

Inspection Report



Establishment Name: **Piccadilly Pizza**
Establishment Address: **2 Lutterworth Road, Leicester, LE2 8PE**
Food Business Operator:

Reference: **11/21597/FOOD-04/00119/CP**
Date: **25 October 2011**
Inspection Date: **27 September 2011**
Next Inspection: **October 2012**

Inspector:
Telephone:
Fax:
E-mail: **leicester.gov.uk**

This is a report of the food hygiene 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 **2 - 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 **15th November 2011** when contraventions listed in this report will be checked. If the necessary improvements have not been made, formal enforcement action may be taken.

No.	Regulation	Contravention	Action Required	Timescale
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Food Safety Procedures

1	Regulation (EC) No 852/2004 Article 5	You had not completed the Safe Methods section in the Safer Food, Better Business Pack.	Work through the Safe Methods section of the pack. Ensure that you follow these in your business. Complete all appropriate boxes so that you have a record of the safe methods that are followed in your business.	15 th November 2011
2	Regulation (EC) No 852/2004 Article 5	The Safer Food, Better Business diary was not up-to-date.	Make sure that you carry out the start-up and close down checks every day, follow the safe methods of food preparation and complete the diary to show that you have done this.	15 th November 2011

Cleaning and Maintenance

3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The following were dirty: <ul style="list-style-type: none"> • The walk-in fridge handle and door • The basement light switches • The flour container lids and sides • The display fridge seal • The floor in the preparation room under equipment 	These items must be cleaned thoroughly and maintained in a clean condition.	Immediately
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4 **Advice**
Make sure that you always have a good supply of cleaning chemicals so that there is always plenty of anti-bacterial cleaner in the business.

No	Regulation	Contravention	Action Required	Timescale
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- 5 You must ensure that you follow a two stage process for cleaning;
- Clean to remove visible dirt then rinse
 - Apply anti-bacterial cleaner onto the cleaned surface and leave to air dry.

Advice

Anti-bacterial cleaners must meet the official standards in BS EN1276;1997 and BS EN 13697:2001. Look on the back of the label and only buy cleaners that state they meet this standard.

Washbasins

6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no hygienic hand drying facilities at the wash hand basin.	Provide paper towels at the wash hand basin.	Immediately
7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The wash hand basin was not draining properly.	Repair the wash hand basin so that water drains freely..	15 th November 2011
8	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	The wash hand basin was not in regular use.	Regular hand washing is important for personal cleanliness. All food handling staff must be reminded of the need for this prior to starting or returning to work, and specifically: <ul style="list-style-type: none"> • After using the toilet; • After handling rubbish; • After smoking; • After taking a break; • After handling raw food. 	Immediate

No	Regulation	Contravention	Action Required	Timescale
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Equipment

9	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The red plastic chopping board for cutting raw meat was badly scored/damaged.	Provide a new chopping board to use for cutting raw meat only.	15 th November 2011
10	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The plastic storage box for flour is chipped and broken and fragments of plastic may contaminate food.	Replace the storage box for flour.	15 th November 2011

Hygiene of Food Handlers

11	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	At the start of my inspection, one of the food handlers in the business was not wearing any protective over-clothing when they were handling and preparing food.	Ensure that all persons working in food handling areas wear suitable, clean, protective clothing. Wearing aprons, tabards or chef's whites would fulfil this requirement.	Immediate
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12 **Advice**
You must ensure that clean protective clothing is worn every night. I would advise you to provide a container to put dirty overalls in. Do not hang these on the back door. This is not good practice.

No. Regulation

Contravention

Action Required

Timescale

Temperature Control

13 Regulation (EC) No 852/2004 Article 5

You were not checking the temperature of the walk in chiller.

You must check the temperature of the walk in fridge in the cellar every day as well as the temperature of the display cabinet.

