



Derby City Council

[REDACTED]
MKz Fast Food
3 Pickering Rise
Breadsall Hilltop
Derby
DE21 4GS

Your ref

Our ref 171205 INSPECTION/[REDACTED]

Contact [REDACTED]

email [REDACTED]@derby.gov.uk

Tel 01332 [REDACTED]

Fax 01332 643299

Minicom 01332 640666

Date 5 December 2017

Dear [REDACTED]

Food Safety and Hygiene (England) Regulations 2013 and EC Regulation 852/2004

MKz Fast Food 3 Pickering Rise Breadsall Hilltop Derby DE21 4GS

I refer to my visit to the above premises on Wednesday 28 November 2017, accompanied by [REDACTED] trainee reporter for the Derby Evening Telegraph and my discussions with you. The purpose of my visit was to carry out a routine food hygiene inspection.

The following areas were inspected at the time of my visit:

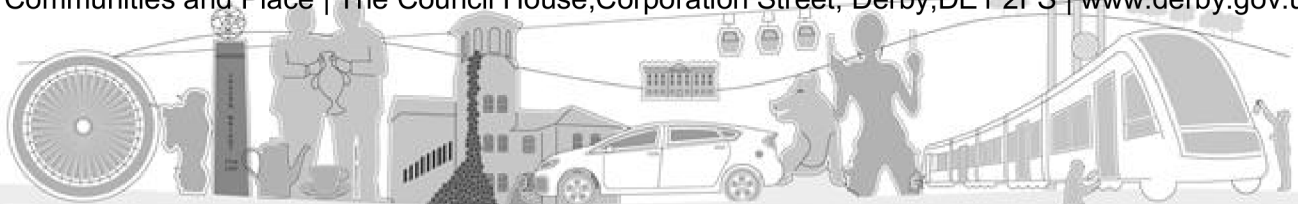
- Servery
- Kitchen
- Rear Storage/Preparation Area
- Toilet
- Rear Yard

I based my food hygiene inspection upon potential food poisoning hazards, contamination risks and control measures. This required time observing practices and discussing your current procedures.

At the time of my visit it was disappointing to find that standards had deteriorated considerably since your last inspection.

Continued

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Inspection Report

I enclose a copy of your inspection report. This outlines my findings and highlights the priority actions and improvements that are needed to ensure that you are complying with the above legislation. Schedule A lists legal requirements, which must be completed. Those items that are listed in Schedule B are recommendations of good practice and are intended to help you improve working practices.

This inspection report contains only those issues identified at the time of the inspection. It is not an exhaustive list of what you need to do to comply with the law. It is your responsibility to ensure that your business complies with all relevant legal requirements on an ongoing basis.

Derby City Council is a public body for the purposes of the Freedom of Information Act 2000 and information may be disclosed by it in accordance with the provisions of that Act or its statutory Publication Scheme. Please note that regular requests are made to this Department for copies of the inspection letters relating to food premises that have been rated as a 0, 1 or 2 under the scheme.

Food Hygiene Rating

On the basis of the standards found during our visit and the issues identified, your food hygiene rating has been reassessed and recalculated as follows:

Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	5
Confidence in management/control procedures	20
Total score	40
Food hygiene rating	1
	Major Improvement necessary

A sticker showing your rating is enclosed. Please destroy the sticker showing your previous rating as only one rating – the most recent rating - should be displayed.

Your rating will also be published on the Food Standards Agency's website at www.ratings/food.gov.uk between two and four weeks from receiving this letter.

Safeguards

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food Safety, [REDACTED] but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

Continued

If you have worked to improve hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a **'right to reply'** so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can request a **re-visit** with a view to giving you a new food hygiene rating. There is no guarantee that a revisit to re-score will result in an improved rating. It is possible that the rating could remain the same or even go down, if insufficient action has been taken or if further issues are identified.

The relevant forms for these safeguards are provided on the Council's website at:
<http://www.derby.gov.uk/health-and-social-care/food/food-safety-inspections/>.

I shall revisit in 6 weeks' time to check that the issues raised in Schedule A have been addressed. If improvements have been made at this visit I shall give you a form to apply for a re-score visit.

If you disagree with the contents of this letter or feel aggrieved in any way, please email my manager, [REDACTED]@derby.gov.uk.

As part of our policy for evaluating our performance, my manager [REDACTED] would welcome any feedback about the inspection. She can be contacted by email at [REDACTED]@derby.gov.uk. Any information will be treated in confidence and used solely for performance monitoring and improving our services.

