

Food Premises Inspection Report:

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| Name of Business: | Ardleigh Takeaway |
| Address: | 5 Colchester Road, Ardleigh, Essex CO7 7NP |
| Date of Inspection: | 15 th December 2023 |

Schedule A: Legal Requirements

| Compliance with food hygiene and safety procedures; (how hygienically the food is handled, how it is prepared, cooked, cooled, stored and what measures are taken to prevent food being contaminated) | | |
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| No | | Time for compliance |
| 1. | <p>Food Safety Management</p> <p>At the time of inspection, it was apparent that whilst an attempt had been made at completing a version of the FSA's Safer Food, Better Business for Caterers pack, this has not been subject to regular review and update since June of 2023, nor has it been effectively implemented and communicated to all food handlers. Indeed, there was some difficulty locating the paperwork, which was found in a state of disarray.</p> <p>At the time of inspection, you were unable to demonstrate that hazards and hygiene issues to food safety have been fully identified and how they are effectively controlled i.e. prevented, eliminated or reduced to acceptable levels. Examples of inadequate controls include:</p> <ul style="list-style-type: none">• The absence of temperature control records relating to cooked hot foods to check that items have been cooked.• The absence of time and temperature records relating to cooked foods held at ambient temperature pending reheating for service. e.g. the various food stuffs that were cooling or stored in various places across the kitchen area.• Lack of controls in terms of contamination between Raw and Ready to eat food.• The steps taken to control stock and the safety of chilled and frozen foods cooked on the premises e.g., all the food products stored in the ice cream tubs that were without any date labelling.• Parts of the premises and some equipment are greasy and dirty, poorly maintained and/or equipped and inadequately pest proofed.• Lack of a cleaning schedule• Lack of cleaning. <p>On completion of the inspection, my findings were such that it is evident that you do not have adequate controls in place relating to cross contamination, cleaning and disinfection, hot holding and reheating, and that the management of the business with regards to ensuring food safety, is ineffectual.</p> <p>In view of the above, I am of the opinion that you have failed to implement a satisfactory food safety management system based on the 7 HACCP</p> | 3 months |

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| | <p>principles.</p> <p>You are required to put in place, implement and maintain a permanent procedure or procedures based on HACCP principles. To meet this requirement, you may wish to use the Food Standards Agency's food safety management pack for caterers (the current version online is dated November 2019). This is called Safer Food, Better Business for Retailers and can be accessed free of charge online here: https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers</p> <p>Alternatively, you can produce your own procedures based on HACCP principles. Effectively communicate this system to all food handlers involved in the operation of the business.</p> <p>Regulation (EC) 852/2004 Hygiene of Foodstuffs, Article 5, Paragraphs 1 and 2</p> | |
| <p>2.</p> | <p>Cleaning Sanitizer and disinfectant</p> <p>Whilst there was a sanitizer for cleaning down you did not have a disinfectant to clean down after. Thus, you are unable to provide evidence that you are using any disinfectant that complies with the appropriate standard.</p> <p>There are two officially recognised laboratory standards for assessing the effectiveness of disinfectants against a range of micro-organisms, these are BS EN 1276 and BS EN 13697.</p> <p>These standards demonstrate that a disinfectant is capable of reducing the level of a range of bacteria, including E. coli under a set of specified conditions (e.g. at a particular temperature, dilution and contact time). You must have an ample supply of antibacterial chemical solution for use on the premise.</p> <p>Regulation (EC) No 852/2004 Chapter 2 Article 5 paragraphs 1 and 2(b)</p> | <p>Immediate</p> |
| <p>3.</p> | <p>High risk foods stored at room temperature</p> <p>During the inspection it was noted that Raw and ready to eat foods were being stored at room temperature in the kitchen area. These foods are high risk and will support the growth of food poisoning bacteria and must be kept at or below 8°C.</p> <p>Ensure that you revisit you revisit you Food Safety management System and ensure that food is correctly stored.</p> <p>Food Safety and Hygiene (England) Regulations 2013 Schedule 4 para 2</p> | <p>Immediate</p> |
| <p>4.</p> | <p>Preparation and cross contamination. Chopping Boards</p> <p>When inspecting the premise, it was noted that chopping you had labelling on the wall for the colour boards. However, it could be seen that you were only using the white board for all food preparation both cooked and raw. This was because you did not have the other boards.</p> | <p>Immediate</p> |

