

## Economy, Neighbourhood and Environment

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If phoning or calling please ask for [REDACTED]

Grants Fruit Shop  
30A Main Street  
Prestwick  
South Ayrshire  
KA9 1NX

Dear Sirs

### Food Hygiene (Scotland) Regulations 2006

### General Food Regulations 2004

### EC Regulation 852/2004

### EC Regulation 178/2002

Premises: 30A Main Street, Prestwick, South Ayrshire, KA9 1NX

I refer to my visit to the above premises on 13th February 2017 and now enclose details of my findings as discussed with [REDACTED] at time of inspection.

You have failed to maintain your documented food safety procedures based on the HACCP principles. Records were inadequate to demonstrate compliance with this requirement, and you were failing to disinfect surfaces which come into contact with food, which may pose a risk of contamination to food. Evidence of poor date control and monitoring was also identified.

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.

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](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 faithfully



**Food Safety Officer**

## SCHEDULE A – Food Hygiene

1. You have not maintained your documented food safety procedures based on the HACCP principles. In particular the following matters were identified:
  - a. There was no disinfectant available for use to ensure disinfection of surfaces which come into contact with food. Food handlers were cleaning such surfaces with a surface cleaner which has no disinfectant properties, posing a risk of contamination to food.
  - b. Your date control system for high risk foods within the chill display cabinet had not been fully implemented. For example, the following foods on display had not been recorded on the monitoring record sheet:
    - i. Barwhey cheddar
    - ii. Serrano ham
    - iii. Pate
    - iv. Pimento stuffed olivesIn addition, you were recording the original use by date of opened high risk foods such as corned beef and gammon, despite documented instructions that these foods should be used within 3 days of opening. Prolonged storage of such foods poses a risk of growth of pathogenic microorganisms which may pose a risk to health.
  - c. An opened bag of spinach which was labelled as requiring washing before use, was stored next to ready to eat high risk foods, including cheeses and coleslaw in the compartment under the chilled display cabinet, posing a risk of cross contamination.
  - d. Temperature records for the chilled storage of foods within the retail shop had not been completed since 12-10-16, and delivery records since 8-4-16. There were no temperature records available for the dairy walk in chill at the time of my visit.
  - e. Records of probe thermometer accuracy monitoring had not been completed in accordance with your instructions.

*(EC Regulation 852/2004, Article 5)*

**You must maintain your documented food safety procedures in accordance with the HACCP principles. In particular these matters must receive attention.**

- a. A suitable disinfectant must be provided and used in accordance with the manufacturer's instructions to ensure disinfection of surfaces which come into contact with food, after they have been cleaned using the surface cleaner. Milton solution which complies with the disinfectant standard BSEN 1276 was provided at the time of visit for this purpose.
  - b. A suitable and robust date control system must be implemented and maintained for high risk foods within the chill display cabinet. All high risk foods must be included in any system, with the use by dates, or date of opening and/or use by date (in the case of opened cooked meats) recorded respectively. Foods must be used in accordance with the manufacturer's instructions once removed from the original packaging.
  - c. All raw foods (including unwashed salad items) must be stored separately from ready to eat foods to minimise any risk of cross contamination. The spinach was relocated at the time of visit.
  - d. Temperature monitoring records must be completed daily and retained on the premises to demonstrate compliance with the temperature monitoring requirement.
  - e. Your probe thermometers must be checked for accuracy on a regular basis in accordance with your documented system, with records of such checks retained.
2. The following areas within the premises were found to be dirty:
    - a. The cling film dispenser
    - b. The soap dispenser in the intervening space
    - c. The hot water heater in the intervening space
    - d. The door leading to the intervening space
    - e. The cupboard underneath the twin sinks
    - f. The walls, ceiling and condenser unit of the walk in chill storing dairy foods (mould growth present)
    - g. The walls and ceiling of the smaller walk in chill storing vegetables

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

**These areas must be cleaned and thereafter kept in a clean condition.**

3. Fresh meat, sausages, a steak pie and mince round were on display for sale within the chest freezer, having expired their use by dates. Foods which have expired their use by dates no longer meet the food safety requirements and may pose a risk to health. I was advised that these foods had been frozen to extend their shelf life, however such foods were not marked with the date of freezing to demonstrate that the original shelf life had not been exceeded, nor were they marked with a new 'best before' date.

*(EC Regulation 178/2002, Article 14)*

**It is an offence to offer for sale foods which have expired their use by dates. Prior to freezing foods to extend their shelf life, written instruction must be obtained from the manufacturer of such foods advising of the correct 'best before' date to be applied to foods. In addition you must label the foods with the date of freezing to demonstrate that the original use by date is not exceeded. All affected products were removed from sale for disposal at the time of my visit.**

4. There was no hygienic hand drying facility at the wash hand basin within the intervening space next to the staff toilet.

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

**A hygienic hand drying facility must be provided.**

#### **SCHEDULE B – Food Standards**

No matters raised.

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

1. Barwey cheddar cheese was on display for sale. This raw milk cheese was not labelled with the declaration 'made with raw milk'. An indication 'made with raw milk' should be included on the notice/ticket accompanying this food at the point of sale.
2. Copies of food hygiene training certificates for all food handlers should be kept on the premises to demonstrate compliance with the food hygiene training requirement.
3. You should review your ventilation provision within the staff toilet. At present the extraction fan is sited in the intervening space, with a door vent provided to the toilet.