

Cyngor Sir CEREDIGION County Council

Huw Williams

Pennaeth y Gwasanaethau Ffordd o Fyw /
Head of Lifestyle Services

Neuadd Cyngor Ceredigion, Penmorfa, Aberaeron, SA46 0PA
www.ceredigion.gov.uk



Dyddiad / Date 21-06-2016
Gofynnwch am /
Please ask for
Llinell uniongyrchol / 01545 572105
Direct Line
Fy nghyf / My ref
Eich cyf / Your ref
Ebost / Email envhealth@ceredigion.gov.uk

Dear Sir / Madam

Food Hygiene (Wales) Regulations 2006 and associated legislation

Food Hygiene Rating (Wales) Act 2013

La Taberna De Casa Miguel, 1 New Street, Aberystwyth, Ceredigion, SY23 2AT

I refer to the visit of to the above premises
on 15-06-2016 when I met

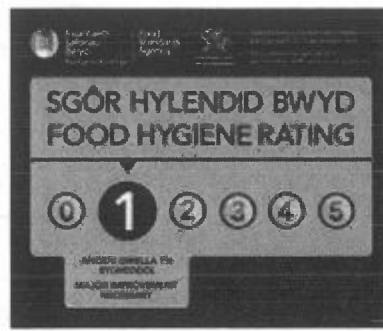
During the visit the following areas of the premises were inspected, namely the:

- Kitchen

At the time of the visit the following documents and / or other records were examined:

- Safer Food Better Business (HACCP)
- Safer Food Better Business (Diary)
- Temperature log - Fridges and freezers
- Cooking/Reheating temperatures
- Probe Calibration
- Traceability - Invoices

Your premises is included within the scope of the Food Hygiene Rating System. Based on your compliance with hygiene, structure and confidence in management/control procedures your food hygiene score is as follows: -



Your Food Hygiene Sticker

Enclosed is your Food Hygiene Rating sticker, on the reverse is the name of your premises along with a unique code that corresponds to the inspection undertaken. Since the 28th November 2013 it has become mandatory in Wales to display your Food Hygiene Rating sticker. Failure to display a current sticker is an offence and carries a fixed £200 fine and/or prosecution. Previously issued stickers and certificates should be destroyed.

If any of your public entrances are without a sticker, please contact the above officer immediately to request more stickers.

Under the new regulations you must: -

- Display your Food Hygiene Rating 21 days after the date of this letter (you should display immediately if you do not intend to appeal the rating);
- It must be on each public entrance to the premises so the public can see your rating;
- Inform your staff of the rating so they can tell the public if asked;
- Must not display an invalid sticker;
- Must not give your sticker to anyone, other than an authorised council officer;
- Must not tamper or deface the sticker;

What can I do to improve my Food Hygiene Rating?

Schedule A of this letter has been divided into three sections representing the areas you are scored against for the Food Hygiene Rating Scheme. Your food hygiene rating is calculated from a score for each of these areas, and is provided so you can see what matters influenced the food hygiene rating the most. If the listed works are undertaken, then the highest rating should be achievable if no other separate issues are found during the next visit.

If you have addressed all the non-compliances raised in the inspection report and can evidence these, then you can apply for a re-visit for the purposes of re-rating. The charge for a re-score visit is £150 which must be paid on application.

I'm not happy with my rating

If you consider the hygiene rating or findings of the inspection to be unjust you may contact If following discussions, you still feel the score is unjust, you may
appeal in writing within 21 days to

More information on the scheme

For further information on the scheme, including forms for lodging an appeal request for a re-visit or 'right of reply', please visit the Ceredigion County Council website and search "food hygiene ratings" or click - <http://www.ceredigion.gov.uk/English/Business/Food-Hygiene-Safety/foodhygieneratings/Pages/default.aspx>. A paper copy of the forms are available on request.

Food Safety Act Legal Requirements

Please note only the legal requirements would affect your food hygiene rating, however it is regarded as good practice to implement the "guidance" listed in Schedule B. 'Guidance', although not legally required, may assist in achieving a 'Due Diligence' defence under Regulation 11 of the Food Hygiene (Wales) Regulations 2006.

Please note that failure to complete the necessary work within the time period given will result in further enforcement action being taken by this local Authority. A copy of our Enforcement Policy is available on request

I intend to revisit the premises on the **05/07/2016** and **expect all items detailed above to be satisfactorily completed.**

Please note that details of inspections can be released to the public under the Environmental Information Regulations 2004, or in some cases, the Freedom of Information Act 2000. This is subject to compliance with the Data Protection Act 1998. If you believe that it is not in the public interest to release this information please specify your objection in writing to the Commercial Services Manager at the above address.

