



EAST CAMBRIDGESHIRE DISTRICT COUNCIL

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

Telephone: Ely (01353) 665555

www.eastcambs.gov.uk

██████████
Ely Turkish Restaurant & Meze Bar
33 Forehill
Ely
Cambridgeshire
CB7 4AA

This matter is being dealt with by:

██████████
Telephone: 01353 665555
E-mail: ██████████@eastcambs.gov.uk
My Ref: 17/00177/MIXED
Your ref:

27th March 2023

Dear ██████████

Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 178/2002 and 852/2004
Re: Ely Turkish Restaurant & Meze Bar, 33 Forehill, Ely, Cambridgeshire, CB7 4AA.

I refer to my food hygiene inspection of the above premises carried out on the 21st March 2023 when I spoke with ██████████, ██████████ and ██████████

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.

██████████ has told me that the ownership of the business has changed. You must submit a new food business registration immediately.

Any legal requirements relating to cleaning, temperature control 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.

Your Food Hygiene Rating

Confidence in management/ control procedures	5
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	10
Food hygiene rating	3

FOOD HYGIENE RATING
0 1 2 3 4 5
GENERALLY SATISFACTORY

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 £137 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], Senior Environmental Health Officer, on 01353 665555.

Yours sincerely

[REDACTED]

[REDACTED]

Environmental Health Officer (Commercial)

Food Hygiene Inspection Schedule

Food Hygiene and Safety

1. Open foods such as vegetables must not be stored in the outside covered area at the rear of the premises, as this area is open to the elements and pests can gain access to the food. Food must be protected from risk of contamination.
(Regulation (EC) 852/2004 Annex II Chapter IX Para 2)
2. High risk foods were being stored at ambient temperature for long periods in the kitchen. Foods that must be kept cold to keep them safe can only be kept unrefrigerated for 4 hours, after which they must be re-refrigerated at 8 °C or below, consumed or thrown away. These foods can only be re-refrigerated once.
(The Food Safety and Hygiene (England) Regulations 2013 Regulation 32 Schedule 4)
3. Open food was stored immediately adjacent to the wash hand basin. When reaching for hand towels, there is a risk of contamination of open food from drops of water from hands. You can move the open food away or move the hand towels to another place. Food must be protected from risk of contamination.
(Regulation (EC) 852/2004 Annex II Chapter IX Para 3)
4. The electronic fly killer was sited directly above the food preparation area. Resite the electronic fly killer to prevent the risk of contamination of food with flies that may fall out of the equipment.
(Regulation (EC) 852/2004 Annex II Chapter IX Para 3)

Structure and cleanliness

5. Please clean inside all of the fridges including the floor in the walk in chiller. Equipment used to store food must be kept clean.
(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a))
6. The sealant behind the sinks was mouldy and it had perished. Please replace the sealant to provide a smooth, easy to clean finish.
(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)
7. There is a bare cement section in the ceiling in the grill area. The ceiling must be renewed to leave a surface which is smooth and prevents the accumulation of dirt and reduces condensation.
(Regulation (EC) No 852/2004 Annex II Chapter II Para 1(c))
8. The electronic fly killer in the kitchen was full of dead flies. Please clean the fly killer and maintain in a clean condition.
(Regulation (EC) No 852/2004 Annex II Chapter I Para 1)

Confidence in Management

9. I understand that the food business is now operated by Woody BBQ Ltd. You must complete a new food business registration form immediately to reflect the change in ownership.
(Regulation (EC) No 852/2004 Article Paras 1 and 2)
10. You are using Safer Food Better Business as your food safety management system, however the 4 weekly reviews were not being completed. The 4 weekly reviews demonstrate that the Food Business Operator has addressed changes such as new staff or menu items and has documented the appropriate action taken, such as training or Safe Method adaptation. You must ensure that the 4 weekly reviews are undertaken and recorded.

(Regulation (EC) 852/2004 Article 5 Paras 2 & 4)

11. There was evidence of smoking (cigarette butts) in the outside covered area at the rear of the premises where open foods were being stored. Smoking is strictly prohibited in any food storage or preparation area. Ensure that staff members do not smoke in this area or alternatively cease using the area for food storage.

(Regulation (EC) 852/2004 Annex II Chapter IX Para 3)

Recommendations

1. I recommend that you only take out enough high risk foods from refrigeration that you will need at a time for use during a service period.

Smoke free

1. If you intend to use the outside covered area as a smoking shelter, you will need to ensure that it meets the requirements of the Smokefree Regulations. You may need planning permission and Building Regulation approval for this.

To comply with the Smokefree Regulations, the smoking shelter must not be wholly enclosed, or substantially enclosed. In practice this means your smoking shelter must not have sides, including doors, windows or other fittings that can be opened or shut, that enclose more than 50% of the shelter.

(Smoke-free (Premises and Enforcement) Regulations 2006).