



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
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Mr [REDACTED]
Drayman's Son
29A Forehill
Ely
Cambridgeshire
CB7 4AA

This matter is being dealt with by:

[REDACTED]
Telephone: 01353 665555
E-mail: [REDACTED]@eastcambs.gov.uk
My Ref: 15/00105/MIXED
Your ref

10th 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: Drayman's Son 29A Forehill Ely Cambridgeshire CB7 4AA**

I refer to my food hygiene inspection of the above premises carried out on the 3rd January 2019 and our subsequent telephone conversation when we discussed the options around the preparation of the salads. To recap; presently the salad is washed in the wash hand basin. The basin is too small to wash the salad and rinse it effectively. This practice cannot continue.

As discussed a remedy would be to buy in pre-washed salad to negate the need for preparation otherwise a system needs to be in place to ensure that the sinks in the cellar are thoroughly disinfected before food washing, (given that floor wash water is tipped in the same sink and will splash the surrounding areas).

I should be grateful if you would advise me, in writing, of the action taken.

The matters detailed below require your attention. This letter confirms the action necessary for you 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

Wash hand basin used as a food sink

1. I noted that salad is washed in the wash hand basin. This should be used for hand washing only owing to its size. The facilities for washing food are to be kept separate from the hand-washing facility.

Regulation (EC) 852/2004 Annex II Chapter I, paragraph 4

Time for compliance is 6 weeks

Personal hygiene and hand washing

2. I noted during the inspection that the wash hand basin was not being used; it was obstructed. The food handler, [REDACTED], advised me that he washes his hands at the sink in the cellar. However, there was no soap or hand drying at the sinks.

Food law states that every person working in a food-handling area is to maintain a high degree of personal cleanliness and hygiene. Re-instruct and re-train [REDACTED] in hygienic hand washing practices.

Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1 and Chapter XII Para 1

Time for compliance is immediate and on-going

Structure

You advised that you were about to undertake a refurbishment.

Pest proofing

3. It was noted that food pests could gain entry to the premises at the back door; there is a large hole in the external door frame as well as a hole in the door itself. 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. Repair the door and frame to prevent pest entry.

Regulation (EC) 852/2004 Annex II Chapter I, paragraph 2(c)

Time for compliance is 4 weeks

Preparation room floor unsealed

4. The painted floor covering in the sandwich preparation room was damaged revealing unsealed concrete. Renew or repair the floor covering and leave in a sound easy to clean condition.

Regulation (EC) 852/2004 Annex II Chapter II, paragraph 1

Time for compliance is 4 weeks

Confidence in management/control procedures

Documents/procedures to be reviewed.

5. I note that you have inherited the Safer Food Better Business (SFBB) pack from the previous owner. Theoretically, provided that the systems are the same and you are following the pack, then this is acceptable. What you say you do in the pack must be the same as what you do in practice and all practices must protect the safety of food.

To ensure the effective safety management of the food business, you must review your documents and procedures. Having reviewed your procedures, these must be documented and staff trained accordingly. You are required to establish procedures to regularly check the premises and practices within your food business and take corrective action / review as necessary.

Regulation (EC) 852/2004 Article 5 and Chapter XII Para 1

Evidence of this may be demonstrated by identifying those sections of the SFBB that have been reviewed, updating the training records in the pack and food handlers being able to explain and or to demonstrate safe practices.

Time for compliance is on-going

The matters discussed by phone and raised in this letter have affected your hygiene rating score for confidence in management.

The full SFBB pack can be downloaded from the Food Standards Agency website, should you decide to complete a new copy.

Provision of allergen information

6. It is a legal requirement for all food businesses to provide information about allergenic ingredients used in food sold or provided to them. You will have to provide accurate information on any specific allergens that are present in any loose food and meals that you serve.

There are several different ways that you can give accurate allergy information to your customers. More information can be found at <https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>

It is recommended that you train your staff about food allergens. The Food Standards Agency provide an on-line training course. Details can be found at <http://allergytraining.food.gov.uk/>.

It is recommended that a prominent statement be added to your menu stating how customers can obtain allergen information in any of the meal choices you sell. For instance a statement such as the following would be acceptable; **“For allergen information please ask any member of staff”**.

Food Standards Agency guidance states that where this information is provided orally a suitable system needs to be in place to ensure that the information is accurate, consistent and verifiable when challenged and that verification should be provided through the presentation of written material.

You must therefore have a robust system containing details of all allergenic ingredients contained in the foods you sell.

Currently the ingredients that you must be aware of are:

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains),
- Crustaceans,
- Peanut,
- Egg,
- Fish,
- Lupin,
- Milk,
- Molluscs,
- Nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and macadamia nut (Queensland nut)),
- Soybean,
- Sesame,
- Celery,
- Mustard
- Sulphur dioxide (>10mg/kg or 10ml/L in ready to eat or reconstituted products).

Regulation (EC) No 1169/2011 Article 44 and Food Information Regulations 2014 Regulation 5

Time for compliance is immediate and on-going

Training

7. It was apparent during my inspection that there were some important aspects of food safety that were not fully understood, such as:-

- The necessity for hand-washing;
- A knowledge of allergens and their content in the foods you prepare / serve.

You must ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters to a level appropriate to their work activity.

Regulation (EC) 853/2004 Annex II, Chapter XII, paragraph 1

Time for compliance is immediate and on-going

Health and Safety (this does not contribute to your hygiene rating)

Officers “hazard spot” at inspections and this was not a full health and safety inspection.

Whilst I looked at some of your activities to assess how you were complying with your legal responsibilities, I did not examine the whole of your business. There may be additional areas to those I identified which also require your attention. It is your responsibility to ensure the health and safety of your employees and other people, such as members of the public, who may be affected by the way you run your business.

9. I noted that an electric plug adapter was hanging on the wall near the work surface. All systems shall at all times be of such construction as to prevent, so far as is reasonably practicable, danger and shall be maintained so as to prevent such danger. Repair or replace the adapter leaving it in a safe condition.

The Electricity at Work Regulations 1989, Regulation 4, paragraphs 1 and 2

Time for compliance is 6 weeks

It is recommended that a competent person carries out an assessment of the electrical system

A re-visit will take place in approximately 6 weeks when 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.

Your Food Hygiene Rating

Confidence in management/ control procedures	20
Compliance with food hygiene and safety procedures	5
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 of £130 before the re rating visit.

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]
Environmental Health Officer