



# EAST CAMBRIDGESHIRE DISTRICT COUNCIL

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

Telephone: Ely (01353) 665555

[www.eastcambs.gov.uk](http://www.eastcambs.gov.uk)

██████████  
Balti King  
28 Market Street  
Ely  
Cambridgeshire  
CB7 4LS

*This matter is being dealt with by:*

██████████  
Telephone: 01353 665555  
E-mail: ██████████  
My Ref: 13/00139/MIXED  
Your ref:

1<sup>st</sup> March 2022

Dear ██████████

**Health and Safety at Work etc. Act 1974**  
**Food Safety Act 1990**  
**Food Safety and Hygiene (England) Regulations 2013**  
**Regulation (EC) No 178/2002 and 852/2004**  
**Re: Balti King, 28 Market Street, Ely, Cambridgeshire, CB7 4LS.**

I refer to my partial food hygiene inspection of the above premises carried out on the 23rd February 2022, accompanied by ██████████ when I spoke with ██████████. Some photographs were taken at the time of the visit.

The matters detailed in the attached schedule require your attention. This confirms the things you need to do to comply with the law with the relevant legislation 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 are not requirements in law.

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

A re-visit will take place in approximately **4 weeks** when it is expected that all legal requirements will have been attended to.

Should you fail to attend to these items within this period formal action will be considered. Please be aware that your business will not be issued with a new food hygiene rating after this re-visit.

## **Update to Safer Food Better Business**

In October 2019, the Food Standards Agency revised the Safer Food Better Business (SFBB) catering pack. This brought in many important changes to this food safety management system. In order to ensure food safety at your business, it is recommended that you replace your existing pack with all the new pages. These are free from the Agency's website at <https://www.food.gov.uk/business-guidance/safer-food-better-business>. Alternatively the Council charge £12 for a printed copy of the entire pack which can be collected from the Council Offices or, for £14.40 a pack can be posted. Further details on this can be obtained through our Customer Services Team at the above address or through our website.


When you have gone through and completed the new pages of the pack, please make sure that your re-train your food handlers in the system and record the training on the training pages.

## New Labelling Requirements

From 1 October 2021, the requirements for prepacked for direct sale (PPDS) food labelling changed in Wales, England, and Northern Ireland. Any business that produces PPDS food is required to label it with the name of the food and a full ingredients list, with allergenic ingredients emphasised within the list. For more information on this subject please check <https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>.

## Your Food Hygiene Rating

|  |    |
|--|----|
| Confidence in management/ control procedures       | 20 |
| Compliance with food hygiene and safety procedures | 10 |
| Compliance with structural requirements            | 5  |
| Food hygiene rating                                | 1  |



| 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> |

A sticker showing your rating is enclosed. Please remove and destroy any existing certificate and stickers as only the most recent rating should be on display. Continuing to display old stickers and certificates can constitute an offence under Trading Standards legislation. Stickers and certificates remain the property of the local authority and all rights are reserved.

Your rating will be published on the Food Standards Agency's (FSA) website at <https://ratings.food.gov.uk/> within 28 days after the date of the inspection.

You may request that the rating is published before this. Details can be found on the FSA's website at <https://www.food.gov.uk/business-guidance/food-hygiene-ratings-for-businesses>

## Appeals, Right to Reply, and Re-Visits

If you consider that the rating given is wrong or unfair you have 21 days in which you can **appeal** against this. You should appeal to the Lead Food Officer at [foodandsafety@eastcambs.gov.uk](mailto:foodandsafety@eastcambs.gov.uk) or at the address above. I recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved the hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a **'right of reply'** so that you can explain this to potential customers who look up your rating online.

If you have acted to rectify the non-compliances identified at the time of the inspection you can **request a re-visit** with a view to being given a new and possibly higher food hygiene rating. Re-rating visits are now charged at a fee of £135 before the re rating visit is undertaken.

A web link to information on the scheme including template forms for lodging an appeal, 'right to reply' or requesting a re-visit (re-rating visit) is available at <http://www.eastcambs.gov.uk/food-safety/national-food-hygiene-rating-scheme>

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], on 01353 665555.