15th November 2011

14 **Advice**
To show that you have checked both the display cabinet and the walk in chiller, I recommend that you write down both these temperatures in the diary section of the Safer Food, Better Business pack.

15 **Advice**
Chopped vegetables had been placed in the pizza unit, despite this unit not being turned on. This is not good practice. Once prepared, vegetables should be stored in a refrigerator until required.

Risks of Food Contamination

16 Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3
The drinks cans were too close to the burgers within the display unit. This increases the risk that harmful bacteria in the raw meat contaminate the drinks cans.

. Make sure that drinks cans are kept well away from raw burgers and other raw meat in the display counter. Do not let the raw meat touch the outside of the drinks cans.

Immediately

17 **Advice**
The raw meat containers in the walk in chiller are best kept on a separate shelf away from all other foods. Where any raw meat is being defrosted, place a tray under the box to prevent any drips contaminating the floor.

Floor Surface

18 Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(a)
The floor tiles in the shop behind the counter were badly cracked and damaged.

Re-tile the damaged tiles behind the shop counter.

End March 2012

No.	Regulation	Contravention	Action Required	Timescale
19	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The floor covering in the cellar is loose and damaged.	Repair/replace the floor covering to leave a surface which is easy to clean and does not present a trip hazard.	End March 2012

Inspection Report



Establishment Name: **Raj Mahal**
Establishment Address: **510 Aylestone Road, Leicester, LE2 8JB**
Food Business Operator: _____

Reference: **11/14561/FOOD-1/1/00417/CP**
Date: **5 July 2011**
Inspection Date: **28 June 2011**
Next Inspection: **June 2012**

Inspector: _____
Telephone: _____
Fax: _____
E-mail: _____ **l@leicester.gov.uk**

This report is issued following my recent inspection of your restaurant business.

The items listed in the report are identified as either legal requirements, which you should address in the time scales indicated, or advice of good hygiene practice you are recommended to follow.

A SmileSafe Food Safety Report is also enclosed. We are encouraging businesses to display these reports in a prominent place at their premises, such as a door or window, where customers can see it. For further information see www.leicester.gov.uk/smilesafe or contact me directly.

Please contact me when you have addressed the matters listed on the inspection report and I will arrange to revisit you. On this revisit I will review the SmileSafe rating issued to you.

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 did not have adequate written food safety procedures to follow in your business.	Develop written food safety procedures that, if followed, will ensure the safe production of food in your business.	End July 2011
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	Identify what daily checks you should carry out that are critical to food safety and carry out those checks.	End July 2011
3		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 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. The easiest way that you can fulfill 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. A pack was left with you during my revisit.		

Advice

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.

No.	Regulation	Contravention	Action Required	Timescale
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Pest Control

4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	The back door was left open while food was being prepared allowing easy access to rodents and flying insects. These pests can carry food poisoning bacteria, which contaminate food and food surfaces.	The door must either be kept closed and an alternative means of ventilation provided, or must be fitted with an insect-proof screen, which can easily be cleaned.	End July 2011
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5 **Advice**
 Realistically, the back door does need to be kept open in summer time to provide ventilation into the kitchen. You should therefore provide a mesh screen door on the back door. This could be a temporary door that is used in summer months only.

Washbasins

6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	The wash hand basin in the kitchen was being used to store trays and equipment on.	The basin must be emptied, kept clean and available for use at all times for washing hands.	Immediate
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7	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 4	There was no hygienic hand drying facilities at the wash hand basin.	Wash hand basins must be provided with hygienic hand drying facilities such as paper towels. Fabric towels are not considered to be suitable because they are shared between food handlers and therefore could be a source of contamination.	Immediate
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No.	Regulation	Contravention	Action Required	Timescale
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Frozen Storage

8	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 2	Some frozen foods had not been properly wrapped before storage in the freezer.	Ensure all foods placed in the freezer are securely wrapped before placing in the freezer.	Immediate
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9	Advice	You should ensure that frozen raw meat and chicken is kept away from other frozen foods in the freezer.		
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Hygiene of Food Handlers