In the meantime, should you wish to discuss or clarify any item detailed in this report, please do not hesitate to contact me at the above address.

Yours faithfully

FOOD HYGIENE INSPECTION REPORT

Name of Business:	LA TABERNA CASA MIGUEL
Address of business:	1 New Street, Aberystwyth, Aberystwyth, Ceredigion, SY23 2AT
Date of Inspection:	15-06-2016

SCHEDULE A – LEGAL REQUIREMENTS

You are required to address the following contraventions of food safety law:-

Level of (current) compliance (hygiene) : 15	
Score - 15	Some major non-compliance with statutory obligations – more effort required to prevent fall in standards

1. Training and Supervision – Hand washing

Ensure that your staff are trained in effective handwashing technique. Staff must know when handwashing is essential and how to do it properly. It is therefore critical that all relevant staff are trained and verified as competent in handwashing techniques before being asked to work unsupervised in any areas where cross-contamination might occur.

Regulation (EC) No 852/2004 Annex II Chapter XII paragraph 1

2. Hand washing Practices

Ensure that all staff always wash their hands thoroughly. This **must** occur prior to handling ready to eat foods in order to control cross-contamination. It **must** also occur after

- Going to the toilet.
- Handling **any** food that may be a potential source of E.coli O157.
- Hand contact with shared cash registers, door handles, light switches, aprons or other surfaces that could come into contact with staff handling raw foods.
- Handling food and cleaning waste
- Eating
- Cleaning

Regulation (EC) No 852/2004 Annex II Chapter VIII paragraph 1

3. Training and Supervision – Disinfection

Ensure that your staff are trained in effective disinfection methods. Staff must know when disinfection is essential and how to do it properly. It is therefore critical that all staff are trained and verified as competent in disinfection techniques before being asked to dilute and apply disinfectants, or to undertake hot water or steam disinfection.

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

4. Cross contamination of equipment

The same equipment i.e. a food collinder was being used for preparing raw and ready to eat/cooked foods (Salad and Raw Kalahari). This creates a risk of cross contamination. You must use different equipment to prepare raw and ready to eat foods.

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

5. Same cutting board being used for raw and cooked

The same cutting board was being used for raw and cooked/ready to eat foods without adequate cleaning and disinfection between uses. This exposes the food to a risk of contamination. At the time of the inspection it was noted that cooked meat was being placed on the chopping board designated for raw meat, and salad being prepared on the same chopping board as root vegetables. You must use different equipment to prepare raw and ready to eat food.

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

6. Raw/cooked in refrigerator (Store above)

At the time of the visit, raw food, i.e. raw fish was stored above and next to open cooked/ready to eat foods, i.e. cooked fish in the refrigerator. Any raw foods that may drip or fall into items below can result in cross contamination that could lead to food poisoning. You should reorganise your refrigerator and check your refrigerator regularly to ensure that food is kept covered and cooked/ready to eat foods are always stored separately and above any hazardous raw food items.

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

7. Dirty wiping cloths

At the time of the inspection it was noted that a dirty reusable cloth was being used to clean the chopping boards. Cloths must be kept clean, disinfected and replaced regularly.

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

8. Food beyond use by date

Two cartons of whole milk were found on your premises which were past their use-by date (07/06/16 and 13/06/16). The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must check your stock daily and dispose of any out of date food.

Food Labelling Regulations. Reg.44

9. Chopping Boards

Ensure that separate chopping boards and utensils are used for raw and ready-to-eat foods unless all such equipment is cleaned and disinfected by heat in a commercial dishwasher. This should reach a temperature of 82°C to effectively disinfect any equipment. There should also be a system in place to ensure that disinfected equipment is not subject to recontamination from raw foods.

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

10. Non- approved Sanitizer/Disinfectant

At the time of the inspection the sanitiser in use could not be assessed as the label was damaged and the make could not be determined. The member of staff present at the time was unable to confirm the manufacturer of the sanitiser and was unable to confirm the contact time.

The sanitizer/disinfectant you are using, does not meet the requirements of BS EN 1276: 1997 updated by BS EN 1276: 2009 or BS EN 13697:2001. Ensure that you stop using it and move to product that does comply with the BS EN standard. You should be able to confirm by looking at the label, that the new product meets the BS EN Standard, or if it is not clear from the label, contact the suppliers or the manufacturer for conformation.

