

Inspection Report



Establishment Name:	Leicester Pastry Company Ltd
Establishment Address:	12 - 16 Gopsall Street, Leicester, LE2 0DL
Food Business Operator:	Leicester Pastry Company Ltd

Reference:	18/00183/CP
Date:	10 October 2018
Inspection Date:	26 September 2018

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

This is a report of the food inspection that I recently carried out at your food establishment.

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.

This report relates to the production of pastry at the above premises. All issues will need to be rectified in order for you to be granted an Approval.

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
Approval				
1	Regulation (EC) No 853/2004	stated that the Company wished to produce vegetable pasties at the premises and asked whether these could be produced without gaining Approval.	As vegetable pasties do not contain animal products they can be produced at the factory without Approval being gained.	N/A
2	Regulation (EC) No 853/2004	asked whether mushroom and chicken pasties could be produced at the premises without gaining Approval.	As these pasties contain animal products they cannot be produced at the factory without gaining Approval.	N/A
<u>Approval Exemption</u>				
<p>There is a retail exemption which would allow meat preparations / products to be produced at a premises with a retail activity. As there is no retail activity at the factory this means that to produce any meat products or preparations an Approval would be required.</p>				
Advice				
<p>Under the retail exemption it would be possible for products containing animal products to be produced at the Shazmins takeaway, 2 Laurel Road, Leicester and sold from that retail premises.</p> <p>It would also be possible to sell meat based products from the retail premises to other local businesses e.g. other takeaways, without the need for an Approval.</p>				
Pest Control				
3	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a gap under the roller shutter door in the fork lift truck area large enough for pests to enter the building.	The door or frame must be adapted or a brush strip seal fitted to prevent access to pests and the uneven flooring under the roller shutter needs to be repaired to give an even surface.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
4	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 2(c)	There was a gap under the main entrance door to the premises large enough for pests to enter the building.	The door or frame must be adapted or a brush strip seal fitted to prevent access by pests.	Immediate
Advice		<p>You should carry out regular, thorough checks for evidence of pests and keep a record of the checks. Signs of pests you should look for include:</p> <ul style="list-style-type: none"> • Droppings on floors, shelves and other surfaces. • Gnawed parts of the building, fixtures and/or food and food packaging. • Greasy smear marks along walls and around gaps. • An unusual, 'musty' smell. • Sightings of pests, alive or dead. <p>Using a torch will help you to spot signs of pests in the dimly lit areas of your building where pests are most likely to be found.</p> <p>If any of these signs are detected, the pests must be killed by a competent person without delay and the affected areas thoroughly cleaned and disinfected BEFORE food is handled.</p>		
Advice		<p>Food and packaging should be raised off the floor on shelves, crates or pallets. A gap should also be left between stock and the rear wall. If you do this, checks can easily be made for signs of pest activity.</p>		
Drainage				
5	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph	In the cooking area the pipe from the hand wash basin did not fit directly into the floor drain.	The pipe needs to be extended so that it fits directly into the floor drain.	Immediate

Cleaning and Disinfection

No.	Regulation	Contravention	Action Required	Timescale
6	Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1	In the factory the sealant above the coving was damaged in places.	Remove and replace damaged sealant.	26 November 2018

Food Safety Procedures

7	Regulation (EC) No 852/2004 Article 5	Documented food safety procedures had been produced by Food Alert Consultants. The documentation contained some generic information which did not cover operations at the factory e.g. hot holding of food.	The food safety documentation must be specific to the operations being carried out on site whether that is pastry production or the production of meat preparations / products.	Immediate
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Rooms where Food is Prepared, Treated or Processed

8	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(a)	In the factory some of the floor tiles were damaged and broken.	Renew or repair the floor covering and leave in a sound easy to clean condition.	26 October 2018
9	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(a)	In the cooking area the coving tiles were damaged on the end wall. Also the coving tiles were broken on one of the pillars in the factory.	Repair / replace the damaged coving tiles.	26 October 2018
10	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(a)	In the cooking area the wall floor sealant was damaged.	Replace the sealant.	26 October 2018

No.	Regulation	Contravention	Action Required	Timescale
11	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(c)	There were gaps in the ceiling above the oven.	Renew or repair the ceiling and leave in a sound easy to clean condition.	26 October 2018
12	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(c)	The ceiling by the oven was taped.	The tape needs to be removed and the ceiling repaired / secured.	26 October 2018
13	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(c)	In the factory there were gaps in the ceiling around pipes.	The gaps need to be blocked up.	Immediate
14	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(c)	In the factory there were loose pipes and wires at high level by the entrance door.	The pipes and wires need to be boxed in to aid cleaning.	26 October 2018
15	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(b)	In the factory there were holes in the wall cladding in some areas.	The holes need to be blocked with a washable material to give a surface that is capable of being cleaned and disinfected.	26 October 2018
16	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	In the factory there was a piece of bare wood at the base of the side fire door.	Paint the bare wood with a washable gloss paint.	26 October 2018
17	Regulation (EC) No 852/2004 Annex II Chapter II Paragraph 1(f)	The door in to the factory: <ul style="list-style-type: none"> • Had gaps between the door frame and the wall • Had a bare wood door surround 	<ul style="list-style-type: none"> • The gaps between the door frame and the wall need to be blocked and covered with a washable material • The bare wood needs to be painted with a washable gloss paint. 	26 October 2018