10	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	Food handlers were not wearing any suitable, clean protective over-clothing when they we arrived at the premises. Thereafter, they put on dirty and stained clothing.	Ensure that all persons working in food handling areas change into suitable clean protective clothing before they enter the kitchen. Wearing aprons, tabards or chef's whites would fulfill this requirement. For particularly dirty tasks, chefs can wear aprons over their chefs whites.	Immediate
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11	Regulation (EC) No 852/2004 Annex II Chapter VIII Paragraph 1	The wash hand basin was not in regular use.	Regular hand washing is important for personal cleanliness. All food handling staff must be reminded of the need for this prior to starting or returning to work, and specifically:	Immediate
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- After using the toilet;
- After handling rubbish;
- After smoking;
- After taking a break;
- After handling raw food.

No. Regulation

Contravention

Action Required

Timescale

Risks of Food Contamination

12: Regulation (EC) No
852/2004 Annex II Chapter
IX Paragraph 3

Containers of raw meat were stored in the tandoor fridge above and next to containers of cooked food. This increases risks of cross contamination. Reorganize the refrigerator to ensure that food is kept covered and cooked/ready to eat food are always stored separately and above any raw meat or raw, unwashed vegetables. Immediate

13

During my inspection I noted that food handlers were using both yellow and red coloured chopping boards to cut vegetables on in the kitchen.

To control cross contamination, separate chopping boards and knives should be provided for different preparation tasks in the kitchen.

Colour coded chopping boards are useful to ensure that different boards are used for different tasks.

Advice

Standards colour coding is:
Red board for raw meat
Yellow board for cooked meat
Green board for salad
Brown board for vegetables

I recommend that you follow this standards colour coding in your business.

14

Advice

Have a specific work surface in your business where you prepare raw meat and chicken which is separate from other surfaces where you prepare other foods. In this way you reduce risks of cross contamination.

No.	Regulation	Contravention	Action Required	Timescale
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Cleaning and Maintenance

14	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The front surface of the fridge and handle were dirty.	Ensure that the front surface and handle of the fridge are regularly cleaned and sanitized.	Immediate
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16		All touch points, such as fridge handles and cupboard handles should be regularly cleaned and sanitized to prevent cross contamination in the kitchen.		
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Cooking

17		It is good practice to use the temperature probe to check that food has been thoroughly cooked before it is served out the kitchen. The temperature probe must be properly cleaned and sanitized (with sanitizing probe wipes) before use. A temperature above 75 ° c indicates that food is thoroughly cooked.		
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18		Further good practice is to record any temperature probing you carry out. This can be done in the daily diary section of the Safer food, Better Business pack.		
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Defrosting

19	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 7	Food was being thawed at room temperature.	Foods should be kept cool during thawing to minimize the growth of harmful microorganisms.	Immediate
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20		Best practice is to thaw meat in the bottom of the fridge in a tray, which will catch any juices.		
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No.	Regulation	Contravention	Action Required	Timescale
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Cooling food

2	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Tandoori chicken had been left to cool in front of the back door, which was open. Food was therefore at risk of contamination by flies.	Foods should be protected from any possible sources of contamination whilst cooling.	Immediate
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Food Hygiene Training

22	Advice	You must ensure that the chefs you employ have received appropriate food hygiene training, OR that you are supervising and instructing them in food hygiene matters. Your head chef should have received training to at least the level 2 award in food safety in catering.		
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Store room

2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a gap around the door frame of the store room in the rear yard which was large enough for pests to enter the store room.	Fill the gap around the store room door with mastic or something similar.	End July 2011
2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	The door to the store room was left open. This allowed easy access to rodents and flying insects. These pests can carry food poisoning bacteria which contaminate food and food surfaces.	The door must be kept closed when the store is not in use.	Immediate