Yours sincerely

[REDACTED]

## Food Hygiene Inspection Schedule

### Food Hygiene and Safety

1. The following equipment was not clean:
  - The top and around the fan of the double door fridge in the rear room;
  - The dough mixer;
  - The legs of metal equipment;
  - The drinks fridge;
  - The microwave ceiling.Thoroughly clean the equipment to avoid any risk of contamination to the food.  
*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)*
  
2. There were sauces that were placed on the front counter for service. The sauces were taken out of the fridge for drinks. Keep sauces refrigerated as instructed by the manufacturer after opening. You must store high-risk food at 8°C or below.  
*Food Safety and Hygiene (England) Regulations 2013 Regulation 32 and Schedule 4 Para 2*
  
3. The pizza toppings found in the gastronomies had leftover food inside the equipment from Monday, as you close on the Tuesday. Ensure food is discarded using your internal system.  
*Regulation (EC) No 852/2004 Article 5 Para 1*  
It was discussed with the food handler that food is discarded every 2-3 days.
  
4. Astonish Lemon scented cleaning spray was used to clean the surfaces, Astonish Lemon scented cleaning spray is not an approved BS EN 1276 or BS EN 13697 standard disinfectant. Use BS EN standard disinfectants that are for commercial use to avoid any risk of contamination.  
*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)*  
It was recommended that you use BS EN standard cleaning chemicals, please find the following link with the list of disinfectants for commercial use: <http://www.disinfectant-info.co.uk/>
  
5. Do not keep food for the business in black bin bags, as the black bin bags are designed for food waste. Keep food for the business in food grade containers, so that non-food grade containers and wrapping are not be a source of contamination.  
*Regulation (EC) No 852/2004 Annex II Chapter X Para 1*  
The pizza dough in the black bin bags were discarded upon discussion with the food handler.
  
6. The surface of the brown chopping board was heavily worn. You cannot easily clean the brown chopping board. Replace the brown chopping board to keep materials in good order, repair and condition as to minimise any risk of contamination.  
*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(b)*
  
7. The temperature probe was broken. The temperature probe could not be cleaned and disinfected effectively. Remove the broken probe from use to protect food from the risk of contamination.  
*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a)*  
Replace the broken probe with a working probe.
  
8. The pizza topping fridge door seals were dirty inside the equipment. Clean the pizza topping fridge seals regularly to avoid any risk of contamination.  
The pizza topping fridge door seals were broken and split. Repair/replace the pizza topping fridge door seals in order to keep the equipment in good order, repair and condition as to minimise any risk of contamination.  
*Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a) and (b)*

## Structure

9. There were pieces of cardboard on the floor of bin yard. There were building materials on the floor of the bin yard. Remove the cardboard and the building materials from the bin yard to keep the area clean.

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

## Confidence in Management

10. Under Article 5 of Regulation (EC) No 852/2004 you are required to put in place, implement and maintain a written procedure illustrating that you are controlling the food hazards in your business in order that the food sold to customers is safe.

At the time of the visit, you did not have a written system that was available to be shown when requested.

It is recommended that you obtain and complete a copy of the Food Standards Agency's Safer Food Better Business (SFBB) pack for caterers. This can be downloaded at: <http://food.gov.uk/business-industry/caterers/sfbb/>

*Regulation (EC) No 852/2004 Article 5 Para 1*

11. Only one food hygiene certificate for a food handler was displayed on the wall of the premises. Ensure that all food handlers are trained in your practices at your food business.

*Regulation (EC) No 852/2004 Annex II Chapter XII Para 2*

## Health and Safety

Officers "hazard spot" at inspections and this was not a full health and safety inspection.

Whilst I looked at some of your activities to assess how you were complying with your legal responsibilities, I did not examine the whole of your business. There may be additional areas to those I identified which also require your attention. It is your responsibility to ensure the health and safety of your employees and other people, such as members of the public, who may be affected by the way you run your business.

12. There was a spur that was broken on the wall behind the drink's fridge. Carry out such works as is necessary to prevent, as far as is reasonably practicable, danger from the spur.

*The Electricity At Work Regulations 1989 Regulation 4 (2)*

## Fire Safety

13. The extraction canopy over the cooking equipment was being used without all the filters in place. Without filters, grease and soot can build-up in the ducting presenting a fire hazard. It is recommended that the hot appliances are not used without the canopy filters in place.

The Cambridge Fire and Rescue Service offers the following advice:

*Kitchen extraction systems must be regularly inspected and cleaned to avoid the build-up of grease, in order to minimise the risk of fire. Periodic specialist cleaning of the extract ductwork system should be accompanied by daily or weekly cleaning of canopies, filters, drains and traps.*

*The recommended frequency of inspections and cleaning of kitchen extraction systems can be found in the Guide to Good Practice – Internal Cleanliness of Ventilation Systems (TR19) 2<sup>nd</sup> Edition 2013, Section 7: Specific considerations for kitchen extract systems.*

Please contact the Cambridge Fire and Rescue Service for advice on fire safety and fire safety risk assessments.