



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
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LOCOESPRESSO LIMITED
PLATFORM 1
ELY STATION
ELY
CAMBS
CB7 4BS

This matter is being dealt with by:

Telephone: 01353 665555
E-mail: [REDACTED]@eastcambs.gov.uk
My Ref: 03/00005/MIXED

28th January 2019

Dear [REDACTED]

Food Safety Act 1990 (As Amended)
General Food Regulations 2004; Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 178/2002 and 852/2004
Re: Locoexpresso Platform 1 & 2 Ely Railway Station, Station Road Ely

I refer to my food hygiene inspection of the above premises carried out on the 23rd January 2019 and our conversation at that time. There seems to be little improvement despite my previous advisory visit of 21 March 2018. It has been noted that family illness matters outside the business have dominated and that the premises are imminently due for refurbishment which is to be carried out in March this year. An application to re-rate was left with you at the time of the visit.

The matters detailed below require your attention. This letter confirms the things you need to do to comply with the law and the relevant legislation is listed under each item. Some items may be listed as recommendations and these are included to give you advice in support of your business, but they are not requirements in law.

Food hygiene and safety:

1. Food must be protected from the risk of contamination. At the time of the inspection uncovered sliced tomato was stored uncovered on the door shelf within the refrigerator. Ensure that ready-to-eat foods are always covered/ wrapped within your refrigerators.
(Regulation (EC) No 852/2004 Annex II Chapter IX Para 3)

Structure:

2 (a) The damaged wall within the sandwich preparation area was still the same and outstanding from your previous visit. Repair the damaged wall to a smooth impervious surface which is capable of being easily cleaned and sanitised and maintain in a sound condition.

(b) Replace the missing edging strip to the counter in the front service area bring this to a smooth impervious surface which is cleanable.

Regulation (EC) 852/2004 Annex II Chapter II

Confidence in management/control procedures:

3. All staff handling, preparing and cooking high risk food required to be trained commensurate with their work activities, ideally to level two. You said you have given the staff the safer food better business dvd to take home and go through a year ago but when asked, the staff confirmed that they had not gone through it. There was no evidence of any training provided for staff. Provide training to all staff namely [REDACTED]

This training can be done online at minimal cost. A selection of on line training providers was left with you at the visit as an example and many more may be available following an internet search.

Regulation 852/2004 Annex II Chapter XII

4. At the time of the inspection your documented Food Safety Management procedures (Safer Food Better Business) were not available for viewing. Your documented procedures must be available at all times for inspection during opening hours.

(Regulation (EC) 852/2004 Article 5)

5. It was noted from previous visits that you had two Safer Food Better Business packs.

At the time of the visit despite searching no food safety management packs could be found. Diary sheets from December 2018 were found. There was also no evidence of any monitoring at any of the critical stages within your business, i.e. delivery, storage, bake off, or hot hold. Diary sheets were blank with a signature only.

It is a legal requirement for food businesses to have a food safety management or equivalent that reflects every aspect of their business. Retrieve or replace the Safer Food Better Business or equivalent, and maintain the diary as advised on a daily basis including completion of the four weekly review as previously discussed.

Regulation (EC) 852/2004 Chapter II Article 5

Any legal requirements relating to cleaning, temperature control and practices require your attention immediately. Other items should be completed within the next two months.

A re-visit will take place in approximately ten weeks when it is expected the refurbishment will have been completed. It is expected that all legal requirements will have been attended to. Should you fail to attend to these items within this period formal action will be considered. Please be aware that your business will not be issued with a new food hygiene rating after this re-visit. You will have to apply for a re- rate inspection.

Your Food Hygiene Rating

| | |
|--|----------|
| Confidence in management/ control procedures | 20 |
| Compliance with food hygiene and safety procedures | 10 |
| Compliance with structural requirements | 10 |
| Food hygiene rating | 1 |
| MAJOR IMPROVEMENT NECESSARY | |

Please find enclosed your sticker for display. Your rating will be published after the appeal period of 21 days or if you have not appealed, within 28 days of your receiving your rating at www.food.gov.uk/ratings.

Please remove and destroy any existing certificate and stickers on display. Continuation to display old stickers and certificates can constitute an offence under Trading Standards legislation. Stickers and certificates remain the property of the local authority and all rights are reserved.

If you consider that the rating given is unjust, you may appeal by submitting the appropriate appeal form to the Senior Environmental Health Officer (Commercial) within 21 days of the day you are informed of your rating.

A web link to information on the scheme including template forms for lodging an appeal, 'right to reply' or requesting a re-visit (re-rating visit) is available at <http://www.eastcambs.gov.uk/food-safety/national-food-hygiene-rating-scheme>

Note: From 01 April 2018 re-rating visits will no longer be free. You will be charged a fee before the re-rating visit.

*Please do not hesitate to contact myself or other officers from this department should you wish advice with regard to the refurbishment of the structure e.g. All surfaces within the food rooms must be smooth, impervious and capable of being easily cleaned and sanitised. Separate sinks must be provided for hand wash, equipment wash and food wash and supplied with adequate and constant supplies of hot and cold water soap, towels etc. for food and hand hygiene etc.

Should you require any further information or advice or wish to discuss these matters, please do not hesitate to contact me on the details at the head of this letter. If you have any comments regarding the inspection or advice issued, please contact [REDACTED], Senior Environmental Health Officer, on 01353 665555.

Yours sincerely

[REDACTED]
Food and Safety Officer

Copy to: [REDACTED]