No.	Regulation	Contravention	Action Required	Timescale
Equipment				
18	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(a)	The small blast chiller has not been used for some time and works will need to be carried out before it is used.	Before putting the blast chiller back in use: <ul style="list-style-type: none"> The internal and external surfaces need to be thoroughly cleaned The wall floor sealant needs to be replaced 	Immediate
19	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(b)	The electric fly killer was not working.	The electric fly killer needs to be repaired / replaced.	Immediate
20	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The dough maker was dirty and parts of the external surround were damaged and rusty.	<ul style="list-style-type: none"> Clean the dough maker. Repair and repaint the surround with a smooth hammerite metal paint. 	26 October 2018
21	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The belt on the pastry roller was fraying at the edges.	The belt needs to be repaired and the fraying portions removed.	Immediate
22	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The edges of the blue pastry belt were damaged.	The belt needs to be repaired and the fraying portions removed.	Immediate
23	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	The flooring of the walk in freezer was damaged and loose.	Repair and secure the flooring in the walk in freezer.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
24	Regulation (EC) No 852/2004 Annex II Chapter V Paragraph 1(c)	In the blast freezer: <ul style="list-style-type: none"> No washable floor surface was in place No coving was in place at the wall floor junction There were gaps/holes in the ceiling 	<ul style="list-style-type: none"> A checker plate floor needs to be fitted which is smooth, impervious and easy to clean A washable coving needs to be fitted at the wall floor junction Any gaps / holes in the ceiling need to be filled with a washable material 	26 October 2018
Food Waste				
25	Regulation (EC) No 852/2004 Annex II Chapter VI Paragraph 1	Spilt food and food debris was noted on/in/under the ?.	This is likely to attract pests and must be cleaned up immediately. Clean away the food and maintain the ? in a clean condition.	
26	Regulation (EC) No 852/2004 Annex II Chapter VI Paragraph 4	Adequate provision has not been made for the disposal or collection of food waste and other refuse.	Make the necessary arrangements for the removal of your trade waste.	
Risks of Food Contamination				
27	Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 3	Bags of flour were being stored in the fork lift truck area which could be accessed by pests and was not easy to clean.	The flour needs to be moved into the factory e.g. it could be stored in front of the old ground floor toilet. Alternatively this toilet could be emptied/ capped off and used as a storeroom.	26 October 2018
Advice		Maintenance equipment must be kept on the shelves provided in the factory away from food and food equipment.		

No.	Regulation	Contravention	Action Required	Timescale
	Advice	Any protective clothing e.g. hats / nets, need to be stored in a lidded box in the staff changing area.		
Wrapping and Packaging of Foodstuffs				
28	Regulation (EC) No 852/2004 Annex II Chapter X Paragraph 2	The blue bags used for food storage were not covered posing a risk of contamination.	The blue bags and any other food wrapping need to be covered / placed in lidded plastic boxes.	Immediate
29	Regulation (EC) No 853/2004	In the first floor storeroom I found printed cardboard boxes bearing the health mark for United Foods.	These boxes must be removed and disposed of as United Foods are no longer approved and the approval number is no longer relevant.	Immediate
Food Hygiene Training				
30	Regulation (EC) No 852/2004 Annex II Chapter XII Paragraph 1	is the main food handler and he undertook Level II Food Hygiene Training over 3 years ago.	needs to undertake refresher Level II Food Hygiene Training.	26 November 2018
Food Standards				
31	Regulation (EC) No 1169/2011 Article 9 paragraph 1	There is no nutritional information on the label for the pastry produced on site.	Correct nutritional information needs to be provided on the pastry labels. You could calculate the nutritional information yourself or alternatively ask your testing laboratory to produce the information for you.	Immediate

No.	Regulation	Contravention	Action Required	Timescale
	Advice	(Annex XIV) The energy value shall be calculated using the following conversion factors: <ol style="list-style-type: none"> 1. Carbohydrates (except polyols) 17kj/g – 4 kcal/g 2. Polyols 10kj/g – 2.4 kcal/g 3. Protein 17kj/g – 4 kcal/g 4. Fat 37 kj/g – 9 kcal/g 5. Salatrim 25 kj/g – 9 kcal/g 6. Alcohol (ethanol) 29 kj/g – 7 kcal/g 7. Organic acid 13 kj/g – 3 kcal/g 8. Fibre 8 kj/g – 2 kcal/g 9. Erythritol 0 kj/g – 0 kcal/g 		
	Advice	The information which must be provided with the food is: <ol style="list-style-type: none"> 1. The name of the food. 2. The list of ingredients. 3. Any ingredient causing allergies or intolerances. 4. The quantity of certain ingredients. 5. The net quantity of the food. 6. The date of minimum durability or 'use by' date. 7. Storage instructions and/or conditions of use. 8. The name or business name and address of the manufacturer/company responsible for food information. 9. The country of origin or place of provenance. 10. Instructions for use – where it would be difficult to make appropriate use of the food in the absence of such instructions. 11. For beverages (drinks) containing more than 1.2% by volume alcohol, the actual alcohol strength. 12. A nutrition declaration . 		

No.	Regulation	Contravention	Action Required	Timescale
	Advice	<u>Materials in contact with food</u>		
		Open flour had been stored in a bin made from non food grade plastic. Chemicals from the plastic can migrate to food stored in bins such as this. Either provide and use bins / containers made from food grade plastic or place the whole bag of flour into the existing bin (thus protecting the food from the plastic).		
Health and Safety				
32	Workplace Health, Safety and Welfare Regulations 1999, Regulation 12	In the fork lift truck area the checker plate floor was lifting posing a slip, trip and fall risk.	The flooring needs to be repaired / replaced to give an even surface.	Immediate