

## Economy, Neighbourhood and Environment

Executive Director: Lesley Bloomer



Head of Neighbourhood Services: Mike Newall

Burns House, Burns Statue Square, Ayr, KA7 1UT

Tel: 01292 618222

E-mail: [REDACTED]@south-ayrshire.gov.uk

Our Ref: [REDACTED]/15/00105/COMM Your Ref:

Date: 3 August 2015

If phoning or calling please ask for [REDACTED]

[REDACTED]  
Lifestyle Express

23 Adamton Road North

Prestwick

South Ayrshire

KA9 2HY

Dear [REDACTED],

### Food Hygiene (Scotland) Regulations 2006

#### EC Regulation 852/2004

Hygiene Improvement Notice Ref: SA/FH/15/026

Premises: Lifestyle Express, 3 Adamton Road North, Prestwick, KA9 2HY.

I refer to my revisit to the above premises on 30th July 2015 and now enclose details of my findings as discussed with you.

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.

**I noted that there is still no provision of hot water at the wash hand basin within the staff toilet. There was also no soap nor hygienic hand drying facility for cleaning hands at this wash hand basin. Hygiene Improvement Notice Ref: SA/FH/15/026 has been served regarding the provision of hot water at the wash hand basin.**

A further inspection will be carried out upon expiry of this Hygiene Improvement Notice when it will be expected that all matters reported in Schedule A will have been rectified. Failure to do so will result in further enforcement action being taken against you.

All matters reported in **Schedule A and B** must be rectified within **3 months**.

#### 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](http://www.south-ayrshire.gov.uk/environmentalhealth).

South Ayrshire Council seeks to follow the guidance of the Government and the Food Standards Agency 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,



**Food Safety Officer**

## SCHEDULE A – Food Hygiene

1. You have not implemented nor maintained documented food safety procedures based on the HACCP principles. In particular the following matter was identified:-

- a) There were no temperature records available to demonstrate compliance with the temperature monitoring requirement.

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

**You must implement and maintain documented food safety procedures based on the HACCP principles. You must ensure that you monitor the temperatures of refrigerated and frozen foods on a daily basis and keep records of such monitoring for inspection purposes.**

2. Within the staff toilet there was no provision of hot water at the wash hand basin. There was also no soap nor hygienic hand drying facility available at the wash hand basin.

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

**An adequate supply of hot water must be provided at the wash hand basin. Soap and a hygienic hand drying facility must also be provided.**

**Hygiene Improvement Notice Ref: SA/FH/15/026 has been served regarding the provision of hot water at the wash hand basin.**

3. The wall vent in the staff toilet was dirty.

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

**The wall vent must be cleaned.**

4. Within the washing up area water penetration had resulted in damage to the upper wall and shelf to the rear of the sinks.

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

**The shelf and wall must be suitably repaired so that they are in good repair and condition.**

## SCHEDULE B – Food Standards

No matters raised.

## SCHEDULE C – Food Hygiene/Food Standards Recommendations

No matters raised.