

Food Premises Inspection Report:

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| Name of Business: | Alresford Fish Bar |
| Address: | 51 Station Road, Alresford, CO7 8BU |
| Date of Inspection: | 5 th December 2023 |

Schedule A: Legal Requirements

| 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) | Time for compliance |
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| 1. | <p>Food Safety Management</p> <p>At the time of inspection, you confirmed that you do not have a written food safety management system (FSMS) in place. The law requires that you must be able to show what you do to make sure that food made or sold at your premises is safe to eat and this must be written down.</p> <p>You are required to put in place, implement and maintain a permanent procedure or procedures based on HACCP (Hazard Analysis Critical Control Point) 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 here: https://www.food.gov.uk/business-guidance/safer-food-better-business-for-retailers Alternatively, you can produce your own procedures based on HACCP principles.</p> <p>Please ensure you effectively communicate this system to all food handlers involved in the operation of the business.</p> <p><i>Regulation (EC) 852/2004 Hygiene of Foodstuffs, Article 5, Paragraphs 1 and 2</i></p> | 3 months |
| 2. | <p>Hot food at room temperature for 2 hours</p> <p>Food e.g. doner meat and chilli sauce, had been left in the bain marie overnight and outside adequate temperature control.</p> <p>Hot food can be kept for service, or on display for sale, for a single period of up to 2 hours at a temperature below 63°C. After 2 hours food must be restored to a suitable temperature (below 8°C or above 63°C) and then kept at that temperature until it can be used safely or thrown away.</p> <p>Please note that food must not be left in the bain marie overnight – once cooled, it should be refrigerated or thrown away. The same applies to any food being held hot in the cabinet e.g. pies and saveloys.</p> <p><i>Food Hygiene (England) Regulations 2006 Schedule 4, Para 7</i></p> | Immediate |
| 3. | <p>Food can be stored for 4 hours above 8°C</p> | Immediate |

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| | <p>It was noted at the time of the visit that salad for use with kebabs was displayed at room temperature. As discussed, whilst it is not good practice to keep foods out of refrigeration, I would confirm that high-risk foods intended to be served cold, can be kept for service or on display for sale for up to 4 hours if the temperature of the food is above 8°C. After 4 hours, the food must be refrigerated until it is sold, served or thrown away. The food must not be displayed again at room temperature.</p> <p><i>Food Safety and Hygiene (England) Regulations 2013 Schedule 4 para 5 (1)</i></p> | |
| 4. | <p>No over-clothing</p> <p>It was noted that members of staff were not wearing suitable and clean over-clothing. You must ensure that all persons working in food handling areas wear suitable, clean, and where appropriate, protective clothing.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1</i></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> | |
| 5. | <p>Refuse disposal</p> <p>At the time of inspection, the Biffa eurobin located to the rear of the premises was nearly full despite having been emptied the day before (you advised me that your refuse is collected once a week on a Monday).</p> <p>There was also an excessive accumulation of cardboard, plastic bags and other miscellaneous items immediately outside the back door, and a blue plastic drum containing hardened animal fat which has solid fat dripping down the outside and would be attractive to rats and mice.</p> <p>In view of the above, I am of the opinion that adequate provision has not been made for the disposal or collection of food waste and other refuse. You must make the necessary arrangements for the removal of your trade waste including grease, fats and oils – this may mean an increased collection frequency or the provision of one or more additional bins. Please confirm your proposal for addressing this matter.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter VI para 4</i></p> | Immediate |
| 6. | <p>Provide lids</p> <p>The refuse containers in the kitchen were full and did not have lids. All refuse containers must be fitted with close fitting lids to prevent access to flies and reduce unwanted smells.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter VI para 2</i></p> | 4 weeks |
| 7. | <p>No soap and hand drying facilities to wash hand basins</p> <p>There was no soap and hygienic hand drying facilities, for example paper towels, at the wash hand basins in the staff WC and the kitchen. Wash hand basins must be provided with soap (and hygienic hand drying facilities). Please remove the dirty towel hanging above the kitchen sink as this is unhygienic and not suitable for use.</p> | Immediate |

