

Inspection Report



Establishment Name: Dhaka Deli
Establishment Address: 198-200 Narborough Road, Leicester, LE3 0DL
Food Business Operator: [REDACTED]

Reference: 20550/0198/0/000
Date: 11 April 2012
Inspection Date: 27 March 2012
Next Inspection: October 2012

Inspector: [REDACTED]
Telephone: [REDACTED]
Fax: [REDACTED]
E-mail: [REDACTED]@leicester.gov.uk

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:

0 - Urgent Improvement Necessary

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 certificate in a prominent place inside your establishment and the sticker 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 for the week beginning 30th April 2012 when contraventions listed in this report will be checked. If the necessary improvements have not been made, formal enforcement action will/may be taken.

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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Food Safety Procedures

1	Regulation (EC) No 852/2004 Article 5	You had not documented the procedures that need to be followed to ensure food safety in your business.	Document all those procedures that need to be followed to ensure food safety at your business.	Beginning of May 2012
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Food safety procedures that must be in place at food establishments include:
 ensuring that high-risk food is stored at safe temperatures within fridges
 ensuring food is cooked thoroughly and
 ensuring that risks of cross contamination in food preparation areas are controlled.

You are also required to write down corrective actions that must be taken where a routine check reveals a problem.

Advice

The easiest way that you can fulfil this requirement is to use a food safety pack called **Safer Food, Better Business**. This is a free pack that has been specifically designed for small catering businesses such as yours.

The pack can be found on the website of the Food Standards Agency at www.food.gov.uk/food and may be ordered by telephoning **0845 606 0667**.

Using this pack will ensure that your business will comply with the requirement for written procedures. If you do not implement Safer Food Better Business, you will need to develop your own food safety procedures based on the HACCP principles.

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Food Hygiene Training

2	Regulation (EC) No 852/2004 Annex II Chapter XII Paragraph 1	The level of food hygiene awareness amongst food handling staff was inadequate.	Ensure that all food handlers engaged in your food business are supervised, instructed and/or trained in food hygiene matters as necessary, bearing in mind the type of work which they do.	Beginning of May 2012
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Details are enclosed of the Food Hygiene Courses run by the Council.

Advice

Whilst there is no obligation to choose a course run by this authority; should further details be required or a place booked, contact the training team on **(0116) 2526417** or visit **www.leicester.gov.uk/foodtraining**.

Cleaning and Maintenance

3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Disinfectant/sanitiser was not being used to routinely clean food contact surfaces.	All worktops, sinks, basins and other food contact surfaces must be cleaned and disinfected regularly. You should use either a sanitiser to clean or apply disinfectant once you have cleaned with a detergent.	Immediate
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The window and window frame near the cooking range were dirty.	Thoroughly clean and maintain the window and frame in clean condition.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
	Advice	<p>It is essential to use the correct cleaning materials.</p> <ul style="list-style-type: none"> • Detergents or Degreasers are required to clean items or areas which are greasy or oily. These materials do not kill bacteria. • Disinfectants should be used on surfaces which come into contact with food or hands, and must be of a 'food safe' type. They kill bacteria but do not have cleaning properties. It is important to clean items or areas with detergent before using disinfectants. • Sanitisers are chemicals which have detergent and disinfectant properties. When used in food preparation areas they must be of a 'food safe' variety. <p>For advice on the most appropriate materials for your needs, contact your supplier. Care must be taken with the use of cleaning materials. The manufacturer's instructions must always be followed.</p>		

