



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
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[REDACTED]
The Griffin
11 Church Street
Isleham
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Cambridgeshire
CB7 5RX

This matter is being dealt with by:

[REDACTED]
Telephone: [REDACTED]
E-mail: [REDACTED]@eastcambs.gov.uk
My Ref: 10/00072/MIXED
Your ref

4th September 2013

Dear [REDACTED]

Food Safety Act 1990 (As Amended)
Food Hygiene (England) Regulations 2006
Regulation (EC) No 852/2004 On The Hygiene Of Foodstuffs.
Re: The Griffin 11 Church Street Isleham Ely Cambridgeshire

I refer to my food hygiene inspection of the above premises carried out on the 29th August 2013.

At the time of the inspection there were again a number of foods that were unfit i.e. mouldy or with an expired "use by" date at the premises. Therefore, it would appear that offences have been committed under the above legislation.

This has been the case during previous routine food hygiene inspections of your premises on 30th January 2013, 6th October 2011 and 29th June 2010.

During the previous inspection letter dated 30th January 2013 you were advised that if the poor standards of hygiene were to continue, then this department would have no hesitation in considering legal proceedings for non compliance with food hygiene legislation.

I am currently considering the facts surrounding these offences, briefly described in this letter and will inform you shortly of the action to be taken in respect of these.

In the meantime, I have enclosed with this letter a Requisition for Information, which I would ask you to complete, sign and return to this office forthwith.

The matters detailed below require your **immediate attention**:

Food hygiene and safety

1. A two pint container of semi skimmed milk (use by 27th August 2013) was found on your premises which was past its use-by date. The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must check your stock daily and dispose of any out of date food. (*Food Labelling Regulations 1996 Reg 44*).

As part of the Safer Food Better Business (SFBB) system's daily closing checks you should ensure that any food past its use by date has been thrown away.

2. There were foods in the refrigerators that were no longer fit for consumption including:
 1. A mouldy piece of cooked beef
 2. A raspberry swirl cheesecake with mould on the top surface
 3. A punnet containing one and a half mouldy tomatoes

I also noted that you make tartare sauce and use it for up to 7 days after production. You must ensure that food is used within an acceptable period. It is an offence to sell/use food which is unfit for human consumption. All food on your premises is deemed to be for sale unless it is clearly marked as being unfit and separated from other foods. You must check your stock daily and dispose of any unfit food. (*Food Labelling Regulations 1996 (as amended), Regulation 44 (1)(d) and Article 14(1) of (EC) 178/2002 creating an offence under reg. 4 of the General Food Regulations 2004*).

3. I noted that your SFBB pack states that you are using date labels to keep track of when foods should be used or thrown away. However I found numerous home produced or opened foods that were not labelled. For example cooked ham, cooked beef, chilli, cheese, tartare sauce, bags of salad, sauces, pickles etc.

You must ensure that food is used within an acceptable period to ensure the safe production of food. Ensure your date coding system is properly implemented at the premises. Dates should be checked daily to ensure stock is rotated and used from a first in, first out basis.

You should follow the manufacturer's instructions on the shelf life of food. Alternatively, it is recommended that a 3 day shelf life is used for foods removed from their original packaging or for home produced foods. (*Regulation (EC) No 852/2004 Article 5*).

4. It was noted at the time of the visit that milk, an opened jar of pickled onions and sauces etc was kept at room temperature. The manufacturer's storage instructions detailed on the packaging says 'once opened keep refrigerated'. You should follow the manufacturer's instructions on the storage of foods. Ensure that such foods once opened are kept at 8°C or below. (*The Food Hygiene (England) Regulations 2006, Sch. 4, Para. 2(1)*).
5. Opened containers of sauces were not dated when they were opened/first used. Manufacturer's instructions state that once opened the sauces must be used within a stated period, usually 4 or 6 weeks. It is important that you follow the manufacturer's instructions with regards to shelf life of foods, as this will ensure that the food is safe to consume. You must ensure that the sauces are dated when opened and used within the manufacturers guidelines. (*Regulation (EC) No 852/2004 Annex II Chapter IX Para 3*).
6. I was informed that homemade foods such as chilli is left out at room temperature for up to 3 hours to cool. Poor handling of cooked foods such as meats may result in the production of toxins. The presence of toxins in cooked meats that has been subjected to temperature abuse may result in your customers suffering the symptoms of food poisoning.

To prevent toxins forming in cooked foods, you should either keep them hot (above 63°C) or cool them as quickly as possible (within 90 minutes) and store them in the refrigerator or freezer prior to being re-heated for sale. (*Regulation (EC) No 852/2004 Annex II Chapter IX Para 3*). See the "Safe Method – Chilling Down Hot Food" in your SFBB pack for further information.

