

# Inspection Report



Establishment Name: Woodgate Chip Shop  
Establishment Address: 32 Woodgate, Leicester, LE3 5GE  
Food Business Operator: [REDACTED]

Reference: 32270/0032/2/000  
Date: 14 September 2012  
Inspection Date: 29 August 2012  
Next Inspection: February 2014

Inspector: [REDACTED]  
Telephone: [REDACTED]  
Fax: [REDACTED]  
E-mail: [REDACTED]

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 **1 - Major 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](http://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.

For further information and advice about food safety, visit [www.leicester.gov.uk/food](http://www.leicester.gov.uk/food) or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
<b>Food Safety Procedures</b>				
1	Regulation (EC) No 852/2004 Article 5	You had not completed the Safe Methods sections in the Safer Food, Better Business pack.	Work through the safe methods sections and complete all relevant columns in the pack. Ensure you follow these safe methods in your business.	30.09.2012
<b>Advice</b>		<p>It is important that you complete the safe methods section of the pack so that there is a written record of the safe methods of food preparation followed in your business. You must ensure that these safe methods are always followed in your business.</p> <p>If you decide that you do not want to use the pack, then you must put in place equivalent food safety procedures with at least the same level of written procedures.</p>		
2	Regulation (EC) No 852/2004 Article 5	You were not carrying out daily checks of all those points in your food operation that are critical to food safety; you were not filling in the diary pages of the Safer Food Better Business pack.	Identify what daily checks you should carry out that are critical to food safety and carry out those checks filling in the diary pages. Records that can be kept in the diary are the opening and closing checks, maintenance work, pest checks, etc.	Immediate
<b>Cleaning and Maintenance</b>				
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The sealant to the back of the double sink in the kitchen was mouldy and damaged.	The damaged sealant must be removed and the sink resealed to prevent water seeping onto the floor.	30.09.2012
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The painted wall covering in the wet room was damaged and peeling.	Renew or repair the wall covering and leave in a sound easy to clean condition.	31.12.2012

No.	Regulation	Contravention	Action Required	Timescale
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The concrete floor in the wet room was damaged with a large crack and a section which had sunk	Renew or repair the floor and leave in a sound easy to clean condition.	31.12.2012
6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The ceiling in the kitchen was dirty with debris and webbing hanging down.	Thoroughly clean the ceiling and maintain in a clean condition.	Immediate
7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The ceiling in the kitchen was damaged with gaps and cracks between panels.	Repair or renew the ceiling to leave a surface that will prevent the accumulation of dirt.	31.12.2012
<b>Advice</b>		<p>You should draw up a cleaning schedule. This will help you ensure that all aspects of your operation are covered by:</p> <ul style="list-style-type: none"> <li>• allocating specific tasks to your staff;</li> <li>• specifying what cleaning materials should be used and the method;</li> <li>• specifying how often items/areas should be cleaned;</li> <li>• specifying any safety precautions for staff.</li> </ul> <p>There is a cleaning schedule in the Safer Food Better business pack.</p>		
<b>Equipment</b>				
8	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The sticky back plastic covering on the shelving under the serving counter in the shop was damaged and cannot be adequately cleaned.	Repair/renew the shelving to allow it to be thoroughly cleaned and where necessary disinfected.	30.09.2012

No.	Regulation	Contravention	Action Required	Timescale
9	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The condition of the fridge/freezer in the back corridor has deteriorated (the inside door edges were going rusty, shelving plastic coating coming off and rusty, door seals mouldy and splitting) and can no longer be thoroughly cleaned/disinfected.	Replace the fridge/freezer.	31.12.2012
<b>Advice</b>		The chest freezer and freezer section of the fridge/freezer in the corridor were badly iced up. It is recommended that it is defrosted the ice completely removed before reuse.		
<b>Risks of Food Contamination</b>				
10	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Dirty wiping cloths were used to clean down and mop up spillages.	Cloths must be kept clean, disinfected and replaced regularly.	Immediate

**Advice**

Take away re-usable cloths for thorough washing after using them with raw meat/poultry, eggs or raw vegetables – and surfaces that have touched these foods. Raw meat/poultry and eggs are more likely to contain harmful bacteria than other foods. The soil on vegetables can also contain harmful bacteria. If using re-usable cloths, make sure they are thoroughly washed, disinfected and dried between tasks (not just when they look dirty).