Agencies in Derby have signed up to the national **'say something if you see something'** campaign. This campaign, set up by the Children's Society in partnership with the National Working Group has been devised to assist licensed premises to protect children and young people (under 18's) from sexual exploitation, trafficking and other forms of child abuse. Please see the link below for additional information and for the resources that are available to help you support this campaign – <http://www.derbyscb.org.uk/staff-and-volunteers/info-and-resources/child-sexual-exploitation/>

If you need any further help or guidance then please do not hesitate to contact me on [REDACTED]

Yours sincerely
[REDACTED]
[REDACTED]

Senior Environmental Health Officer

Continued

Encls: Inspection Report - Schedules A and B
 Premises' Sticker
 Safe Catering 5 - Hygiene Inspection Checklist
 E.coli Checksheet
 SFBB pack for Indian, Pakistani and Sri Lankan Cuisine
 GM Oils poster

Inspection Report for: MKz Fast Food 3 Pickering Rise Breadsall Hilltop Derby
DE21 4GS

Date of Inspection: Wednesday 28 November 2017

Schedule A (Legal Requirements)

Food Hygiene and Safety Procedures

1. At the time of my visit, we discussed your food safety controls in detail, and there were many un-controlled hazards. The following issues were identified:
 - Upon my arrival at the premises I found raw burgers on display in the servery refrigerator stored next to an open container of lettuce, posing a risk of cross contamination.
 - Your chef was found wearing filthy whites, including the sleeves, posing a risk of contamination.
 - I was told that raw meat is washed at the sink by your chef prior to being chopped and marinated, which poses a risk of cross contamination to your sink and the surrounding area. There is no need to wash raw meat as this is more likely to spread bacteria rather than remove it. Thorough cooking of meat will evaporate any blood and juices and is the control required to make it safe.
 - Although you had a double sink I have concerns over the use of your sink and the risks of cross contamination as the sink is used to:
 - a. Wash raw meat
 - b. Wash Salad (ready to eat food)
 - c. Wash equipment that has come into contact raw food
 - d. Wash equipment that has come into contact with ready to eat food

Strict controls you will need to implement for the above activities include:

- Stop washing raw meat.
- Separate these activities out in time with a two stage clean in between these activities of the sink and surrounding surfaces and taps, using antibacterial spray/sanitiser and a disposable cloth that can be thrown away.
- Equipment that has come into contact with raw foods (raw meat and vegetables) must be washed separately.
- Separate sponges and scourers (clearly identifiable) must be used to wash equipment that has been in contact with raw foods, these sponges must be stored separately.
- Carrying out food preparation and washing prior to opening so that your sink is then free during opening hours for the cleaning of pots and equipment.

Continued

- Ensure that food e.g. lettuce must not come into direct contact with the sink and suitable containers must be used.
- At the time of my visit food and hand contact surfaces were being cleaned and disinfected with Mr Muscle Anti Bacterial Cleaner, which to be effective requires a 15 minute contact time and does not meet the relevant British Standards. As part of your opening checks you must ensure that you have an adequate supply of antibacterial cleaner/sanitiser that meets BS EN 1276 or BS EN13697. I suggest you use the Nilco sanitiser you were using at my last inspection as this meets BS EN 1276 and only requires a 1 minute contact time.
- Your chef showed me how he would clean the sink area after washing raw meat and he only undertook a single stage clean. In addition to this clean utensils stored on the magnetic strip above the sink area were sprayed with your Mr Muscle Anti bacterial cleaner during this cleaning process. When the sink is in use there must be nothing else around that can be exposed to possible sources of contamination. To remove bacteria such as *E.coli* to a safe level you must always undertake a two stage clean of food contact surfaces, cleaning first to remove the dirt and grease and then a second time to remove the bacteria you cannot see. This can be carried out using either hot soapy water followed by your antibacterial cleaner, or alternatively using your antibacterial cleaner twice.
- There were cross contamination issues relating to the storage of food in the chest freezer in that ice cream including open tubs of ice cream (used to make milkshakes) were found stored next to raw donner kebab meat.
- Although you had different colour chopping boards for different foods, these were all found stored together in the same rack, posing a risk of cross contamination. Knives for raw and ready to eat foods were found stored on the same magnetic strip and colanders and containers used to wash and store raw and ready to eat foods were also found stored together, posing a risk of cross contamination. You must ensure that you have separate and clearly identifiable equipment for handling raw (meat, fish and vegetables) and ready to eat (salad/fruit, bread and dairy) foods this must include chopping boards, knives, storage containers, marinating bowls, colanders and utensils etc. Equipment for raw and ready to eat foods must not come into contact with each other and must be stored separately.
- Upon my arrival a dirty fraying re-useable cloth was found stored under the chef's wooden chopping board, posing a risk of contamination. Disposable J cloths or plastic matting that can be cleaned and disinfected should be used under chopping boards to prevent them from slipping. A cloth or mat used under a raw board must not be used under a ready to eat board.

Continued

- Although you had different tongs for handling raw and cooked meats at the grill these were not clearly identifiable and food handlers seemed unaware that there was one set of tongs for handling raw shish and one set for taking off cooked shish meat. Provide separate and clearly identifiable tongs for handling raw and cooked meats on the grill.
- There was no date labelling taking place and so consequently I had no idea how long portions of cooked rice had been stored in the chiller for. Foods made or prepared by you must not exceed 48 hours. You must introduce a date labelling system to demonstrate you are applying suitable shelf lives to cooked/ready to eat foods.

You must address the above issues and ensure that your food safety controls are sufficient to keep food safe.