7. I was informed that you have a designated area in the kitchen for the preparation of raw chicken and raw meat. However ready to eat food e.g. two loaves of bread and other items e.g. cutlery, and antibacterial spray etc were being stored in this area. This area must not be used for storing any food or equipment nor must it be used for the preparation of ready-to-eat foods in order to prevent contamination. (*Regulation (EC) No 852/2004 Annex II Chapter IX Para 3*).
8. Regular hand washing is important for personal cleanliness and the prevention of food contamination. Food handlers must wash their hands after handling raw food. During the inspection it was noted that [REDACTED] handled a packet of raw meat and then went on to touch a packet of

ready to eat ham without washing hands in between. In order to prevent cross contamination and food becoming unsafe thorough and proper hand washing is fundamental. You must ensure that hands are washed regularly and especially after handling raw meat. (*Regulation (EC) No 852/2004 Annex II Chapter IX Para 3*).

9. There was no suitable and clean over-clothing provided for food handlers. You must ensure that all persons working in food handling areas wear suitable, clean, and where appropriate, protective clothing. (*Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1*). I was informed that aprons are available but they were in the wash, you need to ensure that protective clothing is available when you are trading.

Structure

10. At the time of the inspection a mop and bucket and a brush were sited directly in front of the wash hand basin in the kitchen thus making the wash hand basin difficult to use. You must place these items in an alternative location thus allowing the wash hand basin to be used appropriately. (*Regulation (EC) No 852/2004 Annex II Chapter I Para 4*).
11. A food premises must be kept clean and maintained in good repair and condition. Cleaning needs to be improved in the following areas:-
 - Hard to reach areas such as underneath and behind equipment, particularly floor/wall junctions;
 - Hand contact surfaces such as handles, switches, plugs, taps, edge of doors, refrigerators, etc;

Thoroughly clean the above mentioned areas immediately and maintain them in a clean condition. (*Regulation (EC) No 852/2004 Annex II Chapter I Para 1*).

Confidence in management/control procedures

12. At the time of the inspection it was established that your Food Safety Management procedures were not being implemented correctly.

For example, one of the 'closing checks' in the diary section of your Safe Food Better Business (SFBB) Pack is to ensure that "food past its use-by date has been thrown away". The closing checks boxes had been ticked every day to say that the checks had been undertaken. However, some foods were observed in the refrigerators that were mouldy or past their use by date. This suggests that the closing checks were not actually undertaken and this may be construed as falsification of important food safety documents. The opening and closing checks must be made at the appropriate time each day to ensure the safe production of food and once completed the appropriate box ticked.

In order to achieve compliance with the Food Safety Management requirement you must correctly complete and implement the opening and closing checks. (*Regulation (EC) 852/2004 Article 5 Para 1*).

Additionally many of your documented safe methods in the '4 C's Section' were not being followed, these are detailed in this letter. You must implement the procedures and control measures detailed within the pack. It is essential for you to ensure that you or any staff members are appropriately trained and the procedures within your documented system are applied in order to comply with the legislation. (*Regulation (EC) No 852/2004 Article 5*).

Recommendations

- 1) I strongly recommend that you record refrigerator and freezer temperatures, cooking/reheating temperatures and your probe calibration checks in your SFBB week to week diary pages. All such

information helps to prove you are doing all you can to ensure you produce safe food and may be able to assist you in a due diligence defence should an allegation be made against you.

2) It is understood that there is a waste oil collection, however no records were available for inspection. I recommend that you keep records, or copies of records, on the premises in order that they are readily available for staff to refer to and for inspection purposes.

Any legal requirements relating to cleaning, temperature control and practices require your attention immediately. Other items should be completed within the next month.

A **revisit** will take place in approximately **one month** when it is expected that all legal requirements will have been attended to. Should you fail to attend to these items within this period further formal action will be considered.

Your Food Hygiene Rating

Confidence in management/ control procedures	20					
Compliance with food hygiene and safety procedures	15					
Compliance with structural requirements	10					
Food hygiene rating	1					
MAJOR IMPROVEMENT NECESSARY						
Criteria	Score					
How hygienically the food is handled	0	5	10	15	20	25
Condition of structure	0	5	10	15	20	25
How you manage and document food safety	0	5	10		20	30
Total score	0	—————→				80
Level of compliance	High	—————→				Low

Please find enclosed your sticker and certificate for display. Your rating will be published 14 days after the inspection date. Further information on the scheme can be found at www.food.gov.uk/ratings

Please remove and destroy any existing certificate and stickers on display. Continuation to display old stickers and certificates can constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008. Stickers and certificates remain the property of the local authority and all rights are reserved.

If you consider that the rating given is unjust, you may appeal by submitting the appropriate appeal form to the Principal Environmental Health Officer (Commercial) within 14 days of the inspection date.

A web link to information on the scheme including template forms for lodging an appeal, 'right to reply' or requesting a re inspection is available at www.food.gov.uk/ratings Paper copies can be provided on request by telephoning 01353 665555.

Should you require any further information or advice or wish to discuss the matter further, please do not hesitate to contact me on the above details. If you have any comments regarding the inspection, or advice issued, please contact [REDACTED]

Yours sincerely

[REDACTED]
Environmental Health Officer (Commercial)