

## Economy, Neighbourhood and Environment

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Our Ref: XXXXXX/08790/0001/0/000

Date: 30 October 2017

If phoning or calling please ask for XXXXXXXXXXXX

XXXXXXXXXXXXXXXXXX

AM Service Stations Limited

Glenhead Garage

Joppa

Coylton Brian

South Ayrshire

KA6 6JW

Dear XXXXXXXXXXXXXXXXXXXX

### Food Hygiene (Scotland) Regulations 2006

#### EC Regulation 852/2004

Premises: Glenhead Garage, Joppa, Coylton, South Ayrshire, KA6 6JW

I refer to my visit to the above premises on 25th October 2017 and now enclose details of my findings as discussed with XXXXXXXXXXXX.

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.

It is disappointing to note you are not maintaining the premises despite matters being raised several times previously. It is important staff maintain good personal hygiene and as such, appropriate facilities must be made available. A further visit will be carried out on **Thursday 23<sup>rd</sup> November 2017** upon expiry of Hygiene Improvement Notice: **SA/FH/17/018**, when it will be expected that all matters reported in **Schedule A** will have been rectified. Failure to do so may result in further enforcement action being taken.

### 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](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 sincerely

XXXXXXXXXXXXXXXXXX  
**Food Safety Officer**

## **SCHEDULE A – Food Hygiene**

1. There was no hot water supply at the wash hand basin within the staff toilet.

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

**An adequate supply of hot and cold running water must be available at the wash hand basin. This matter has been raised during previous inspections and must receive your immediate attention. Hygiene Improvement Notice: SA/FH/17/018 has been served regarding this matter.**

2. This service does not have an up to date registration form on file for your business.

*(Regulation EC 852/2004, Chapter II, Article 6)*

**Please complete and return the registration form provided at your earliest convenience.**

3. The ceiling within the toilet was damaged.

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

**The defective area should be repaired to provide a smooth cleanable surface and be maintained in a sound condition.**

4. Pre-packed drinks and confectionery were being stored within the staff toilet.

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

**Foods must be stored in appropriate conditions to prevent deterioration and protect them from contamination. Using the toilet to store foods is unhygienic and as such all food items must be removed from this area.**

## **SCHEDULE B – Food Standards**

No matters raised.

## **SCHEDULE C – Food Hygiene/Food Standards Recommendations**

No matters raised.