

Chief Executive's Office

Service Lead - Trading Standards & Environmental Health: Morton Houston



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Our Ref: [REDACTED]/17/00081/COMM Your Ref:

Date: 3rd December 2019

If phoning or calling ask for Mrs Lesley McFarlane

Unboxed

33 - 35 South Harbour Street

Ayr

South Ayrshire

KA7 1JA

Dear Sir/Madam

Premises: 33 - 35 South Harbour Street Ayr South Ayrshire KA7 1JA

I refer to my visit to the above premises on 19th November 2019 and now enclose details of my findings as discussed with [REDACTED]

The standard of cleanliness within the food preparation area was unsatisfactory giving us cause for concern. Cleaning is a basic hygiene requirement and is fundamental to food safety. In addition there were no temperature records available to demonstrate compliance with temperature monitoring requirement and no suitable protective clothing being worn by food handlers. This is despite these matters having been raised during my previous inspection on 28th November 2018. You must ensure that your premises are kept in a clean condition with foods prepared hygienically. Records of temperature monitoring must be kept to demonstrate compliance with the temperature monitoring 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 four weeks time, 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 - 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,



Food Safety Officer

SCHEDULE A – Food Hygiene

Food Hygiene (Scotland) Regulations 2006 EC Regulation 852/2004

1. Temperature records were not available for inspection.

(EC Regulation 852/2004, Article 5)

Temperature records must be completed daily with records kept for inspection. This matter was raised during your previous inspection on 28/11/18 and must receive attention, failing which formal action may be taken.

2. Brie cheese had expired its use by date – 9/11/19.

(EC Regulation 178/2002, Article 14)

This cheese was removed for disposal at the time of my visit. Foods which have expired their use by dates are unsafe and may pose a serious risk to public health. Daily monitoring checks of perishable foods should be undertaken with any out of date foods disposed of.

3. Equipment used for raw food preparation e.g. chopping board and knife, was not stored separately to minimise any risk of cross contamination.

(EC Regulation 852/2004, Article 5)

Equipment used for raw food preparation must be stored separately from other equipment used for ready to eat foods.

4. A board on the surface within the kitchen was damaged/absorbent and does not permit adequate cleaning.

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

This must be suitably repaired so that it is smooth, impervious, non-absorbent and permits adequate cleaning. This matter was raised during your previous inspection on 28/11/18 and must receive attention, failing which formal action may be taken.

5. The following equipment was dirty:
 - a. Panini grills including drip trays
 - b. Microwave oven
 - c. The handles, seals, doors and interiors of both fridges
 - d. The chopping board
 - e. A knife
 - f. Cake display cabinet

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

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

6. The following areas were dirty:
 - a. The surface on which the microwave oven is situated
 - b. Walls and skirting within the food preparation area
 - c. Shelving under the sink in the food preparation area
 - d. Floor within the food preparation area
 - e. Floor within the service area

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

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

7. There was no suitable protective clothing to be worn by food handlers preparing food.

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

Suitable clean protective clothing must be worn by food handlers preparing food. This matter was raised during your previous inspection on 28/11/18 and must receive attention, failing which formal action may be taken.

8. The microwave oven was situated on an absorbent surface which does not permit adequate cleaning.

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

The surface must be suitably sealed to permit adequate cleaning.

9. Opened containers of sun dried tomatoes and mustard were stored at ambient temperature, contrary to the manufacturer's instructions which state that they should be refrigerated after opening.

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

Once opened, these products must be kept refrigerated in accordance with manufacturer's instructions.

10. There was an unsealed formica edge in the kitchen which does not permit cleaning.

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

This edge must be suitably repaired to permit cleaning.

SCHEDULE B – Food Standards

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

No matters raised.

SCHEDULE C – Recommendations

1. The following foods had expired their best before dates:

- a. Margarine – 16/7/19
- b. Aerosol cream – 23/7/19

Although not an offence to have in possession foods which have expired their best before dates, if such foods were unsafe, or of poor quality then this would be an offence under the terms of the regulations. Regular monitoring checks should be undertaken with any out of date foods disposed of.

4. Where a manufacturer states that a product should be used within the specified time period after opening, the product's packaging should be labelled with the date of opening. This would apply to mustard and sun dried tomatoes.