Ideally, wash cloths in a washing machine on a hot cycle. If cloths are disinfected by hand, make sure all the food and dirt has been removed before they are disinfected. Use hot water to disinfect the cloths. Using dirty cloths can spread bacteria very easily. A hot wash cycle will clean the cloths thoroughly and kill bacteria (disinfect). If food or dirt is still on the cloths, this will prevent the disinfection process from being effective, so harmful bacteria might not be killed. If dirty cloths are noticed in the kitchen, remove them for cleaning immediately or throw them away.

No.	Regulation	Contravention	Action Required	Timescale
<b>Food Hygiene Training</b>				
11	Regulation (EC) No 852/2004 Annex II Chapter XII Paragraph 1	The level of food hygiene awareness amongst food handling staff was inadequate. There was no evidence of training completed by yourself Mr Perkins and the certificates for your staff (Cheryl and Michelle) were out of date.	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.	Immediate
	<b>Advice</b>	You must ensure that all food handlers working in your business have been trained in food hygiene or that you are supervising and instructing them at all times. If you are supervising them then you need to have up to date training yourself.		
	<b>Advice</b>	Details are enclosed of the Food Hygiene Course/s run by the Council. 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 <b>(0116) 2526417</b> or visit <b><a href="http://www.leicester.gov.uk/foodtraining">www.leicester.gov.uk/foodtraining</a></b> .		
	<b>Advice</b>	It is good practice to ensure that all food handlers have attended a level 2 course in Food Safety in Catering run by a reputable body such as the Chartered Institute of Environmental Health (CIEH) or the Royal Society of Health (RSH).		
	<b>Advice</b>	Food hygiene certificates that food handlers have been awarded should be kept at your business premises to demonstrate the level of training that has been achieved.		

No.	Regulation	Contravention	Action Required	Timescale
<b>Temperature Control</b>				
12	Food Hygiene (England) Regulations 2006, Schedule 4, Regulation 30, Paragraph 6	Sauces, beans and mushy peas were being stored at 51-55°C in the kitchen. These foods are high-risk and will support the growth of food poisoning bacteria and/or their toxins.	Hot food can be kept for service, or on display for sale, for a single period of up to 2 hours at a temperature below 63°C. After 2 hours food must be restored to a suitable temperature (below 8°C or above 63°C) and then kept at that temperature until it can be used safely or thrown away.	Immediate

### Food Labelling

#### Materials in Contact with Food

Ensure that the plastic storage containers that you use are suitable for their purpose. Some containers are not suitable for use with food or for storing certain food because chemicals from the plastic can migrate into the food and cause harm to health. Look for a symbol on the bottom of containers which is a wine glass and fork, this symbol indicates the plastic is suitable for food use.

**Advice**



No.	Regulation	Contravention	Action Required	Timescale
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## Allergens

### Advice

There are 14 allergens which you are required to be aware of should they be found in any of the foods prepared at your business. These are; Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut and their hybridised strains. Crustaceans. Eggs. Fish. Peanuts. Soybeans. Milk. Nuts including almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias, and Queensland nuts. Celery. Mustard. Sesame seeds. Lupin. Molluscs. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO<sub>2</sub>.

If a customer should ask you, you must be able to inform them as to whether any of the above allergens are found in the foods you prepare/sell. Ensure that you have a good knowledge of your menu and the foods you produce. Any foods that you buy in keep the ingredients list from the packaging to enable you to inform customers as thoroughly as possible.

There is a page within the Safer Food Better Business pack which tells you about all the different allergens. Read the information and check the foods used in your menu. You should be able to tell customers about your food and whether it contains any allergens.

In 2014 the laws are going to change regarding allergens and additives in food and it may be necessary for this information to be written in menus or on point of sale notices but at the present time ensure you are able to answer any queries.