

Andrew Barratt

Deputy Director - Assets & Environment

Reference:

t/a Cresta Catering

18 August 2010

Dear Mrs XXX

**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)
Cresta Catering Vehicle Registration
Campion Drive Tamworth**

I wish to confirm the visit of the mobile premises at Kettlebrook on Wednesday 11 August 2010 during which I was accompanied by yourself.

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 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

Please see overleaf

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 sincerely

Environmental Health Officer

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Schedule of Works
Cresta Catering Vehicle Registration T689 SKH
Campion Drive Tamworth

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.

From our file records I note that you have previously been given a Food Standards Agency Safer Food Better Business Pack (SFBB) and received coaching from Dawn Grove of this department in the use and application of the SFBB pack to your business. However at the time of my visit the SFBB pack was not available for me to examine. In addition there were no temperature monitoring records or other records maintained on the vehicle.

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.

- 2) The ventilation grill in the ceiling above the Burco boiler required cleaning to remove dust and grease. Similar attention is required to the areas of the metal wall cladding to the rear of the griddle unit.
- 3) At the time of the visit the waste pipe from your washing facilities was leaking causing waste water to discharge onto the ground. You advised that this matter was to receive immediate attention.
- 4) At the time of my visit it was clear that you did not have adequate facilities for monitoring temperature conditions. As a matter of urgency you must therefore provide a suitable thermometer for this purpose. I would recommend that a digital probe thermometer is provided.
- 5) It was noted that uncooked bacon and sausages were being kept in a cool box. However there were no ice packs in the box. You were relying on the pack of frozen sausages to keep the products cool. In order to ensure that these raw products are kept cool and therefore remain in a satisfactory condition for use you should ensure

that ice packs are used or other suitable facilities such as a gas operated refrigerator to maintain chill temperatures of these foods.

- 6) You advised that you had received formal food hygiene training about seven years ago. It is suggested that persons 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.

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

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

Schedule B - Food Safety

- 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.

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.

- 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°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.

- 3) There was no stock control system for food prepared on the premises, particularly pre-prepared food stored in the refrigerator. 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
- 4) At the time of the visit it was noted that your floor cleaning mop was stored outside the vehicle with the mop head resting on the ground. I would recommend that items such as mops and brooms etc are stored upright with the mop head off the ground to keep it clean.

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', 'Administrative', 'Personnel', 'Site layout and maintenance', 'Management responsibilities', 'Vehicle selection and maintenance', 'Design 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, there 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 ball joint).