

Inspection Report



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

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| Reference: | 18/00183/CP |
| Date: | 18 March 2022 |
| Inspection Date: | 23 February 2022 |

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

This is a report of the inspection that we carried out last month of your pastry making process. Please accept my apologies for the delay in the issue of 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.

We will await your contact to advise us when you are ready to proceed again with your application for approval to make meat products.

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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Main Preparation Room

Advice

I would advise you to install a plastic strip curtain between the main pastry production area and the cooking/washing area. The purpose of this is to reduce the likelihood that water vapour from cooking condensing onto the belts of the various pastry rolling machines you have, and so less likely to cause mould spots here.

Store Room (off Covered Yard)

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|---|--|--|--|----------------------------|
| 1 | Regulation (EC) No 852/2004 Annex II Chapter I Paragraph 1 | This is not a suitable ingredient store area because of the fact that the only access is from the door in the production room, which opens first into the yard area, which is open to the elements and so not pest proof and also is full of old equipment and impossible to thoroughly check for pest activity and keep clean in its current state. | Do not use this room as a food ingredient store unless/until you make improvements to the covered yard area. | 1 st April 2022 |
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Advice

I suggest you move ingredient storage into the main production room. If you want to be able to use this storeroom as part of the food business, you will need to carry out substantial improvements to the yard area.

Pest Control

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| 2 | Regulation (EC) No 852/2004 Annex II Chapter IX Paragraph 4 | The yard area, which opened directly from the main production room, was not covered by your pest control contract and there were no baiting points here to monitor for pest activity. | .Arrange for this part of the business to be part of your pest control contract. | Next pest control service |
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HACCP for Pastry Production

The production of pastry is not regarded as a high-risk activity. Apart from freezing, which you do need to monitor, the only other process specific hazards that you need to consider are those relating to inadvertent contamination; such as with metal or plastic or lubricant used for machinery. You should check your production equipment and identify any specific bolts or parts that may come loose/crack and inadvertently drop into the pastry during manufacture.

Advice

If you do identify any such potential contamination you should devise a check sheet that can be used on a production day, where you can record that prior to production, these nuts/bolts/ pieces of hard plastic have been checked and are in a place and again check at the end of production and log this.

You should ensure that your HACCP plan for pastry production is accurate and that all the process steps it lists do occur.

Pastry Labelling

Advice

General guidance of food labelling can be found here;
<https://www.gov.uk/food-labelling-and-packaging>

Ingredient list

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|---|---|--|--|---|
| 3 | Regulation 1169/2011 on The Provision of food information for consumers | <p>The ingredient list on the label provided was incorrect.</p> <p>The ingredients in wheat flour were not declared.</p> | <p>Amend the ingredient list so that it lists all those ingredients used in the manufacture of pastry <u>in descending order of weight at the mixing bowl stage.</u></p> | <p>Next time you print labels (please advise when this will be)</p> |
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| | | <p>The ingredients in the two types of Margarine used to make this pastry were not all declared / listed correctly.</p> | | |
| | | <p>Use the specification documents you have for flour, cake and pastry margarine to determine your ingredient list.</p> <p>Where an ingredient you use is itself a compound ingredient, use brackets to indicate its ingredients. For example;</p> <p>Wheat flour (wheat flour, calcium carbonate, niacin, iron, thiamine)</p> | | |
| | Advice | <p>I understand that 2 different types of margarine are used to make this pastry; cake margarine and pastry margarine, with significantly more pastry margarine used. They contain mostly the same main ingredients, but different emulsifiers and cake margarine contains colours and flavours.</p> <p>I suggest you combine the weight of margarine to determine where in the ingredient list it should be declared (flour, margarine, water, salt) and combine the ingredient lists as well;</p> <p>Ingredients; Wheat flour (wheat flour, calcium carbonate, niacin, iron, thiamine) Margarine (palm oil, rapeseed oil, water, salt, emulsifiers: distilled nonglyceride (E471) polyglycerol esters of fatty acids, colours; curcumin, annatto, flavouring, water, salt.</p> <p>Note; any changes in suppliers will impact on your ingredient list so you must consider this before changing supplier or substituting ingredients.</p> | | |
| 4 | Regulation 1169/2011 on the provision of food information to consumers. | An allergen information statement indicates the presence of gluten in wheat | Remove this allergen statement from the product label. Information on the allergen content of foods is only | Next time the label is printed |

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| | | | permitted to be indicated in the ingredient list. A statement on the label that indicates “ for allergens, see ingredients in bold” is acceptable under the heading “allergy information” | |
| Claims | | | | |
| | Advice | <p>You have the following claims on your label;</p> <p>Vegetarian, halal, no artificial colours, flavours or preservatives. No hydrogenated fat. You should ensure that any claims you make can be verified. In general, we would not recommend the use of a halal symbol on food that traditionally contains no animal products. If you are using logos, you should make sure they are not subject to copyright.</p> | | |
| Text size | | | | |
| | Advice | <p>Ensure that the x height on your text is at least 1.2mm high.</p> | | |
| Nutritional Information | | | | |
| | Advice | <p>You should ensure that you retain the information on which your nutritional declaration is made. This can be based on a software programme into which a recipe is inputted, and the figures derived from this. If this was devised before the recipe changed, you should repeat this calculation.</p> | | |

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Cold Store on Lewisher Road

Advice

For you to be able to store meat pies and pasties in this cold store to distribute on to other food businesses, this cold store would need to be approved by us.

I have attached a guidance note that details the requirements for cold stores.

I understand that this is a 20ft container store in a carpark.

The main requirement that you would need to be able to demonstrate would be that the cold store was keeping any pies left in here solidly frozen, at a temperature of – 18 °c or below.

I suggest you investigate remote temperatures monitoring systems that could be installed here, to enable you to monitor and record this cold store. Alternatively, you would need to monitor manually on a daily basis, whenever product was stored here.

As part of the approval, you would also need to be able to show that your distribution of the pies also maintained the pies in a frozen state. I understand that you would plan to take the product yourself to the cold store, but that you then have a distributor who would sell the product on. You would need a freezer van to take to the cold store unit to maintain the cold chain.