

Inspection Report



Establishment Name: Iceland
Establishment Address: Freezer Centre, 549 Saffron Lane, Leicester LE2 6UL
Food Business Operator: Iceland

Reference: 25200/0549/0/000
Date: 7 February 2017
Inspection Date: 31 January 2017

Inspector:
Telephone:
E-mail:

This is a report of the food inspection that I recently carried out at your food establishment. Following the inspection, according to the Food Hygiene Rating Scheme, I rated your establishment as **3 - Generally Satisfactory**. For information about how your score was calculated, to appeal or to request a re-rating see the leaflet left at the time of the inspection titled 'Your Food Hygiene Rating' or look at food.gov.uk/ratings.

Please display the enclosed sticker in a prominent place on your front door or window.

The items listed in this report are contraventions of current legal requirements, except where indicated as **Advice**. The contraventions should be put right within the timescales indicated, which begin on the date that you receive this report.

A revisit of the establishment is planned within one month when contraventions listed in this report will be checked. If the necessary improvements have not been made, formal enforcement action will/may be taken.

Should there be any significant changes to your business, including if you sell or close the business, you must notify us.

For further information and advice about food safety, visit www.leicester.gov.uk/food or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
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Risks of Food Contamination

1	Food Labelling Regulations 1996, Regulation 44	Fresh Pasta in the refrigerator had passed its use by date. It is an offence to sell or possess food that has passed its use by date.	Check the refrigerators daily and dispose of all out of date food.	Immediate
2	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Food items were stored on the floor in the CDF store – old bake off room.	Food must be stored off of the floor where it might be at risk of contamination. Provide shelving in this storeroom.	Immediate

Temperature Control

Several of the freezer units in the shop were operating at -1 to -10°C. The recommended operating temperature is -18°C to -21°C. It is recommended that the unit is adjusted so that it operates between these temperatures and monitored regularly. **Frozen food items were stacked in the freezers exceeding the recommended load line. Ensure frozen food items are stored below the load line where temperatures were much lower.**

Pest Control

3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	The brush strip at the back roller doors was damaged creating a gap under the door large enough for pests to enter the building.	The door or frame must be adapted or a new brush strip seal fitted to prevent access to pests.	Immediate
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Equipment

No.	Regulation	Contravention	Action Required	Timescale
4	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The door seal of the online shopping refrigerator in the storeroom dirty.	Clean the door seal.	Immediate
Cleaning and Maintenance				
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The ventilation filters/grills in the shop were in a dusty condition.	They must be thoroughly cleaned and maintained in a clean condition.	Immediate
6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The floor of the large walk in freezer was dirty and had a build-up of debris on it..	This area must be thoroughly cleaned and maintained in a clean condition.	Immediate
Food Waste				
7	Regulation (EC) No 852/2004 Annex II Chapter VI Paragraph 3	The side refuse storage area was dirty and had a build-up of litter/rubbish.	Thoroughly clean the area and maintain in clean condition.	Immediate