Risks of Food Contamination

5	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Open foods raw foods were being stored next to ready to eat food in the walk-in chiller. This could lead to possible contamination.	Food must be kept covered and cooked/ready to eat foods stored separately and above any raw foods, particularly if these might drip.	Immediate
6	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 5	A quantity of cooked rice was left out at room temperature.	To prevent toxins forming in the cooked rice, either keep it hot (above 63°C) or cool it as quickly as possible and store it in the refrigerator at or below 8°C prior to being reheated for sale.	Immediate
7	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 8	Cloths were being used to cover plastic containers of poppadoms. Cloths are absorbent and frequently carry a high level of bacteria.	Instead of using cloths, use paper food covering, foil, cling film or a container with a lid.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
	Advice	Ensure that all containers used for storing food are made of 'food grade' material. Washing up bowls are not suitable for storing food in. Food being stored in the freezer must be in food grade containers or food grade freezer bags, not carrier bags.		
8	Food Labelling Regulations 1996, Regulation 44	Eggs in the store room and the kitchen had passed its use by date. It is an offence to sell or possess food that has passed its use by date.	Check food daily and dispose of all out of date food.	Immediate
	Advice	Cotton tea towels were being used as cloths at the time of the inspection, these can harbour harmful bacteria. Use disposable paper towels for cleaning surfaces and mopping up spillages.		
Equipment				
9	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The plastic chopping boards in the kitchen were stained and badly scored/damaged.	Plastic chopping boards must be replaced on a frequent basis, as and when they become scored/damaged. Use different coloured chopping boards for different tasks eg red for raw meat, green for salad/vegetables	Immediate
10	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(b)	Colanders were damaged such that pieces could break off and contaminate food.	Replace the defective equipment to prevent contamination of food. Equipment which comes into contact with food must be in such good order and repair as to minimise any risk of contamination of food.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
11	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	Some plastic bowls and jugs were stained and cannot be adequately cleaned.	Replace plastic utensils once they are stained. Ensure all utensils are made of food grade material.	Immediate
Rooms where Food is Prepared, Treated or Processed				
12	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(b)	The wall tiling was damaged where electrical work had been completed	Repair the wall tiling and leave in a sound easy to clean condition.	Beginning of May 2012
Pest Control				
13	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There were a number holes/gaps in the external walls that could allow pests to gain entry to the building. The kitchen window was open and did not have a fly screen fitted.	Fill holes and gaps to prevent pest entry. Fit a fly screen to the kitchen window	Beginning of May 2012
Advice		<p>Good housekeeping is essential to prevent pest activity. It is vital that you:</p> <ul style="list-style-type: none"> • Clear the accumulation of rubbish to the rear of the store room. It could provide harbourage to rats. 		
Washbasins				
14	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no soap or hygienic hand drying facilities at the wash hand basin.	Wash hand basins must be provided with soap and hygienic hand drying facilities.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
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Temperature Control

Advice

You must carry out regular checks to ensure that your refrigerators are keeping food at safe storage temperatures.
Fridges should be set to operate between 0 and 5°C. This will ensure that the actual temperature of food does not exceed 8°C, which is the legal maximum storage temperature for high-risk, perishable foods.
To carry out these checks, I recommend that you place thermometers in each fridge and do not rely on digital temperature displays..

Advice

Fridge temperatures should be written down each time a check to show that the relevant checks were carried out and found to be satisfactory in accordance with the food safety management procedure.
Either way, it is very important that all staff know what action to take if the monitoring should show a problem so any movement away from the correct temperature can be quickly identified and sorted out.

Advice

Check the cooking process is adequate by periodically checking the centre temperature of the food using a probe thermometer. It is advisable to keep a record of the checks.

Ventilation

15	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 5	The store room had insufficient ventilation to keep it cool and dry.	A suitable means of ventilation must be installed.	Immediate
16	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 5	He small deep fat fryer was not placed under the ventilation canopy.	Rearrange the cooking equipment to ensure that it is all under the canopy and is suitably ventilated.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
Cleaning and Maintenance				
17	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The floor in the store room was dirty especially at floor/wall junctions and behind or below equipment.	Thoroughly clean the floor and maintain in a clean condition.	Immediate
18	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Touch points throughout the premises were dirty: <ul style="list-style-type: none"> • Door handles • Freezer lids • Electrical switches • Doors 	These areas/items must be cleaned (and disinfected) and maintained in a clean condition.	Immediate
Hygiene of Food Handlers				
19	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	Aprons and coats worn by staff working in the kitchen were dirty.	Ensure that all persons working in food handling areas wear suitable, clean and appropriate protective clothing.	Immediate