



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

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

Telephone: Ely (01353) 665555

www.eastcambs.gov.uk

Indian Spice Littleport Limited
Indian Garden
13 Victoria Street
Littleport
Ely
Cambridgeshire
CB6 1LU

This matter is being dealt with by:

Telephone: 01353 665555
E-mail: [REDACTED]@eastcambs.gov.uk
My Ref: 22/00055/MIXED
Your ref:

FAO [REDACTED]

19^h April 2023

Dear Sir

Food Safety Act 1990

Food Safety and Hygiene (England) Regulations 2013

Regulation (EC) No 178/2002 and 852/2004

Re: Indian Garden, 13 Victoria Street, Littleport, Ely, Cambridgeshire.

I refer to my partial food hygiene inspection of the above premises carried out on the 18th April 2023, no food handling was seen during my inspection.

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 and practices 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.

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	5
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5

Food hygiene rating

4



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

A sticker showing your rating is enclosed. You can inform your customers how good your hygiene standards are by displaying the sticker. 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 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 £150 before the re-rating inspection 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] Senior Environmental Health Officer, on 01553 665555.

Yours faithfully

[REDACTED]
Environmental Health Officer (Commercial)

Food Hygiene Inspection Schedule

Food Hygiene and Safety

1. The following issues were noted that may cause contamination or cross contamination:

- Staff continued to use some of the old chopping boards that were worn and scored;
- Equipment that had been washed up was still dirty and greasy, for example food containers including tubs and lids etc;
- Food stored uncovered in the refrigerator (prepared onion salad, tomatoes, cucumber, cooked chicken, cooked potatoes etc) and freezer (peas and prawns etc);
- Use of damaged or chipped plastic containers to store food;
- Food stored in carrier bags in the freezers;

Food must be protected against any contamination. Ensure controls are put in place to reduce the risk of cross contamination. These must include:

- Use the new chopping boards you have at the premises and ensure when boards are scored they are disposed of and replaced, as necessary.
- Ensure equipment is thoroughly cleaned between uses
- Ensure food is properly wrapped or stored in clean, lidded, washable containers;
- Ensure that equipment is in good repair and condition, dispose of damaged equipment;
- Containers used to store food should be capable of being readily cleansed or be single use only such as food grade freezer bags, cling film or foil;

(Regulation (EC) No 852/2004 Annex II Chapter IX Para 3).

2. While there was now date labelling on most food prepared in house, I noted that you were keeping some foods for long periods and some foods were past their use by date. For example I found a packet of Co-op mixed leaf salad past its use by date of 17 April. I found two items of food past the in house use by date of 14 April, namely chopped coriander and prepared ginger. I found unfit food such as mouldy chillis and herbs that were wilting and turning yellow. I found a punnet of eggs past the best before date of 11th April.

You must ensure that food is used within an acceptable period. Food must not be placed on the market (sold) if it is considered 'unsafe'. Check stock daily and ensure that any unfit food or food past the manufacturer's 'Use By' dates is disposed of. Ensure that you follow manufacturers' instructions on durability dates. *(Regulation (EU) 1169/2011, Article 24, Annex 10 and Regulation (EC) 178/2002 Article 14(2) to (5))*. In the absence of manufacturer's instructions, it is recommended that a maximum of **3 days** shelf life is used for foods removed from their original packaging or for home produced foods. It is recommended that date labelling is implemented at the premises. As part of the SFBB system's closing checks you must ensure that any food past its use by date is disposed of.

Structure and Cleanliness

3. The following areas/equipment were dirty and required cleaning at the time of my visit: -

- Food containers including tubs, trays and bowls, metal and plastic colanders and lids;
- The floor/wall junction in the kitchen;
- The can opener
- The fly killer
- The cooker, especially around the hobs;
- Inside the hot hold cabinet;

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

4. It is important that all work surfaces are cleaned twice. The first will involve the removal of any debris for which you may use a cloth with a detergent such as washing up liquid and the second stage will involve the application of a disinfectant/sanitizer to kill bacteria using disposable paper towels. Ensure a two stage cleaning process is carried out for work surfaces employing appropriate chemicals. (*Regulation (EC) 852/2004 Annex II Chapter V Para 1(a)*).
5. The right hand sink tap was leaking water. Repair or replace the tap to ensure it is in good working order. (*Regulation (EC) No 852/2004 Annex II Chapter I Para.1*).
6. While the yard area was clearer, there were still items in the rear yard that are old or no longer used. Such items include old tubs, old equipment and wood etc outside the garage door. Remove items no longer of use to your business and keep the yard clear to avoid harbourage for pests. (*Regulation (EC) No 852/2004 Annex II, Chapter I, Para 1*).

Confidence in Management

7. I note that there is a completed Safer Food Better Business Pack (SFBB) at the premises and that the diary sheets were now generally being kept, along with hot food temperatures.

However there were no diary records for this week, nor training records for staff and the pack is disorganised.

Furthermore, there were examples of where safe methods were not being followed such as stock control, cleaning and contamination etc, see above.

Additionally one of the 'closing checks' is to ensure that "food past its use-by date has been thrown away". However, some foods (detailed in point 2 of this letter) were observed in the refrigerator which were 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 correct box in the SFBB pack ticked.

You must reorganise the paperwork and complete/update all relevant sections. Re-train your food handlers in the system and record the training on the training pages. Ensure that the SFBB pack is correctly completed and implemented in order to comply with the legislation and to ensure food safety. (*Regulation (EC) 852/2004 Article 5 and Annex II Chapter XII Para 1*).

In order to ensure food safety at your business, it is recommended that staff replace the existing pack with a newer version of the SFBB for Indian Cuisine. You have a copy of this but it is not known if it is complete and it has not been filled in.

Further information and copies of pages or whole packs are available at the Agency's website at <https://www.food.gov.uk/business-guidance/safer-food-better-business> and <https://www.food.gov.uk/business-guidance/safer-food-better-business-for-indian-cuisine>

Recommendations

8. Probe thermometers and infra red 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 SFBB pack and the manufacturers instructions. It is recommended that you keep records of these

checks.

9. I strongly recommend that you record refrigerator and freezer temperatures, reheating and cooling temperature checks. 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. I have emailed a template form for this.
10. It is recommended that you replace the probe thermometer as the battery cover is missing.
11. It is recommended that you replace the fly screen to the rear door as it is damaged.
12. It is recommended that paper towels are provided in the female WC for hand drying instead of tissues.
13. It is recommended that staff undertake free food allergen training. This is available at: <https://www.food.gov.uk/business-guidance/allergy-training-for-food-businesses>