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| | <i>Regulation (EC) No 852/2004 Annex II Chapter I Para 4</i> | |
| 8. | <p>No lighting to the chip preparation area</p> <p>The strip light over the chip preparation area is not working. Provide suitable artificial lighting to this area.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para.7</i></p> | 4 weeks |
| 9. | <p>Deep clean</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><i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i></p> <p>The standard of cleaning to the structure of the kitchen including behind and below work surfaces, fridges, freezers and other equipment, was generally poor and the floor was very greasy and slippery. A thorough deep clean is required. All areas must be maintained in a clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i></p> | Immediate |
| 10. | <p>Cleaning and disinfection (British Standard requirements)</p> <p>At the time of inspection, you were unable to demonstrate satisfactory cleaning and disinfection processes. Indeed, you did not have a supply of disinfectant or sanitiser on the premises.</p> <p>Work surfaces, hand contact points (e.g. fridge handles and taps) 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: BS EN 1276:1997 or; BS EN 13697:2001 or; BS EN 1276:2009.</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 (a chemical that cleans and disinfects), you must use it twice. The first stage will remove the dirt and debris, the second stage will disinfect.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter V para 1(a)</i></p> | Immediate |
| 11. | <p>Dirty and greasy extract canopy and filters</p> <p>The extract canopy and filters in the kitchen were in a dirty and greasy condition. They must be thoroughly cleaned and maintained in a clean condition.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter I Para 1</i></p> <p>In addition to the above, please provide me with any available documentation confirming the nature and date of any cleaning undertaken to the extract ductwork e.g. to meet the TR19 standards.</p> | Immediate |

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| 12. | <p>Dirty fridge door seals</p> <p>The door seals of the refrigerators and freezers are dirty. Clean or renew the door seals as appropriate.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)</i></p> | Immediate |
| <p>Confidence in management/control procedures; (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a system like Safer Food Better Business</p> | | |
| 13. | <p>Registration of Food Business</p> <p>At the time of inspection, you confirmed that you had been trading for approximately 4 weeks and that the new Food Business Operator (FBO), Mr Muhammed Ozmicco, has yet to register as a food business.</p> <p>FBOs are required to register the business with the local authority (the Council) in whose area the business is located. In your case, this is Tendring District Council.</p> <p>Please register the business as a matter of urgency following the below link:</p> <p>https://www.tendringdc.gov.uk/business/licensing-legislation/food/register-food-premises</p> <p><i>Regulation (EC) No 852/2004 Chapter II Article 6(2)</i></p> | Immediate |
| <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.</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-retailers</p> <p><i>Regulation (EC) 852/2004 Hygiene of Foodstuffs, Article 5, Paragraphs 1 and 2</i></p> | | |
| 14. | <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> | 3 months |

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| | <i>Regulation (EC) No 852/2004 Annex II Chapter XII para 2</i> | |
| 15. | <p>Food hygiene training</p> <p>It was apparent during my inspection that the level of food hygiene awareness amongst your staff was inadequate.</p> <p>You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do. Evidence of staff training shall be provided upon request.</p> <p>In view of the above, all food handlers are required to undertake Level 2 Food Hygiene / Safety training for caterers.</p> <p><i>Regulation (EC) No 852/2004 Annex II Chapter XII para 1</i></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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| 16. | <p>Cover food</p> <p>At the time of inspection, seasoned flour coatings were left in uncovered bowls on top of the defective fish fridge. All food should be kept covered when stored to prevent any possible risk of contamination. Food should be properly wrapped or stored in clean, lidded, washable containers.</p> | |
| 17. | <p>Stock control for raw foods</p> <p>There was no stock control system in operation at the premises for raw foods e.g. chicken breasts. I recommend you introduce a system of date coding to ensure stock is rotated and used on a first in / first out basis.</p> | |
| 18. | <p>Labelling of food decanted into containers</p> <p>At the time of inspection, it was evident that the labelling on the container did not reflect the actual contents and that containers are being reused e.g. a container labelled 'Chinese Curry Sauce' contained raw chicken breasts.</p> <p>When decanting food into reused containers, please ensure the containers are thoroughly cleaned and disinfected prior to use and are then labelled with the name of the food e.g. raw chicken breasts, and the minimum durability of the food i.e. the use-by or best before date, from the original food packaging.</p> | |
| 19. | <p>Use of probe thermometers</p> <p>It is recommended that high risk foods e.g. sausages and meat pies, 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 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</p> | |

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| | <p>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> | |
| 20. | <p>Plus Zap insect killer – cleaning and maintenance</p> <p>The electric insect killer in the food preparation area was full of dead insects. I recommend it is cleaned and maintained in good working order.</p> | |
| 21. | <p>Independent thermometers in fridges, chilled displays and freezers</p> <p>I recommend you provide a thermometer in all chilled and frozen storage units and regularly check the temperatures remain at or below 8°C for chilled foods and around -18°C for frozen foods.</p> | |
| | <p>Confidence in management/control procedures; (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a system like Safer Food Better Business</p> | |
| 22. | <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> | |
| 23. | <p>Food allergy and intolerance training</p> <p>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> | |
| 24. | <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> | |