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| | <p>Prepare raw foods and ready to eat foods in different areas. Never use the same chopping board or knives for preparing raw meat/poultry and for ready-to-eat food. This helps to prevent harmful bacteria spreading from one food to another. Harmful bacteria from raw foods can spread from chopping boards and knives to other foods. How do you separate raw foods and other foods during preparation?</p> <p>Regulation (EC) No 852/2004 Annex II Chapter IX para 3</p> <p>Ensure that separate chopping boards and utensils are used for raw and ready-to-eat foods unless all such equipment is cleaned and disinfected by heat in a commercial dishwasher. This should reach a temperature of 82°C to effectively disinfect any equipment. There should also be a system in place to ensure that disinfected equipment is not subject to recontamination from raw foods.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V paragraph 1a</p> | |
| 5. | <p>Correct Kitchen Clothing</p> <p>Clothing worn by staff working in the kitchen was dirty. You must ensure that all persons working in food handling areas wear suitable, clean, and appropriate protective clothing.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1</p> | Immediate |
| <p>Compliance with structural requirements; (the conditions of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment, and other facilities)</p> | | |
| 6. | <p>Refrigerator Service & Seals</p> <p>Several of your fridges at the time of inspection had dirty and split seals. There is the potential to cause contamination by lack of cleaning, and bacterial growth if the fridges cannot maintain temperature to slow down bacterial growth</p> <p>Replace the seals on all fridges where they are split</p> <p>Foods stored raw product fridges are high-risk and will support the growth of food poisoning bacteria and/or their toxins. Your fridge must operate at a temperature that will keep high-risk foods at or below 8°C. You must either adjust or service the refrigerator. If the refrigerator is not able to hold high-risk foods at or below 8°C, it must be replaced.</p> <p>Food Safety and Hygiene (England) Regulations 2013 Schedule 4 para 2 (1)</p> | 1 Month |
| 7. | <p>Utensils</p> <p>At the time of the inspection, a number of utensils used were found to be in a dirty state around the handles and require cleaning.</p> <p>The use of utensils to handle food, presented a risk of contamination on your premises in that those used to handle ready –to-eat foods were not kept separate from those used to handle raw food.</p> <p>Tongs or other utensils to handle food can protect food from contamination, but it is essential that equipment used to handle raw food is kept separate from that used for ready-to-eat food. Hand hygiene is</p> | Immediate |

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| | <p>also relevant where tongs are used in order to prevent the spread of contamination on handles.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V paragraph 1a</p> | |
| 8. | <p>Deep clean</p> <p>At the time of inspection, the kitchen cleanliness was extremely poor.</p> <p>All areas where food is prepared and stored must be clean and capable of being kept clean. This is so that pests are not attracted into your premises and the risk of food being contaminated by dirt is minimised.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</p> <p>The standard of cleaning to the structure of the kitchen including behind and below work surfaces, floors, walls, ceilings, cooker, fridges, freezers and other equipment, was generally poor. A thorough deep clean is required. All areas must be maintained in a clean condition.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</p> | Immediate |
| 9. | <p>Ceiling</p> <p>The ceiling was an old Artex material in a swirl and pointed. It was noted that it was dirty. This is likely due to the type of material and design.</p> <p>The main ceiling in the kitchen was not suitable for use in a food room. The ceiling should be renewed to leave a surface which prevents the accumulation of dirt and reduces condensation.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(c)</p> | 3 Months |
| 10. | <p>Non-approved Sanitizer/Disinfectant</p> <p>As mentioned above disinfectant did not meet the requirements of BS EN 1276: 1997 updated by BS EN 1276: 2009 or BS EN 13697:2001. Ensure that you stop using it and move to product that does comply with the BS EN standard.</p> <p>You should be able to confirm by looking at the label, that the new product meets the BS EN Standard, or if it is not clear from the label, contact the suppliers or the manufacturer for conformation.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V paragraph 1(a)</p> <p>Work surfaces, hand contact points and some food contact equipment must be disinfected. As your business handles raw food as well as ready to eat food you must make sure that the sanitiser or disinfectant that you use meets one of the following British Standards:</p> <p>BS EN 1276:1997 or; BS EN 13697:2001 or; BS EN 1276:2009.</p> <p>If you are unsure if your current brand does meet the required standard, please contact the manufacturers or your suppliers for further advice on this. If it is not possible to demonstrate that it does meet one of the British</p> | Immediate |

