

Mr Andrew Barrett

Deputy Director
(Assets & Environment)

Reference: [REDACTED]
Please ask for: [REDACTED]
Telephone: 01827 [REDACTED]
Fax: 01827 [REDACTED]
Email: [REDACTED]@tamworth.gov.uk

[REDACTED]
Sidewalk Café
21 Middle Entry
Tamworth
B79 7NJ

7th February 2011

Dear [REDACTED],

**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)
Sidewalk Café, 21 Middle Entry, Tamworth**

I wish to confirm the inspection of the above mentioned premises on 19th January 2011 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 4 weeks time by which I expect to see all the items detailed in this letter satisfactorily completed. I will want to examine the Safer Food Better Business pack in detail to ensure that it is fully completed and being properly applied to your business.

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact me on the above number, or the Public Protection Manager, Mr S Lewis, on 01827 709 437.

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

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

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

Yours faithfully

A large black rectangular redaction box covering the signature and name of the sender.

Schedule of Works

Sidewalk Café. 21 Middle Entry, 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.

You has already been provided with a copy of the Food Standards Agency Safer Food Better Business pack , however the front pages detailing the risks and controls had not been completed and, therefore, you have failed to comply with this legal requiremnt.

Compliance with this legal requirement will be assessed at the revisit referred to in the letter in approximately 4 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.

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

I would recommend that a record of your temperature checks is kept i.e record the temperature reading rather than a tick to state it has been checked.

- 2 During the inspection it was noted that butter were being stored at room temperature. The manufacturer's storage instructions stated that it should be stored under refrigeration. These foods are high-risk and will support the growth of food poisoning bacteria and / or their toxins and must be kept at or below 8°C.
Food Hygiene (England) (No 2) Regulations 2005 Schedule 4 para 2 (1)
- 3 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
- 4 Spilt food was noted in the freezer in the kitchen This is likely to attract pests and must be cleaned up immediately. Maintain in a clean condition.
Regulation (EC) No 852/2004 Annex II Chapter VI Para 1.
- 5 Spilt food was noted under appliances and other less accessible area of the kitchen. Greater attention to detail should be given to cleaning these areas. This should be

addressed in your cleaning schedule in your Safer Food Better Business pack.
Regulation (EC) No 852/2004 Annex II Chapter VI Para 1.

- 6 The window frame to the kitchen was/ dirty and covered in mold growth. It must be cleaned (and disinfected) and maintained in a clean condition.
Regulation (EC) No 852/2004 Annex II Chapter I Para 1

It may be beneficial to increase the ventilation to this area if condensation is a problem.

Schedule B

	<p>I strongly recommend that you draw up a cleaning schedule. This will help you ensure that all aspects of your operation are covered by:</p> <ol style="list-style-type: none">1. allocating specific tasks to your staff2. specifying what cleaning materials should be used and the method3. specifying how often items / areas should be cleaned4. specifying any safety precautions for staff <p>You will find a specimen cleaning schedule In the safer food better business pack.</p>
	<p>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, to ensure that it reaches 75°C for 2 minutes. 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.</p> <p>It is advisable to keep a record of your checks. This should be addressed as part of your Safer Food Better Business system referred to above</p> <p>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.</p> <p>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°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.</p>
	<p>There was no system of delivery checks in operation. I recommend you carry out quality checks on all stock deliveries, and in the case of chilled or frozen food deliveries, ensure that all products are received at the correct temperatures. This should be addressed as part of your Safer Food Better Business system referred to above.</p>

