

Inspection Report



Establishment Name:	Cofresh
Establishment Address:	Units 6-10, 17 - 33 Lewisher Road, Leicester LE4 9LR
Food Business Operator:	Lakshmi And Sons Ltd

Reference:	06/00708/CP
Date:	30 July 2013
Inspection Date:	26 June 2013
Next Inspection:	December 2014

Inspector:	
Telephone:	
Fax:	
E-mail:	

On 26 June 2013 I visited the above premises to carry out a food hygiene inspection. I was accompanied by Food Safety Officer

Evidence of mice was found in a number of areas on site and a pest revisit was carried out on 2 July by myself and

All matters requiring your attention are listed in this report. 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 or contact me directly.

No.	Regulation	Contravention	Action Required	Timescale
Food Safety Procedures				
1	Regulation (EC) No 852/2004 Article 5	No HACCP documentation was available for the snack bar site.	Provide a copy of the HACCP documentation for the snack bar site.	Immediate
2	Regulation (EC) No 852/2004 Article 5	The documented procedures did not address the risk posed by adding chilli powder post cooking.	Assess and document the risk posed by adding chilli post cooking. Introduce appropriate control measures.	Immediate
Product Traceability				
3	Regulation (EC) No 178/2002 Article 11	Controlled products imported from 3 rd countries are used in Cofresh products e.g. Iranian pistachios and American almonds.No CED's were present on site for these products.	If Cofresh is the 1 st inland destination after the port then the CED's for controlled products should accompany these products. Please list the controlled products for which Cofresh is the 1 st inland destination and sent copies of the associated CED's.	Immediate
Cleaning and Maintenance				
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	Dirty buckets of ghee were found behind pallets in the goods in area.	The buckets need to be removed. Dirty food equipment should not be left in areas where it can provide a food source for pests.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following were dirty: <ul style="list-style-type: none"> The floor and some pallets in the goods in area were dirty and covered in spilled food e.g. lentils. 	Any spilled food must be removed and the areas thoroughly cleaned.	Immediate
6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The weighing machine was cleaned weekly.	The weighing machine should be cleaned / disinfected daily.	Immediate
Pest Control				
7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	There were mouse droppings in a number of areas throughout the premises. An email was sent to Godlove detailing the findings. A copy of the email is attached to the report.	Clean the mouse droppings away and thoroughly clean and disinfect the surrounding area. I revisited the premises on 2 July 2013 and no further mouse droppings were found.	Immediate
8	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	The plastic door curtains between rooms e.g. from production to cooling and cooling to packing, did not reach the floor therefore mice could run easily between the rooms.	A barrier needs to be put in place at the bottom of the door curtains when the premises is closed and fork lift trucks are not in use. The barrier needs to be big enough to prevent pest access between rooms.	Immediate
Washbasins				
9	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no hot water to the wash hand basin to the toilets at the way out of the packing room.	Ensure there is a supply of hot and cold, or appropriately mixed, running water to the wash hand basin.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
Ventilation				
10	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 5	On the mezzanine floor there was inadequate mechanical ventilation to the extra caramel nuts machines.	Provide adequate mechanical ventilation to the extra machines.	26 October 2013
Rooms where Food is Prepared, Treated or Processed				
11	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(a)	At the Balti mix /Line 3 area the floor was damaged along a join and the sealant was missing.	Renew or repair the floor covering and leave in a sound easy to clean condition.	Immediate
Equipment				
12	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The following equipment was dirty : <ul style="list-style-type: none"> • Large peanut containers were dirty at the sides • The grey containers on the dough line were dirty along the edges • On the mezzanine floor the bottom and side edges of the grey drums were dirty. 	These must be thoroughly cleaned (and disinfected) and maintained in a clean condition.	Immediate
13	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	On the mezzanine floor some of the grey plastic trays used for caramel nuts were damaged and split.	The trays need to be removed and replaced.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
14	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(b)	In the batch fryer 2 fryer baskets were damaged and the corners had been repaired with loose wire that 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
15	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The plastic curtains on the roast nuts line were damaged.	The curtains need to be removed and replaced.	Immediate
16	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	On the stork machine the vibrating arm for chilli was split.	Repair / replace the vibrating arm.	Immediate
17	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	In the staff canteen the microwave was damaged showing signs of burning at the rear.	The microwave should be replaced.	Immediate
18	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	In the production room there were leaks at the side of the rice stick fryer.	The equipment needs to be repaired.	Immediate
19	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(b)	On the mezzanine floor at line 3 the rear control panel was held by damaged cotton.	The cotton needs to be removed and the control panel repaired.	Immediate

Risks of Food Contamination

20	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	In the production room protective plastic was hanging down under the ventilation canopy.	The protective plastic needs to be removed.	Immediate
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No.	Regulation	Contravention	Action Required	Timescale
21	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Many containers of food in the cooling room e.g. roasted nuts, were uncovered posing a risk of contamination from pests and dust being thrown up by forklift trucks driving through the room.	All foods must be covered in the cooling room – aerated lids for the hot foods to allow air flow.	Immediate
Wrapping and Packaging of Foodstuffs				
22	Regulation (EC) No 852/2004 Annex II Chapter X Paragraph 2	In the bag room off the packing room some of the boxes of packaging were open.	The boxes of packaging need to be kept lidded.	Immediate