



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

THE GRANGE, NUTHOLT LANE,
ELY, CAMBRIDGESHIRE CB7 4EE

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[REDACTED]
The Griffin
11 Church Street
Isleham
Ely
Cambridgeshire
CB7 5RX

This matter is being dealt with by:

Telephone: [REDACTED]
E-mail: [REDACTED]
My Ref: [REDACTED]
Your ref

6th November 2014

[REDACTED]

Food Safety Act 1990 (As Amended)

The Food Safety and Hygiene (England) Regulations 2013

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 revisit of the above premises carried out on the 5th November 2014.

Whilst the majority of work required in the letter dated 23 September 2014 had been completed, some work is outstanding and is detailed below. Additional matters were identified at the time of the re-visit, we discussed these whilst I was on site and I include these below with copies of the four photographs taken.

Food hygiene and safety

1. There was a dog bowl in the bar area allowing an animal free access in a food room. This presents risks of contamination and pets must be prevented from accessing any food room. Pets are allowed in customer areas. Photograph enclosed.

Regulation (EC) No 852/2004 Annex II Chapter IX Para 4

Structure

2. Any gaps and holes to external doors, windows, pipes, drains etc. must be filled or covered with a solid, durable material in order to minimise pest entry points into food preparation and storage areas. You explained that you were continuing with this work.

Regulation (EC) No 852/2004 Annex II Chapter IX Para 4

3. The ice-making machine was not clean with visible mould and algal growth on its internal surfaces. The scoop was left inside the ice machine (I discussed the hygienic practice of storing this in a sanitised and lidded container close to the ice machine). Ice machines and ice buckets must be cleaned and disinfected frequently to prevent contamination of the ice. I asked you to remove the ice and ensure that it was both cleaned and disinfected before use. See photographs (x2)

Regulation (EC) No 852/2004 Annex II Chapter VII Para 4

4. The floor of the bar was not thoroughly clean. It must be cleaned and maintained in a clean condition. Photograph enclosed

Regulation (EC) No 852/2004 Annex II Chapter I Para 1

5. The bar floor covering is damaged and cannot be kept thoroughly clean. Replace the floor covering ensuring that it is sealed with upright surfaces and the entire floor can be kept clean.
Regulation (EC) No 852/2004 Annex II Chapter II Para 1 (a)

Confidence in management/control procedures

6. As part of your food safety management system based on HACCP principles, such as Safer Food Better Business, you are required to keep the system under review and record systems that identify critical control points (this includes the new procedure for vacuum packing raw meat on the day of delivery and labelling it with a use by date). You could write this a separate procedure or include it on the "Prove it" record sheet. You do not seem to have a system to date foods when they are defrosted (undated, defrosting chips in the refrigerator). The law requires you to demonstrate that you have safe stock rotation and food handling systems.
Again I recommended that you store raw foods in one side of the upright refrigerator and ready to eat in the second side to reduce contamination on door handles and so food/food packaging.
Regulation (EC) 852/2004 Article 5

Please ensure the above matters are attended to as soon as possible. These matters will be checked at the next visit to the premises.

Should you require any further information or advice or wish to discuss these matters, please do not hesitate to contact me on the details at the head of this letter. If you have any comments regarding the inspection or advice issued, please contact [redacted] Environmental Services Manager on 01353 665555.

Yours sincerely

[redacted]
Senior Environmental Health Officer
Enclosure: 4 photographs