



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
ELY, CAMBRIDGESHIRE CB7 4EE

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██████████
The Fountain P H
1 Silver Street
Ely
Cambridgeshire
CB7 4JF

This matter is being dealt with by: ██████████

Telephone: 01353 665555

E-mail: ██████████

My Ref: E0670/0001/1/001

-5 February 2018

Dear ██████████

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: The Fountain P H 1 Silver Street Ely Cambridgeshire CB7 4JF

I refer to my food hygiene inspection of the above premises carried out on the 30th January 2018.

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: N/A

Structure:

1. The standard of cleaning to the structure of the bar cellar and kitchen was generally poor. A thorough deep clean (and disinfection) of these areas is required. All areas must be maintained in a clean condition. Thoroughly clean the shelves within the bar area, the walls to the stairs leading to the cellar removing spillages and debris and including the cellar floor. Thoroughly clean the back room off the bar area including sinks, wash hand basin, floors and surfaces removing accumulations of debris and accumulations of numerous non-food related items and maintain in a clean and tidy condition.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

2. Replace the damaged floor covering to the bar and the cellar area which was incapable of being easily cleaned or maintained bringing to a smooth impervious surface which can be cleaned effectively.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

Confidence in Management/control Procedures:

3. It is recommended that you draw up a cleaning schedule for the premises. A cleaning schedule should specify the areas and equipment that must be cleaned, the method of cleaning, how frequently this needs to be undertaken and the products to be used.

I enclose an example of a cleaning schedule which you may wish to complete in detail with the areas and items that are to be cleaned, the method of cleaning, the chemicals used including dilutions if any and contact time required, who does the cleaning and who checks that it is done.

I also enclose a Revisit Request form which you should complete when the works have been completed which will enable you to have a rescore visit.

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 three months 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	10
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	15
Food hygiene rating	2
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.

Health and Safety at Work (etc.) Act 1974

Workplace (Health, Safety and Welfare) Regulations 1992

The Work at Height Regulations 2005

1. Work at height is defined as being work in any place, including a place at or below ground level, (including access and egress from such a place of work) where if measures required by the Regulations were not taken, a person could fall a distance liable to cause personal injury. Precautions are needed where there is a risk of injury from a fall irrespective of fall height. The Regulations require a risk assessment to decide whether precautions are needed and in what form.
2. The cellar hatch located in the bar floor area did not have guarding to prevent staff falling into the stairwell whilst it is in the open position. Provide suitable guarding to prevent staff falling into the stairwell whilst it is in the open position.

3. Any upward opening door or gate must have a device to prevent it from falling back. Provide a suitable latch to the cellar door to secure it whilst it is opened prevent it from falling back and onto staff who are entering and exiting the cellar.

Workplace (Health, Safety and Welfare) Regulations 1992 Regulation 18 Paragraph 2 (b)

4. You have failed to ensure that the water collecting on the floor of the cellar is effectively drained away. You must remedy this situation.

Regulation 12, Workplace (Health, Safety and Welfare) Regulations 1992

5. Every floor in a workplace and the surface of every traffic route in a workplace shall be of a construction such that the floor or surface of the traffic route is suitable for the purpose for which it is used.

Without prejudice to the generality of paragraph (1), the requirements in that paragraph shall include requirements that—

(a) the floor, or surface of the traffic route, shall have no hole or slope, or be uneven or slippery so as, in each case, to expose any person to a risk to his health or safety; and

(b) every such floor shall have effective means of drainage where necessary.

So far as is reasonably practicable, every floor in a workplace and the surface of every traffic route in a workplace shall be kept free from obstructions and from any article or substance which may cause a person to slip, trip or fall.

You have failed to ensure that the water collecting on the floor of the cellar is effectively drained away. You must remedy this situation.

The floor covering to the cellar and the bar area was defective. Bring both floors to an impervious non slip surface that can be easily cleaned.

Regulation 12, Workplace (Health, Safety and Welfare) Regulations 1992

This was not a full health and safety inspection and 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.

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 & Safety Officer

Enc : Cleaning schedule, Food Hygiene Rating Scheme Request for a re-visit, Food registration form, What to expect when a health and safety inspector calls, Example risk assessment for a pub.
And Cellar Access doors and trap doors leaflet – for info only