



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
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Black Rock Inns Ltd.
George Court,
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CB7 4JW

This matter is being dealt with by: [REDACTED]

Telephone: 01353 665555
E-mail: [REDACTED]
My Ref: 12/00165/MIXED

3rd June 2019

Dear Sir/ Madam,

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 Prince Albert 62 Silver Street Ely Cambridgeshire CB7 4JF

I refer to my food hygiene inspection of the above premises carried out on the 30th May 2019 and my conversation with [REDACTED] Chef on duty and [REDACTED] Director on site at that time.

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.

Your business has been rated 20 for confidence in management/control procedures. The confidence in management score is based mainly on your food safety management system and food handler's training, supervision and instruction. Furthermore, the confidence in management score is also based on whether the hazards have been identified and appropriate controls are in place. In my opinion the significant hazards associated with your operation have not been fully understood and controls were not in place at the time of the inspection. Significant improvements in food safety procedures and implementation of controls are required.

As these matters have been brought to your attention on previous occasions you are invited to discuss these matters and the way forward for your business at the council offices within one week of receipt of this letter. Please contact me to arrange a mutually suitable date and time. Failure to do so may result in further enforcement action being taken.

Food hygiene and safety:

1. At the time of the visit six 'in-house' labelled foods were found within the refrigerators past their given 'use by' dates indicating poor stock rotation systems. After the "use by" date a food shall be deemed to be unsafe. Stock must be checked daily (verification) and any out of date or unfit food must be disposed of. (Regulation (EU) No 1169/2011 Article 24 (1) and Regulation (EC) No 178/2002 Article 14)

2. One of the wash hand basins in the kitchen was being used to store dirty equipment and utensils. Wash hand basins must be accessible to allow staff to maintain a high degree of personal cleanliness. The basin must be emptied, kept clean and available for use at all times for washing hands.
(Regulation (EC) No 852/2004 Annex II Chapter VIII Para 1)

3. Areas of the kitchen and equipment were seen to be dirty at the visit. The food room and equipment must be kept in a clean condition. For example thoroughly clean the following and maintain in a clean condition:

- * The external vegetable box removing accumulations of dirt
- * Floor to the cellars and stairs/ steps leading to the kitchen removing accumulations
- * Hand contact surfaces i.e. handles and doors to refrigerators, Door to the cellar
- * Canopy to extract ventilation system removing accumulations of grease

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

4. Cooked foods were being cooled within the sink uncovered immediately adjacent to where other preparation activities were taking place. Food must be covered/ protected from the risk of contamination at all times

(Regulation (EC) No 852/2004 Annex II Chapter IX Para 3)

5. At the time of the inspection, raw food, i.e. streaky bacon were stored directly touching ready to eat salami in the chiller. Although the foods are all wrapped, they were opened and there is a possibility that the packaging may be contaminated. You must reorganize your chiller and ensure that raw food is kept completely separate from ready to eat foods.

(Regulation (EC) No 852/2004 Annex II Chapter IX Para 3)

6. Kitchen roll was seen to be stored in a bucket at the rear entrance to the kitchen at floor level. You must store kitchen roll in its original packaging or in the towel holder to prevent the risk of contamination.
(Regulation (EC) No 852/2004 Annex II Chapter X Para 1)

7. Outdoor clothing was being stored on the racking in the food room namely jackets, and a pair of shoes were seen beneath a refrigerator within the kitchen. Outdoor clothing may contaminate food and/or food preparation equipment. Coats, shoes etc. must be stored in a separate area out of the kitchen away from food.

(Regulation (EC) No 852/2004 Annex II Chapter I Para 9)

Structure:

8. A number areas to the walls within the kitchen were damaged with flaking paint, i.e. to rear of the chopping boards and at skirting board levels. Remove flaking paint and seal using suitable materials to leave in a sound easy to clean condition.

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

9. Renew the surface of the floor to the cellars which was damaged and difficult to clean.

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

10. The metal shelves within the cellar were rusty and therefore cannot be adequately cleaned and disinfected. The shelves must be either sealed, painted and the surface left in a sound easy to clean condition or replaced.

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

11. The rubber seal to the vacuum packing machine was damaged and could not be easily cleaned. You must ensure that the vacuum packing machine seal is replaced.