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| | <p>Standards you must source an alternative disinfectant or sanitiser that does.</p> <p>It is important that a two-stage cleaning procedure is used. The first stage will entail removal of dirt and debris from the surface. For this you can use hot, soapy water (with a detergent). The second stage is the disinfecting stage. Use the disinfectant as per the instructions on the container and wipe down with a clean disposable cloth. If you are using a sanitiser, you must use it twice. The first stage will remove the dirt and debris, the second stage will disinfect.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V para 1(a) or Regulation (EC) No 852/2004 Article 5 para 1</p> | |
| 11. | <p>Damaged equipment</p> <p>The chest freezers in the kitchen were damaged (handles) and cannot be adequately cleaned. Repair both chest freezers to allow it to be thoroughly cleaned and where necessary disinfected. The same applies to the seals.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(c)</p> | Immediate |
| 12. | <p>The preparation area rear right of kitchen next to preparation fridge.</p> <p>Equipment, namely Preparation table and was damaged such that pieces of rust could break off and contaminate food.</p> <p>Replace the defective equipment to prevent contamination of food. Equipment, which comes into contact with food, must be in such good order and repair as to minimise any risk of contamination of food.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(b)</p> | Immediate |
| 13. | <p>Pest Control</p> <p>At the time of the inspection there was evidence of rat runs through the yard area, behind the shed under the shed and at the rear of the fence. Whilst no evidence was found in the kitchen area, food preparation can be seen in the shed.</p> <p>Food businesses must take all reasonable precautions to prevent food pests, namely rats, mice, cockroaches and flying insects gaining entry into food storage and preparation areas. This is to prevent the contamination of foodstuffs.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter IX para 4</p> <p>Any gaps and holes to external doors, windows, pipes, drains etc. must be filled or covered with a solid, durable material in order to minimise pest entry points into food preparation and storage areas.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter I para 2 (c)</p> | 1 Month |
| 14. | <p>Remove waste and refuse from rear yard</p> <p>When inspecting there was large accumulations of waste material in the storage container. If it not required Remove the waste which has accumulated in the storage area</p> <p>Regulation (EC) No 852/2004 Annex II Chapter VI para 1</p> | Immediate |

Confidence in management/control procedures; (how you manage food safety, previous compliance history and what records you keep making sure food is safe using a system like Safer Food Better Business

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| 15. | <p>Food Safety Management</p> <p>As stated above, there is no effective food safety management system in place and you were unable to demonstrate that hazards to food safety have been fully identified and how they are effectively controlled i.e. prevented, eliminated or reduced to acceptable levels. When completing Pay particular attention to cleaning processes</p> <p>Put in place, implement and maintain a permanent procedure or procedures based on HACCP principles. To meet this requirement, you may wish to use the Food Standards Agency's food safety management pack for small food retailers. This is called Safer Food, Better Business for Retailers and can be accessed free of charge online here:</p> <p>https://www.food.gov.uk/business-guidance/safer-food-better-business-for-caterers</p> <p>Regulation (EC) 852/2004 Hygiene of Foodstuffs, Article 5, Paragraphs 1 and 2</p> | 3 months |
| 16. | <p>Training in the application of HACCP principles</p> <p>The requirements of the hygiene regulations say that those responsible for the development and maintenance of the food safety management system in your business should have received adequate training in the application of HACCP principles.</p> <p>If your food safety management system is working and maintained adequately, this would show that the relevant training requirement had been satisfied. If on the other hand there are remaining problems, and on my next visit the matters outlined in this letter have not been properly addressed, then some further training may be necessary.</p> <p>Regulation (EC) No 852/2004 Annex II Chapter XII para 2</p> | 3 months |

