

Andrew Barratt

Deputy Director - Assets & Environment

Reference: Fax: 01827 709 434

Email:

The Company Secretary
AMKC Investment Catering Ltd

cc

Atlantic Fish Bar
Unit 5 Coton Green Precinct
Fontenaye Road
Tamworth
B79 8JT

18 August 2010

Dear Sirs

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)

Health & Safety at Work etc Act 1974

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I wish to confirm the inspection of the above mentioned premises on 5 August 2010 during which I was accompanied by Mr XX.

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 8 weeks time by which I expect to see all the items detailed in this letter satisfactorily completed.

Please see overleaf

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. In addition, parts of this inspection report will appear on the following website:

www.ratemyplace.org.uk

Your “ratemyplace” certificate and associated inspection summary will be sent to you in due course.

Should you require any further advice or assistance please do not hesitate to contact this unit.

Yours faithfully

Environmental Health Officer

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Schedule of Works

Atlantic Fish Bar

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Schedule A - Food Safety

- 1) 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.

In order to comply with this requirement I suggest that you follow the guidance issued by the Food Standards Agency - Safer Food Better Business (SFBB), which will guide you through how to comply and provide the necessary documentation. A copy of this guidance was left with you at the time of the inspection.

Your management system should include a comprehensive system of record keeping for delivery, storage, cooking and hot holding temperatures to demonstrate that the temperature control requirements are being achieved.

Compliance with this legal requirement will be assessed at the revisit referred to in the letter in approximately 8 weeks. In the meantime, if you have any queries in this matter please do not hesitate to contact the food safety team at Tamworth Borough Council for advice.

The safer food better business training DVD and staff induction card (enclosed) will assist you in training staff how to use the SFBB business pack.

- 2) 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. In this respect staff should at least be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management Procedure for which they are responsible.

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 (basic) Food Hygiene Certificate within 3 months of starting work.

It is recommended that refresher training is undertaken every 3 years.

It is suggested that staff who handle food should receive instruction from a competent person on the following matters within 4 weeks of starting work:

- temperature control;
- food poisoning;
- personal health and hygiene;
- cross contamination;
- food storage;
- waste disposal;
- foreign body contamination;
- awareness of pests.

In addition, staff who handle food should appreciate the essentials of food hygiene before starting work including:

- personal hygiene;
- fitness to work;
- temperature control;
- cross contamination;
- cleaning procedures;
- labelling and other safety instructions.

Copies of training certificates should be kept on the premises and made available for inspection.

- 3) A metal pan scourer and two sponges were noted at the wash up sink. The pan scourer had begun to unravel and the sponges were showing signs of deterioration. There is the potential for strands of metal from the scourer or fragments of sponge to become detached during use and find their way in to food that is prepared and handled in the kitchen. It is therefore important to regularly check the condition of equipment used in the premises.
- 4) It was noted that the doors to the lavatory and the lobby were open. Toilets must not open directly into a room where food is handled and prepared. Arrangements must be made to ensure that both doors are kept closed.

Schedule A - Health & Safety

- 5i) The Control of Asbestos at Work Regulations 2002 impose duties on all employers with respect to asbestos. One of these is the duty to manage asbestos in non-domestic premises. The person in control of the premises must:
 - take reasonable steps to determine the location and condition of materials likely to contain asbestos;
 - presume materials contain asbestos unless there is strong evidence that they do not;
 - make and keep an up to date record of the location and condition of the asbestos containing materials (ACMs) or presumed ACMs in the premises;

- assess the risk of the likelihood of anyone being exposed to fibres from these materials;
- prepare a plan setting out how the risks from the materials are to be managed;
- take the necessary steps to put the plan into action;
- review and monitor the plan periodically; and
- provide information on the location and condition of the materials to anyone who is liable to work on or disturb them.

Enclosed is a copy of the Health and Safety Executive guidance *A short guide to managing asbestos in buildings*.

- 5ii) Please find enclosed a Health and Safety Executive document “An Introduction to health and safety - Health and safety in small businesses. This leaflet summarises the key common areas of risk at work and tells you how you can find out more to ensure that work is made safe.

Schedule B - Food Safety

- 1) I recommend you make regular checks of your equipment for storing cold foods to ensure it is working correctly and you keep a written record of your checks. You can use the thermometer built into the equipment but this will only measure the air temperature at a single point in the unit, not the temperature of the food. It is advisable to use alternative equipment such as an independent thermometer or probe thermometer. Probe thermometers can be used to check both hot and cold temperatures and will measure both air and food temperatures.
- 2) 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.

I would recommend that the results of your hot food monitoring are logged and written down either in a separate log book or on your daily check sheet in the SFBB pack.

- 3) 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°C to $+1^{\circ}\text{C}$, and pure boiling water should measure between 99°C and 101°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.

I would advise that the dates and results of these checks should be noted in your records for completeness.

Newsletter

It is your responsibility to ensure the health and safety of employees and others, such as members of the public, who may be affected by the way you run your business. Similarly, if you run a food business it is your responsibility to ensure the safety of the food you supply.

My inspection sampled how you are complying with your legal responsibilities and did not examine all aspects of your business.

The following web sites may help you to keep up to date with changes which may affect your business:

The HSE website:

www.hse.gov.uk

The Food Standards Agency:

www.food.gov.uk

Pest Control

A useful pest control guidance booklet can be downloaded free of charge from the following web address:

http://www.cieh.org/policy/pest_control_food_industry.html

Report an Accident

Call 0845 300 9923 or report online at: <http://www.hse.gov.uk/riddor>

Risk Assessments don't have to be long and complex

Use the example risk assessments on the HSE web site as simple guides to help produce your own.

Visit the HSE website: www.hse.gov.uk/risk

Slips & Trips

The HSE has just launched STEP an e-Learning package providing slip and trip guidance. STEP is a free to use online tool. It sits on the HSE web site.

<http://www.hse.gov.uk/shatteredlives>

STEP will also be available on DVD via HSE books; there will be a small charge for this of £5.00 plus Vat.

Workplace Transport

Help prevent accidents, assess and manage vehicle and driver safety by using the HSE “Route Map”. This is a website for anyone involved in transport in the workplace such as retailers, site designers, banksmen, fork lift drivers etc. It provides resources to help you tackle vehicle safety at work including guidance, tools, safety signs, case studies and videos.

<http://www.hse.gov.uk/workplacetransport/index.htm>



The screenshot shows the HSE website interface for 'Vehicles at work'. The header includes the HSE logo, 'Health & Safety Executive', and 'Vehicles at work'. A left-hand navigation menu lists various topics such as 'Vehicles home', 'All in this wheel', 'Personnel', 'Site layout and maintenance', 'Management responsibilities', 'Vehicle selection and maintenance', 'Damage to...', 'Tools', 'Case studies', and 'Practical examples'. The main content area is titled 'Vehicles at work - the Route Map' and includes a sub-header: 'Help prevent accidents, assess and manage vehicle and driver safety at work'. Below this are four image-based categories: 'Personnel' (a yellow silhouette of a person), 'Site layout and maintenance' (a close-up of a tire tread), 'Management responsibilities' (a yellow forklift), and 'Vehicle selection & maintenance' (a close-up of a metal bolt).