



# EAST CAMBRIDGESHIRE DISTRICT COUNCIL

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

Telephone: Ely (01353) 665555  
DX41001 ELY Fax: (01353) 665240  
www.eastcambs.gov.uk

██████████  
The Griffin  
11 Church Street  
Isleham  
Cambridgeshire  
CB7 5RX

*This matter is being dealt with by:*

██████████  
Telephone: 01353 665555  
E-mail: ██████████@eastcambs.gov.uk  
My Ref: 10/00072/MIXED  
Your ref

26th November 2019

Dear ██████████

**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 partial, food hygiene inspection of the above premises carried out on the 15th November 2019. There was no food handling taking place in the kitchen at the time of my visit. Practices and procedures were discussed with ██████████.

The matters detailed below require your attention. The letter confirms the things you need to do to comply with the law and the relevant legislation is listed under each item. Some items may be listed as recommendations and these are included to give you advice in support of your business, but they are not requirements in law.

### **Food hygiene and safety**

1. A stained roll of blue, paper towel was being handled around the kitchen. Handling paper towel presents risks of contamination to hands, surfaces and food. Remove the stained paper towel and store the new blue, paper towel hygienically.  
*Regulation EC No. 852/2004 Annex II Chapter IX Para 3*
2. There were a number of used, damp cloths in the kitchen. Re-using cloths presents risks of contamination to hands, surfaces and food. Remove the re-used cloths and introduce a system of single-use cloth control.  
*Regulation EC No. 852/2004 Annex II Chapter IX Para 3*
3. There was black mould on discrete areas of the flap inside the ice machine. Thoroughly clean and disinfect the ice machine to protect the ice from contamination.  
*Regulation EC No. 852/2004 Annex II Chapter VII Para 4*  
As requested, I enclose a copy of an example of an ice machine cleaning rota, for your information.

### **Structure**

4. The equipment was generally clean however, the microwave oven door and functions panel were not clean (touch points). Thoroughly clean and disinfect the surfaces.  
*Regulation EC No. 852/2004 Annex II Chapter V Para 1 (a)*
5. The dish washer tray was badly perished. Remove the perished tray from the premises and replace it with a new dish washer tray that is in good repair and condition.  
*Regulation EC No. 852/2004 Annex II Chapter V Para 1(b)*

6. The kitchen was generally clean however, the floor was not clean at its junction with the door frame between the cooking and preparation rooms of the kitchen. Thoroughly clean the base of the door frame and maintain it in a clean condition.

*Regulation EC No. 852/2004 Annex II Chapter I Para 1*

**Confidence in management/control procedures**

7. As part of your food safety management system based on HACCP principles, you are using the old Safer Food Better Business (SFBB) catering pack. This requires you to know and control food hazards, including having safe systems of stock rotation, however:

- There were a number of open, undated, jars of sauce in the fridge where the manufacturer stated the shelf life to be applied after opening;
- [REDACTED], you were not aware that the manufacturer had stated on the bag of open, ready- to- eat salad in the fridge that, after opening, it must be eaten within 24 hours.

You must ensure that your food safety procedures include to read labels and follow the advice given by the manufacturer to ensure the safety of food at the premises. *Regulation EC No. 852/2004 Article 5 Para 1*

Reading the labels will also inform you of allergen contents.

Please note that when scoring after a food inspection, account must be taken of the compliance history of a premises and confidence that matters will be acted on in the future.

8. It is recommended that, should you continue to make use of the SFBB, you download and implement the revised, Safer Food Better business pack released in October 2019. I left you a copy of the SFBB page for acrylamide and the full pack is available on the Food Standards Agency website.

9. It is recommended that you review the SFBB in the light of the E coli guidance (I left a brief summary of the guidance at the premises). For more information go to <https://www.food.gov.uk/business-guidance/e-coli-cross-contamination-guidance>

10. It is recommended that food handlers undertake the free, on-line allergen training on the Food Standards Agency website (a certificate can be printed out after taking the course) see <https://allergytraining.food.gov.uk/>

11. It is recommended that you sign-up to the free, Food Standards Agency alerts to your mobile phone. For more details please go to <https://www.food.gov.uk/news-alerts/signin>

Any legal requirements relating to practices and cleaning require your attention immediately. Other items should be completed within the next two months. I do not propose to revisit the premises however it is expected that the above legal requirements will be attended to. These matters will be checked at the next visit to the premises.

**Your Food Hygiene Rating**

Confidence in management/ control procedures	10
Compliance with food hygiene and safety procedures	5
Compliance with structural requirements	5
Food hygiene rating	<b>4</b>
	<b>GOOD</b>

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
<b>Total score</b>	<b>0</b>	—————→				<b>80</b>
<b>Level of compliance</b>	<b>High</b>	—————→				<b>Low</b>

Please find enclosed your stickers for display (redacted requested 2 copies). Your rating will be published after the appeal period of 21 days or, if you have not appealed, within 28 days of your receiving the rating. Further information on the scheme can be found at [www.food.gov.uk/ratings](http://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 Senior Environmental Health Officer (Commercial), at [foodandsafety@eastcambs.gov.uk](mailto:foodandsafety@eastcambs.gov.uk) or at the address shown above, within 21 days of the day you are informed of your rating.

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](http://www.food.gov.uk/ratings)

Note: From 01 April 2018 re-rating visits will no longer be free. You will be charged a fee before the re-rating visit.

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, Senior Environmental Health Officer on 01353 665555.

I apologise for the delay in sending this letter.

Yours sincerely

redacted  
Environmental Health Officer

Enclosure: Hygiene rating stickers; example ice machine cleaning rota