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

Level of (current) compliance (structural) : 15	
Score - 15	Some major non-compliance with statutory obligations – more effort required to prevent fall in standards

11. Dirty floor

The altro floor covering in the kitchen was dirty especially at floor/wall junctions and behind or below equipment. Thoroughly clean the floor and maintain in a clean condition.

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

12. Poor repair

The altro floor covering in the kitchen was damaged. Renew or repair the floor covering and leave in a sound easy to clean condition.

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

13. Dirty wall

The painted wall covering in the kitchen, around the cooker and behind/underneath equipment was dirty. Thoroughly clean the wall covering and maintain in a clean condition.

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

14. Premises layout

The layout and design of the premises as currently operated does not allow proper and easy maintenance cleaning or adequate working space for staff to carry out food preparation hygienically. Examples include:

- Location of small chest freezer in the kitchen does not permit adequate work flow and cleaning.
- The old wooden shelving under the work surfaces does not permit adequate cleaning.
- The large amounts of clutter on the shelving does not aid pest control nor adequate cleaning.

Regulation EC 852 Annex 2 Chapter 1

15. Equipment not clean - fridges

The fridges in the kitchen were not clean. Thoroughly clean the fridges to minimise any risk of contamination of food

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

16. Door seal - Beko fridge

The door seal of the Beko refrigerator in the kitchen was damaged renew the door seal.

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

17. Door seal - Chest freezer

The door seal of the chest freezer in the kitchen was dirty clean the door seal.

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

18. Damaged equipment

The lid of the chest freezer in the kitchen was damaged and cannot be adequately cleaned. Repair/renew the lid to allow it to be thoroughly cleaned and where necessary disinfected.

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

19. Equipment not clean - Dustpan and brush

The dustpan and brush in the kitchen was not clean. Thoroughly clean the dustpan and brush to minimise any risk of contamination of food

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

20. Equipment not clean - Waste bin

The waste bin in the kitchen was not clean. Thoroughly clean the waste bin to minimise

any risk of contamination of food

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

21. Equipment not clean - Plastic crate under food sink

The black crate in the kitchen under the food sink was not clean. Thoroughly clean the crate to minimise any risk of contamination of food

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

22. Damaged equipment - wooden skirting boards

The wooden in the skirting boards in the kitchen were damaged through ware and tare and cannot be adequately cleaned. Repair/renew the skirting board to allow it to be thoroughly cleaned and where necessary disinfected.

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

23. Deteriorated equipment - upright fridge

The condition of the nofrost multiflow fridge in the kitchen has deteriorated and can no longer be thoroughly cleaned/disinfected. Do not use the kridge and remove from the premises.

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

24. Deteriorated equipment - wall mounted mircowave

The condition of the wall mounted microwave in the kitchen has deteriorated and can no longer be thoroughly cleaned/disinfected. Do not use the microwave and remove from the premises.

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

25. Deteriorated equipment - under counter fridge

The condition of the under the counter in the kitchen has deteriorated and can no longer be thoroughly cleaned/disinfected. Do not use the fridge and remove from the premises.

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

26. Area - not clean

The area around the oven and fryers was dirty. This area must be thoroughly cleaned, disinfected and maintained in a clean condition.

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

27. Specific equipment and utensils - Chopping boards

The chopping boards in the kitchen were dirty. Especially the green and red chopping

boards. These must be thoroughly cleaned and disinfected and maintained in a clean condition.

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

30. Deep clean

The standard of cleaning to the structure of the kitchen including the work surfaces was generally poor. A thorough deep clean and disinfection is required. All areas must be maintained in a clean condition.

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

31. Blocked drain/waste pipe

The drain/waste pipe serving the wash hand basin was blocked. Carry out an inspection of the drainage system and remove any blockage and repair any defects to ensure waste water can drain away effectively.

Building Act 1984, Section 59

32. Evidence of pests - Spiders

During the inspection a large number of spiders were noted in the kitchen along with their associated webs, which also demonstrated the lack of cleaning being undertaken. Appropriate treatment methods must be used to eliminate these pests.

Regulation (EC) No 852/2004 Annex II Chapter IX para 4

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

Confidence in management/control systems : 20	
Score - 20	Varying record of compliance. Poor appreciation of hazards and control measures. No food safety management system.

32. Food Safety Management

Food must be protected against contamination at all stages of storage and production. You must be able to show what you do to make sure that food made or sold at your premises is safe to eat. During the inspection of your premises it became clear that you have not done enough to identify control and monitor all steps and activities of your food business that are needed to make certain food is safe. The evidence seen at the time of the inspection indicated a lack of understanding in relation to the hazards present.

