

Andrew Barratt

Deputy Director – Assets & Environment

Reference:

Please ask for:

Telephone:

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Email:

Bengal Massalla

Unit 19 Beauchamp Industrial Estate

Tamworth

B77 5BZ

13 June 2011

Dear Sir

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)

Bengal Massalla

Unit 19 Beauchamp Industrial Estate Tamworth B77 5BZ

I wish to confirm the Food Hygiene inspection of the above mentioned premises on 18 March 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.

Please let me know when you have taken the necessary action. Sending me an annotated copy of the schedules will be acceptable. If no written reply is received, a visit by an inspector may be scheduled. At any visit, inspectors are required to consider whether any breaches of relevant legislation are sufficiently serious to require remedial measures, and whether enforcement action is necessary.

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. Please note that parts of this inspection report will appear on the following website:

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

Bengal Massalla

Unit 19 Beauchamp Industrial Estate Tamworth B77 5BZ

Schedule A - Food Safety

1) Food Safety Management

I was pleased to note that you have started to use the Food Standards Agency - Safer Food Better Business Pack (SFBB), and that the analysis and controls in the front section of the pack (the Safe Methods) had been completed. However the following areas require further attention:

- i) Checking your menu section - you need to write down the types of food that need to be checked with the method described in column one of that table.
- ii) Management Section - Safe Method Completion Record - The Safe Method Completion Record sheet for all the safe methods that are relevant to your business requires completion by signing and dating the form.
- iii) Staff training records - It is important that you ensure that you and all members of staff who may be involved in the preparation and handling of food are trained and know the importance of any control or monitoring points in your SFBB Safe Methods for which they are responsible. **Details of the training for each person should be documented and the appropriate records made in the Safer Food Better Business pack on the staff training record sheets provided.** The safer food better business training DVD and staff induction card should assist you to provide this training.

Monitoring and Record Keeping

- iv) While your daily record sheets had been completed up to 11 March 2011 no further records had been kept after this date. You should ensure that the sheets are completed on a daily basis.
- v) You should ensure that the 4 weekly review sheets in the SFBB pack are completed.
- vi) At the time of the inspection it was evident that the temperature of the refrigerators is checked on a daily basis and the results of your monitoring are written down in the daily check sheets. However your management system should include a system of record keeping for delivery, cooking of food and hot food holding temperatures to show that the temperature control requirements are being achieved. You stated that you or your members of staff were using the probe thermometer to carry out temperature monitoring of cooked and hot food prepared on your premises. You should also log down the results of hot food monitoring in your records. If you need more advice on how to do this please contact me.

Please note that as the Food Business Operator it is your responsibility for ensuring that the above food safety management system is fully implemented and followed by staff

2) Structure / Maintenance / Cleaning

- i) Areas within the food preparation areas where staff should pay more regular attention to cleaning are:
 - areas beneath and behind units and equipment i.e. the less accessible places
 - areas of the ceiling tiles were stained with grease and required cleaning and redecoration
 - hand contact points such as light switches, door handles, door handles to refrigerators and freezers
- ii) The silicone sealant at the junction between the sinks and the wall and the wash hand basin and wall was starting to lift and should be replaced.
- iii) Refix the section of plastic infill between the wash up sinks and the wall.
- iv) The internal surfaces of the micro wave cooker require cleaning.

3) Practices

- i) Two members of your staff were observed washing their hands in a sink and not using the wash hand basin which is located next to the sink. As we discussed with them, sinks are provided for the washing / preparation of items of food and washing equipment not for hand washing. Staff should always wash their hands in the wash basin provided.
- ii) I was pleased to see that following the previous inspection in June 2010 you had started to use multi purpose Dettol wipes and surface spray both with antibacterial action to clean work surfaces etc.

However a dirty wiping cloth was being used by a member of staff to clean down and mop up spillages. The use of such cloths is discouraged as they can spread harmful bacteria from one surface to another in the kitchen. You must ensure that they are kept clean, disinfected and replaced regularly.

- iii) During the inspection it was noted that a large bowl of rice and a bowl of chips were being stored at room temperature on a shelf below the central work surface in the main kitchen. The rice in particular is a high risk food and will support the growth of food poisoning bacteria and must be kept at or below 8 C.
- iv) Protecting food - The containers of food detailed above were not covered to protect the food from possible contamination. Food should be suitably protected by covering with clean grease proof paper or similar.

- v) A number of the plastic containers used for the storage of ingredients, pre prepared food items were observed being used. Some had cracked edges, damaged plastic which provided a possible risk of foreign body contamination of the food. In addition with age the plastic containers become difficult to clean. Any damaged or badly scored containers should be disposed of.

I enclose for your information some food hygiene advice sheets translated into Bengali with photographs which give further guidance on some of the food safety items detailed in this letter.

Schedule B

- 1) 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
- 2) A large fluorescent light tube was present in the main kitchen. The tube was standing upright attached to racking by tape. There is a risk of the tube being knocked and breaking therefore leading to a risk form glass contamination in the kitchen. The tube should be removed from the food preparation area and stored else where.