

Inspection Report



Establishment Name:	Spice Town
Establishment Address:	78 - 80 Belgrave Road, Leicester, LE4 5AS
Food Business Operator:	A R Caterers London Ltd

Reference:	15/00633/CP
Date:	25 November 2015
Inspection Date:	18 November 2015

Inspector:	
Telephone:	
E-mail:	

This is a report of the food inspection that I recently carried out at your food establishment. Following the inspection your food business was closed because of evidence of rat activity and poor standards of cleaning. In accordance with 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.

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

Following improvements at the premises your food business was allowed to reopen on the 24th November 2015. There are however other matters that require your attention. 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 in mid December when contraventions listed in this report will be checked. If the necessary improvements have not been made, formal enforcement action 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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Pest Control

Good housekeeping is essential to prevent further pest activity. It is vital that you:

Advice

- Keep your establishment clean, with no bits of food left to accumulate and provide food for pests. Pay particular attention to floor areas under equipment and fixtures (particularly behind fridges and freezers), which are areas that may be missed but are frequently inhabited by rodents and insects.
- Position fixtures and food off the floor and away from walls to enable you to check for signs of pests.
- Dispose of waste carefully, in bins with close fitting lids which are emptied regularly.
- Ensure that the premises remains pest proof – check doors and other openings regularly to ensure there are no gaps or holes that could allow entry to pests.
- Check regularly for signs of pests and contact your pest controller if any are found.

Advice

Keep the doors to the first floor bar/staircase and storerooms closed so that if pests do manage to get in to one area they will not easily be able to get through to other parts of the building.

Cleaning and Maintenance

1	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	There was paint accidentally sprayed on the tiles and pipes under the double sink.	Remove the spillages of paint and maintained the area under the sink in a clean condition.	Immediate
	Advice	Ensure that the drain cover under the sink is removed regularly for cleaning and then is securely re-fixed in position.		

No.	Regulation	Contravention	Action Required	Timescale
	Advice	<p>In future cleaning must be carried out more regularly AND more thoroughly. You must ensure that your staff are trained on how to clean properly and have the necessary chemicals, equipment and hot water to clean effectively. Disinfectants and sanitiser will only work and kill bacteria if they are applied to a clean surface. You must therefore ensure that you use a two stage process when you clean:</p> <p>Stage 1 - Clean with a detergent and clean cloth to remove visible dirt and debris, then rinse.</p> <p>Stage 2 - Disinfect surfaces and equipment by using either a disinfectant or sanitiser. Always follow the manufacturers' instructions to make sure the product is diluted and applied correctly.</p>		
2	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The skirting board in the ground floor corridor was rotten and damaged. Part has been replaced but not all of it.	Replace all damaged skirting in the corridor.	14 th December 2015
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	The paint on the doors in the kitchen and associated areas and to the cupboards and counter are in the ground floor bar was worn and/or damaged.	Remove any loose paint to a sound base and redecorate ensuring the finished surfaces will be easy to clean.	14 th December 2015
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(a)	The wall/floor area in the first floor bar (where proofing has recently been carried out) was rough and uneven.	In order to make cleaning easy you must properly finish off the wall/floor area in the bar so as to provide smooth impervious surfaces.	30 th November 2015
Facilities for Cleaning Equipment and Washing Food				
5	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 2	There were inadequate facilities for cleaning and disinfecting work tools and equipment because the dishwasher was not working.	Repair or replace the dish washer.	14 th December 2015

No.	Regulation	Contravention	Action Required	Timescale
Advice		If you want to wash equipment and utensils by the 2 sink method then you need to provide suitable chemicals so you can clean and disinfect the items being washed up plus you need to provide adequate draining space.		
Equipment				
6	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The plastic chopping boards were stained and badly scored/damaged.	Discard and replace the chopping boards. Plastic chopping boards must be replaced as soon as they become scored/damaged.	30 th November 2015
7	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The racks in the cold room were dirty.	These must be thoroughly cleaned and disinfected and maintained in a clean condition.	Immediate
Wrapping and Packaging of Foodstuffs				
8	Regulation (EC) No 852/2004 Annex II Chapter X Paragraph 1	Meat was being stored in the freezer in plastic carrier bags.	Carrier bags are not designed to be frozen and do not keep the food totally covered, exposing it to contamination and freezer burn. Before freezing, place meat in food grade freezer bags marked with the date of freezing.	Immediate
Food Hygiene Training				
9	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.	14 th December 2015

No.	Regulation	Contravention	Action Required	Timescale
Temperature Control				
Advice		Ensure that food for display on the hot buffet is piping hot before it goes out on display and the buffet unit is preheated before the food goes out.		
Food Safety Procedures				
10	Regulation (EC) No 852/2004 Article 5	In the absence of the General Manager no one was carrying out daily checks of all those points in your food operation that are critical to food safety	Ensure that in your absence someone is responsible for carrying out the food safety checks set out in the Safer Food Better Business pack. This must include a daily pest check.	Immediate