers storing teaspoons
 - d. The upper walls in the staff toilet – webbing present
 - e. The extraction fan in the staff toilet – webbing present
 - f. The wash hand basin in the staff toilet

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

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

4. The following equipment was found to be dirty:
 - a. The base of the soft drinks fridge
 - b. The hot drinks dispenser unit
 - c. The casing and handles of the glass fronted freezer
 - d. The inside rims of the ice cream freezer

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

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

5. The fly catching tape in the store room contained numerous dead insects.

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

The tape must be removed.

6. The mat at the step to the back shop was in poor condition and dirty.

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

The mat must be removed.

SCHEDULE B – Food Standards

No matters raised.

SCHEDULE C – Food Hygiene/Food Standards Recommendations

1. The following foods were found to have expired their 'best before' dates:
 - a. Cockles – best before end 9/16
 - b. Peanut butter – best before end 4/17
 - c. Tropicana orange juice – best before 8/5/17

Although not an offence to sell products beyond the best before date, if such foods no longer met the food safety requirements, or were of poor quality, then this would be an offence under the terms of the regulations. Regular date monitoring should be undertaken with any out of date foods disposed of.

2. An electronic fly killing device should be provided in the store room as a more hygienic alternative to the insect catching tape being used.
3. Disposable, one use paper towel should be used as a hygienic alternative to the reusable hand towel used for hand drying.