

**Andrew Barratt**

Deputy Director – Assets & Environment

Reference:

Please ask for:

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Amington House  
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Kerria Centre  
Amington  
Tamworth  
B77 4EW

20 June 2011

Dear XXXX

**Regulation (EC) No 852/2004 applied by Regulation 17(1) of the Food Hygiene (England) (No 2) Regulations 2006 (Other legislation and relevant parts of EC 852 are specified below as applicable)  
31 Kerria Road Kerria Centre Amington Tamworth B77 4EW**

I wish to confirm the Food Hygiene inspection of the above mentioned premises on 28<sup>th</sup> March when I was accompanied by Mr XXX. The attached schedule details the action to be taken to comply with the law and recommendations considered to be good working practice.

**Schedule A** outlines the work needed to comply with the law. This work or work considered equally effective must be completed, subject to approval by this unit, in the time stated in the schedule.

**Schedule B** lists all those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

It is my intention to undertake a revisit in approximately 6 weeks time by which I expect to see all items detailed above in schedule A satisfactorily completed.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000. Please note that parts of this inspection report will appear on the following website:

[www.ratemyplace.org.uk](http://www.ratemyplace.org.uk)

I enclose your “ratemyplace” certificate and associated inspection summary. I recommend that you display the certificate in a prominent position on the premises.

Please accept my apologies for the delay in sending you this written report. Should you require any further advice or assistance please do not hesitate to contact this unit .

Yours faithfully

enc

## Schedule of Works

31 Kerria Road Kerria Centre Amington Tamworth

### Schedule A

#### Food Safety

##### 1) Food Safety Management

From 1 January 2006 New European Community Food Hygiene Regulations replaced the previous Food Safety (General Food Hygiene) Regulations 1995. Proprietors of food businesses are still required to identify food safety hazards and risks relevant to their business, and to put in place procedures to prevent problems. However you are now also required to provide some simple written evidence that your procedures to ensure food safety have been thought about carefully and are being properly applied.

At the time of the inspection your son Mr XXXX was unable to find any documents or written records to show that you are complying with the above requirement.

I note from a previous inspection that a copy of guidance produced by the Food Standards Agency – Safer Food Better Business (translated in to Chinese) was left with you.

Compliance with this legal requirement will be assessed at the revisit referred to in the letter in approximately 6 weeks. In the meantime, if you have any queries about this matter please do not hesitate to contact the food safety team at Tamworth Borough Council for advice.

##### 2) Staff Training

At the time of the inspection two food hygiene certificates were on display in the premises. However the holders of those certificates were not working at the time of the visit. Mr XXX advised that neither he nor the two men working in the kitchen had undergone any formal food hygiene training.

As the food business operator you must ensure that all food handlers engaged in your food business are supervised, instructed and / or trained in food hygiene matters as necessary, bearing in mind the type of work which they do. You therefore need to ensure that when the business is operating there is at least one person on site who has received formal food hygiene training.

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) Basic Food Hygiene Certificate within 3 months of starting work.

It is recommended that refresher training is undertaken every three years.

## **2) Structure / Maintenance /Cleaning**

i) More attention to cleaning is required in the following areas:

### **main preparation kitchen and store room off.**

- areas beneath and behind units and equipment i.e. the less accessible places.
- waste pipe work to the sinks and wash hand basin
- remove all areas of loose and flaking paint work to the walls and ceiling in the store room off the main kitchen and redecorate.
- replace the worn silicone sealant at the junction between the wash up sink, the wash hand basin and the wall surface behind them.

### **rear store room**

- clean the walls and ceiling to remove mould and redecorate so that the surfaces can be kept clean
- clean the high level pipe work to remove accumulations of dust

### **toilet compartment**

- thoroughly clean the wash hand basin
- clean the walls and ceiling to remove areas of mould and redecorate

### **rear lobby**

clean the door seals to the “snow cap” refrigerator and re fix the door seal to the unit.

### **general**

- ensure regular cleaning of hand contact points such as light switches, door handles ,door handles to refrigerators and freezers
- clean the extract duct work and the outside terminal louvers to the system to remove accumulations of grease.
- Repair/replace the external door leading into the rear yard to ensure that it is pest proof.

ii) The work surfaces in the kitchen were not being disinfected. All surfaces / equipment which come into contact with high risk foods must be disinfected. It appeared that there was some confusion over the purpose of the various uses of cleaning agents. You were using a degreaser/detergent. Whilst this is good for cleaning grease from surfaces, it will not disinfect the surface. An antibacterial cleaner or sanitiser (usually in the form a spray) should be used for this.

It is essential to use the correct cleaning materials:

- Detergents or degreasers are required to clean items or areas which are greasy or oily. These materials do not kill bacteria.
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- Disinfectants should be used on surfaces which come into contact with food or hands, and must be of a 'food safe' type. They kill bacteria but do not have cleaning properties. It is important to clean items or areas with detergent before using disinfectants.
- Sanitisers are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be of a 'food safe' variety.

For advice on the most appropriate materials for your needs I would recommend that you contact your supplier.

Care must be taken with the use of cleaning materials. The manufacturer's instructions must always be followed.

### **3) Practices**

**i)** Clothing (aprons) worn by the two persons working in the kitchen were dirty. You must ensure that all persons working in food handling areas wear suitable, clean and appropriate protective clothing.

**ii)** Various foods were being stored in plastic containers in the premises. A number of the containers were broken causing a risk of contamination of food from fragments of plastic. Food should be stored in suitable containers which are capable of being cleaned.

**iii)** Uncovered containers of food for example bean sprouts, noodles, spare ribs were left to cool at room temperature in the main kitchen area. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator.  
Rapid cooling can be achieved by reducing the portion size, either by cutting food into smaller pieces or by placing into several smaller shallow containers.

**iv)** I enclose for your information and assistance some food hygiene advice sheets translated into Chinese with photographs which give further advice on some of the general food safety items detailed in this letter.

### **Schedule B**

**1)** It is recommended that high risk foods requiring cooking through to the centre should be probed on an occasional basis where standard recipes and quantities are used. For new or changed recipes it is suggested that initially one item from each batch is probed. In all cases however you must take care that probe thermometers do not contaminate or taint the food being probed. Make sure probes are kept clean and disinfected before use with

ready to eat food, otherwise probed food must be discarded. Where antibacterial wipes are used, these must be suitable for use with food.

**2)** Please note that probe thermometers should be checked regularly for accuracy. As a helpful reference in doing your own checks; pure water and ice mixture should measure between  $-1^{\circ}\text{C}$  to  $+1^{\circ}\text{C}$ , and pure boiling water should measure between  $99^{\circ}\text{C}$  and  $101^{\circ}\text{C}$ . If your thermometer appears not to be working correctly it should be replaced or sent for service. For further advice refer to the manufacturers instructions