Regulation (EC) No. 852/2004 Article 5

Structural/Cleaning Requirements

2. The following cleaning issues require your attention:

- The wash hand basin area and taps were splashed and dirty and require cleaning.
- There was some debris under fixtures and fittings in the servery and kitchen area which require cleaning and maintaining in a clean condition thereafter.
- Hand contact points throughout to fridge handles, taps, light switches etc. were dirty and greasy and require cleaning and maintaining in a clean condition thereafter.
- There was a considerable amount of spilt fat on the outside steps leading to your fat bins providing a food source for rodents. This requires cleaning and a lid placing on your un-covered bin.

Regulation (EC) No. 852/2004, Annex II, Chapter I, Paragraph 1

Confidence in Management/Control Procedures

3. At the time of my visit I requested to review your SFBB pack and found that it had not been looked at or followed for some time and there were no monitoring records. Given the issues addressed above under the heading Food Hygiene and Safety Procedures it suggests that you are not implementing your documented system. You must now review this pack and ensure that it is updated to include the latest cross contamination controls. You may wish to complete a new pack for this purpose, a copy of which is enclosed.

Regulation (EC) 852/2004 Article 5

Continued

4. Once you have reviewed this pack you must maintain some simple monitoring records to demonstrate that you are following your procedures and are monitoring your hazards. You must maintain the diary part to the pack as a minimum but I also suggest you also record any daily temperature monitoring checks you do.
Regulation (EC) No. 852/2004 Article 5
5. You must also undertake some monthly verification/audit checks to ensure that your documented food safety system is being followed. This can be achieved by completing the 4 weekly review in the SFBB diary.
Regulation (EC) No. 852/2004 Article 5
6. At the time of my visit there was only you at the premises with any food hygiene training and I understand that you are not always at the business. You must ensure that you and your food handlers are adequately trained to ensure that the food you prepare and handle is safe to eat. Based on the issues found I do not believe you are currently complying with this legal requirement. You and your food handlers must undertake some formal food hygiene training so that you can produce safe food and supervise and instruct other food handlers.

For further guidance on this matter please see recommendation 1 in Schedule B below.

Regulation (EC) No. 852/2004, Annex II, Chapter XII, Paragraph 1

Genetically Modified Ingredients

7. At the time of my visit you were using KTC Vegetable Oil which states it contains genetically modified soya. As discussed you must check all your ingredients to see if they contain genetically modified ingredients. Each food item which contains these ingredients must be clearly identified and made known to the consumer.
The Genetically Modified Organisms (Traceability and Labelling) (England) Regulations 2004

I enclose a poster that can be displayed to meet this legal requirement.

Allergens

8. From 13 December 2014, new allergy labelling rules take effect requiring food businesses like you that provide non-pre-packed foods or loose foods to identify any allergenic ingredients. There are 14 listed allergens that need to be considered and you will have to supply information for every item on your menu that contains any of these 14 allergenic ingredients. Further guidance for businesses on meeting this legal requirement can be found at <http://www.food.gov.uk/business-industry/allergy-guide>. You could use the food matrix or recipe template on the food standards agency website to identify your allergenic ingredients in each item on your menu.

Continued

I look forward to reviewing this with you at my next visit.
Regulation 5, The Food Information Regulations 2014

Schedule B (Recommendations)

1. The following local organisations run the “Level 2 Food Safety Award in Catering” Course:

Derby College	01332 836638
Blue Cloud Training	07946 735287
info@foodhygieneconsultants.com (Mr Pandey)	07863338372
Waris (Training) Consulting	0800 97 88 937

Please note that Food Hygiene Consultants and Waris training may be able to offer bespoke on-site training specific to your business needs.

2. For accurate temperature monitoring I recommend you place a block of lard or jelly in your refrigerator labelled ‘For food testing purposes - do not eat’ and probe this on a daily basis to ensure that foods are kept at, or below 8°C. You should monitor and record the temperature daily in your SFBB diary to demonstrate this.
3. You should provide plastic disposable aprons for undertaking raw meat preparation.
4. I recommend that you also frequently monitor and record hot food core temperatures so that you can ensure that correct temperatures are being achieved. To ensure that particular recordings can be traced, the name of the person and the date and time should be included in the records. I remind you that food being cooked/re-heated must achieve $\geq 75^{\circ}\text{C}$ and foods being kept hot should be stored at $\geq 63^{\circ}\text{C}$
5. Probe thermometers should be checked regularly (monthly) for accuracy. As a helpful reference in doing your own checks, tap water and ice mixture should measure between -1°C to $+1^{\circ}\text{C}$, and boiling water should measure between 99°C and 101°C . If your thermometer appears not be working correctly it should be replaced or sent for a service. For further advice refer to the manufacturer’s instructions. I strongly recommend you carry out this accuracy check every time you undertake a 4 weekly review. You can record these checks on this review sheet.
6. To ensure compliance with the latest *E.coli* guidance you should complete and ensure compliance with the *E.coli* check sheet attached.