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

12. The kitchen was seen to be cluttered at the time of the visit with little space for storage. Declutter the kitchen of items not immediately associated with the production of food.
(Regulation (EC) No 852/2004 Annex II Chapter II Para1)

Confidence in management/control procedures:

13. There was evidence that you are not following your Safer Food Better Business food safety management pack. Examples found include, cleaning, raw food being stored next to ready to eat within the refrigerator as mentioned earlier and poor stock rotation. You must implement and maintain your food safety management system and train staff on how to follow your procedure. Your system must be clear, understood by all staff and implemented at all times.
(Regulation (EC) 852/2004 Article 5)

14. It was established that you are in-house vacuum packing and using a sous vide water bath. These processes are high-risk and must be undertaken safely with adequate HACCP documentation and controls in place. Safer Food Better Business is not an appropriate food safety management system for this type of operation. You do not have a documented HACCP for vacuum packing. You must develop an appropriate documented food safety management system for the use of the vacuum packer and the process steps associated with all vacuum packed foods on the premises
(Regulation (EC) 852/2004 Article 5)

15. Records seen at this inspection confirm egg yolk and lamb are being sous vide processed and there was no documented HACCP for these processes.

The HACCP documentation submitted to this department for 'sous vide safe method' following your last visit in 2018 was for 'poussin'.

The lack of documented systems covering these high risk processes was previously brought to your attention following the visit 16 November 2016 and 15 May 2018.

After receipt of your 'HACCP' for 'sous vide safe method' for poussin last year an advisory appointment was made to go through HACCP on 20 August 2018 for these high risk processes with the two chefs Mr Thornton and Mr Chambers. Information on sous vide and vacuum packing, including blank template documents were left with the chef Mr Chambers at that time. Blank templates and sous vide / vacuum packing information were also emailed to 'The Prince Albert' on the 20 August 2018. It was also advised that all staff who undertook these processes were trained accordingly commensurate with their work activities.

No up to date HACCP documentation has been received by this department.

(Regulation (EC) 852/2004 Article 5)

16. You must produce detailed food safety procedures to ensure that both the vacuum packing and sous vide processes are being undertaken safely with adequate Hazard Analysis and Critical Control Point (HACCP) controls in place.

You must also validate that your HACCP system works by following the process/ procedure in practice, prior to adopting it. Once the HACCP system is validated and in use, you must verify that it works and continues to work by carrying out monitoring of the critical control points. You must also provide records of monitoring and any corrective action should there be any failures in a process step.

Your written procedures should at least include the following in relation to all aspects of the vacuum packing and sous vide process,

- the uniformity (size, shape, thickness, weight, sauces'/ marinades' ingredients and quantities) of the individual vacuum packed portions going into the water bath at one time;
- the number of vacuum packed portions being added to the water bath at one time (as this will affect the 'dwell' time (the time it takes for the water bath to return to the 'cooking' temperature once the portions have been added) and heat distribution to each of the packs;
- the type and integrity of the vacuum packs used to ensure they are appropriate for use, including being puncture proof and suitable for sous vide processing;

- the total time and temperature of the products while they are in the water bath (temperature monitoring at the start of the sous-vide process to check water temperature; at the start of 'cooking time' to make sure thermal centre (middle of the thickest bit) of product is at desired temperature; during process to check water temperature; at end of the process to check thermal centre of the foods to confirm temperature has been maintained);
- the monitoring of the foods, including the use of a calibrated, fine needle probe (thin, sharp probe able to pierce bag) and appropriate self-sealing tape or seals to maintain pack integrity;
- the cooling procedures (rapid cooling down to 3°C or below) post sous vide processing i.e. start/ end time and temp;
- the subsequent chilled storage, including temperatures and product shelf life dates to ensure the safety of high risk vacuum packed foods;
- any further processing to ensure safety of the foods (reheating to an appropriate time/ temperature combination, such as 75°C for 30 seconds or equivalent);
- the maintenance and servicing of the vacuum packing machine and sous vide equipment regularly and as required by the manufacturers;
- the suitable instruction, supervision and training of relevant staff re: carrying out the procedures to ensure safe food

Until such documentation is in place you are recommended to cease vacuum packing and sous vide processes.

(Regulation (EC) 852/2004 Article 5)

If you decide to use the water bath for sous vide processing without an additional final reheat for service, you must contact this department before commencing.

A re-visit will take place in approximately four 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	10
Compliance with structural requirements	10
Food hygiene rating	1
MAJOR IMPROVEMENT NECESSARY	

Please find enclosed photographs taken at the visit, Food Standards Agency E.coli 0157 Guidance , Guidance on Sous Vide Cooking (Torbay Council) and 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.

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: photographs taken at the visit

Food Standards Agency: E.coli 0157 guidance information
Guidance on Sous Vide Cooking (Torbay Council)

Copy to : [REDACTED], Director The Prince Albert 62 Silver Street Ely CB74JF