Schedule B: Recommendations

| No. | Compliance with food hygiene and safety procedures; (how hygienically the food is handled, how it is prepared, cooked, cooled, stored and what measures are taken to prevent food being contaminated) |
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| 1. | <p>Date coding for high-risk foods</p> <p>There was no stock control system for food prepared on the premises e.g. portions of frozen foods, raw food, sauces and prepared RTE foods. I recommend you introduce a system of date coding for high-risk foods to ensure stock is rotated and is not used beyond its shelf-life.</p> |
| 3. | <p>Use of probe thermometers</p> <p>It is recommended that high risk foods e.g. products of animal origin, requiring cooking through to the centre should be probed on an occasional basis where standard recipes and quantities are used. For new or changed recipes it is suggested that initially one item from each batch is probed. However, in all cases you must take care that probe</p> |

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| | <p>thermometers do not contaminate or taint the food being probed. Make sure probes are kept clean and disinfected before use with ready to eat food, otherwise probed food must be discarded. Where antibacterial wipes are used, these must be suitable for use with food.</p> <p>Please note that probe thermometers should be checked regularly for accuracy. As a helpful reference in doing your own checks; pure water and ice mixture should measure between -1°C to $+1^{\circ}\text{C}$, and pure boiling water should measure between 99°C and 101°C. If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturer's instructions.</p> |
| <p>Compliance with structural requirements; (the conditions of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)</p> | |
| <p>4.</p> | <p>Cleaning Schedule</p> <p>I strongly recommend that you draw up a cleaning schedule. This will help you ensure that all aspects of your operation are covered by:</p> <ul style="list-style-type: none"> Allocating specific tasks to your staff; Specifying what cleaning materials should be used and the method; Specifying how often items/areas should be cleaned; Specifying any safety precautions for staff. |
| <p>5.</p> | <p>Cleaning Terms</p> <p>Detergent: A chemical (e.g. washing-up liquid) used to remove grease, dirt and food.</p> <p>Dilution rate: Most cleaning chemicals are concentrated, so you need to add water to dilute them before they can be used. It is important to follow the manufacturer's instructions on how much water to use with the chemical. This is the 'dilution rate'. If you add too much or too little water, then the cleaning chemical might not work effectively.</p> <p>Disinfectant: A chemical that kills bacteria. Check that surfaces are clean of grease, dirt and food before you use a disinfectant.</p> <p>Contact time: This is how long a cleaning chemical needs to be left on the item you are cleaning. It is important to follow the manufacturer's instructions on contact time for the chemical to work effectively.</p> <p>Sanitizer: A two-in-one product that acts as a detergent and a disinfectant. If you use a sanitizer, make sure you follow the instructions.</p> |
| <p>6.</p> | <p>Pest Control</p> <p>There was evidence of Pest in the outside area. I recommend you set up a contract with a reputable pest control company.</p> <p>The electric insect killer in the kitchen full of dead insects. I recommend it is cleaned and maintained in good working order</p> |
| <p>Confidence in management/control procedures; (how you manage food safety, previous compliance history and what records you keep making sure food is safe using a system like Safer Food Better Business)</p> | |
| <p>7.</p> | <p>Food safety management system</p> <p>Once available, I recommend you keep an up-to-date version of your food safety management system and associated record keeping in a readily identifiable file, so that staff can access and refer to it as and when necessary.</p> |
| <p>8.</p> | <p>Food allergy and intolerance training</p> |

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| | <p>Whilst I can see that your Allergen information is on your menus, I did not see that it was translated in to the kitchen preparation. I recommend that all food handlers complete the Food Standards Agency Food Allergy and Intolerance Training that can be accessed free of charge here: https://allergytraining.food.gov.uk/</p> |
| 9. | <p>UK Hospitality – Industry Guide to Good Hygiene Practice Catering Guide</p> <p>If you are not already familiar with it, and to assist you in achieving full compliance with food hygiene law and an improved Food Hygiene Rating Scheme score, I recommend you download a copy of UK Hospitality’s Industry Guide to Good Hygiene Practice Catering Guide - https://www.ukhospitality.org.uk/guidance/industry-guide-to-good-hygiene-practice/</p> |