At the time of the inspection it was apparent there was a general laps in management of prerequisite programmes and the implementation of your documented food safety management system . As discussed you must address this issue as a priority, and controls must be put in place to ensure there is no risk to public safety.

33. Food Safety Management System Review

Once your Food Safety Management Procedure is in place, it is important for you to regularly review your control measures and take any necessary steps to take account of future changes in your operations.

Regulation (EC) 852/2004 Article 5 paras 2 & 4

34. Training for those handling high risk open foods

It is suggested that staff that prepare open high-risk foods or handle food and have a supervisory role must have training to a level equivalent to the Chartered Institute of Environmental Health (CIEH) Level 2 Award in Food Safety in Catering within 3 months of starting work.

At the time of the inspection _____ stated to have level 2 but no certificate on site to validate this. Please have the certificate on site when the revisit is undertaken.

Regulation (EC) No 852/2004 Annex II Chapter XII para 1

35. Manager training

The requirements of the new hygiene regulations say that those responsible for the development and maintenance of the food safety management system in your business should have received adequate training in the application of HACCP principles. As discussed at the time of the visit if your food safety management system is working and maintained adequately, this would show that the relevant training requirement had been satisfied. If on the other hand there are remaining problems, and on my next visit the matters outlined in the letter has not been properly addressed, then some further training may be necessary.

Regulation (EC) No 852/2004 Annex II Chapter XII para 2

SCHEDULE B – Guidance

These recommendations provide advice on good practice.

- **Coloured equipment**

As discussed the use of different coloured equipment for different types of food preparation e.g. red for raw meat, green for vegetables etc. can reduce the risk of cross contamination provided that any colour coding system is well thought through and is correctly understood and implemented by staff. The most important thing is make sure that any equipment for ready to eat foods is clean before use and has not been used for other foods which need cooking such as raw meat or dirty root vegetables.

- **Recommend date coding for high-risk foods**

There was no stock control system for food prepared on the premises. I recommend you introduce a system of date coding for high-risk foods to ensure stock is rotated and is not used beyond its shelf-life.

- **Effective Hand Washing Guidance**

Effective hand washing must follow an appropriate technique. Hand washing techniques using soap and water, published by:

the Department of Health, http://www.dh.gov.uk/en/Publicationsandstatistics/Publications/PublicationsPolicyAndGuidance/DH_063674

the NHS,

http://www.wash-hands.com/how_to.html

Although there may be slight variations, these techniques all include the following stages:

1. Wetting of hands prior to applying soap
2. A prescribed technique for hand rubbing, aimed at physically removing contamination from all parts of the hands
3. Rinsing
4. Hygienic drying

- **Cleaning Term**

Detergent: A chemical (e.g. washing-up liquid) used to remove grease, dirt and food.

Dilution rate: Most cleaning chemicals are concentrated, so you need to add water to dilute them before they can be used. It is important to follow the manufacturer's

instructions on how much water to use with the chemical. This is the 'dilution rate'. If you add too much or too little water, then the cleaning chemical might not work effectively.

Disinfectant: A chemical that kills bacteria. Check that surfaces are clean of grease, dirt and food before you use a disinfectant.

Contact time: This is how long a cleaning chemical needs to be left on the item you are cleaning. It is important to follow the manufacturer's instructions on contact time for the chemical to work effectively.

Sanitizer: A two-in-one product that acts as a detergent and a disinfectant. If you use a sanitizer, make sure you follow the instructions.

- **Cleaning Schedule - Walk through your premises**

As discussed one way to help draw up an effective cleaning schedule is to walk through your premises and make a list of everything that needs cleaning. For each item, or group of items, write down what you do on your cleaning schedule.

You may find it helpful to go through the following examples:

High-priority cleaning

Items that come into contact with food

Work surfaces and chopping boards

Equipment e.g. knives

Fridges

Equipment with moving parts e.g. food mixers, slicers and processors

Sinks and soap dispensers

Re-usable cloths and work clothes

Ice machines

Frequently touched items

Rubbish bins, broom and mop handles

Door handles, taps, switches and controls

Can openers, telephones

Other cleaning

Floors, walls, ceilings

Storage areas and freezers

Waste areas and drains

Microwaves, ovens, dishwashers, hot-holding and display cabinets

Self-service and staff areas

Include details on:

How you clean the item(s)

What chemicals you use

What equipment you use

How often you clean the item(s)

