

THE FOOD SAFETY ACT 1990
[EC] REGULATION 852/2004 ON HYGIENE OF FOODSTUFFS
THE FOOD HYGIENE [SCOTLAND] REGULATIONS 2006

Premises Name	Aberdeen Douglas Hotel
Premises Address	43-45 Market Street, Aberdeen
Date of Inspection	27 January 2009
Type of Inspection	Food Hygiene

Notes on Interpretation

Requirements:

- 1) *These items relate to matters that are required in terms of the above-mentioned legislation. In order to allow you to make informed choices each item below indicates:*
- a) *What requirement has to be met*
 - b) *The respects in which it has not been met, and*
 - c) *Where appropriate a course of action which in my opinion would satisfy the requirement*

In most cases there will be more than one course of action which could satisfy a given requirement. In these cases it is open to you to take any such other course of action which meets the requirements. It may be advisable to discuss alternative proposals with me so that I can advise you whether there are other requirements which might have to be taken into account when considering an alternative course of action.

*Where the word **must** is used, it also indicates a requirement.*

- 2) *This is not a Notice requiring works to be carried out, however, any breach of a requirement could, at a future date, be the subject of an Improvement Notice. The purpose of this report is to advise you of such matters so that you can attend to them without the need for such Notices.*
- 3) *The items contained in the attached schedule[s] relate to matters as found at the time of inspection and cover[s] only the areas inspected. Where a practice, etc. is not explicitly mentioned in this report it should not be taken as an indication of compliance with any provision of the Food Safety Act or any regulations made under it.*

Overview

The main purpose of my visit of 27 January 2009 was to carry out a routine food hygiene inspection of your premises to assess compliance with the appropriate food safety legislation. It is required that management and relevant staff are able to identify and control the food safety hazards in this food business.

My assessment was carried out by way of discussion with XX XXXX XXXXX (Head Chef) and the physical inspection of the premises to observe structural conditions, housekeeping and general hygiene practices. There were issues of concern discussed with the above gentlemen at the time of the inspection and I now write to confirm these issues.

In summary:

- (a) Cleaning and Repair
- (b) Wash hand basin
- (c) Food safety management system
- (d) Contamination
- (e) Training

The full findings of the inspection are detailed below, outlining the steps you are required to take to comply with the above named Regulations. I have also included recommendations of good practice.

Items

1. Cleaning and Repair

- (a) It was observed that there were holes in the main door of the dry goods store and damage to the walls of the dry goods store at skirting level. Damage to these areas could serve as a potential access route for pests into the premises, and as such require you to ensure that these damaged areas are suitably repaired to prevent such occurrences. Also, suitable repair would enable easier and efficient cleaning of the room surfaces.

Also, the floor of the room was dirty and in need of a thorough clean, especially at the junctions of the walls with the floor in the corner of the room. It is a legal requirement that the premises is kept clean and maintained in a good repair and condition.

You are therefore required to ensure that this room is thoroughly cleaned and thereafter maintained in a clean condition, and the areas requiring repair are addressed.

As discussed at the time of the inspection, the above matters required immediate attention and I expect that this would have already been addressed. Where this is not the case, I would expect the cleaning matter to be addressed as soon as this letter is received and the issues of repair within 2 weeks of receipt of this letter.

- (b) In the main kitchen, there was a hole in the ceiling above the walk-in freezer, and in the breakfast kitchen there were also holes on the wall. As mentioned above, these serve as potential access routes for pests into the premises. You are required to ensure that these areas are suitably repaired to prevent such occurrences.

As discussed at the time of the inspection, this required immediate attention and I expect that this would have already been addressed. Where this is not the case, I would expect this to be addressed within 2 weeks of receipt of this letter

- (c) In the main kitchen, the Pergal unit (milk machine) had areas where the paint lacquer was peeling off. This serves as a potential source of

physical contamination to milk dispensed from the unit. The unit was also in need of a thorough clean and sterilisation, as there was milk deposits surrounding the dispensing tap and the drip tray.

It is a legal requirement that equipment be kept in such good order, repair and condition as to minimise any risk of contamination. You are therefore required to ensure that the unit is thoroughly cleaned and disinfected, and that the peeling lacquer removed, so the risk of contamination is removed.

In line with discussions at the time of the inspection, I would expect this would have already been addressed, but where this is not the case I would expect this to be addressed within 2 weeks of receiving this letter.

Regulation (EC) No. 852/2004, Annex II, Chapter I, paragraphs 1, and 2(c); Chapter II, paragraph 1(b).

2. Wash hand basin

It was observed at the bar wash hand basin that there was provision of a bactericidal hand sterile gel cleaner (ASTROPLAST) for cleaning hands to substitute the use of water and hand drying facilities. It is a legal requirement that wash hand basins are provided with hot and cold running water, materials for cleaning hands and for hygienic drying. The above substitution does not adequately meet this legal requirement, and as such it is required that hand cleaning with hand drying material is provided and the use of an alcohol-based gel should cease.

I would expect that the provision of hand cleaning and drying material is addressed immediately.

Regulation (EC) No. 852/2004, Annex II, Chapter 1, paragraph 4

3. Food Safety Management System

At the time of the inspection, I was pleased to observe that the temperature record sheet used to monitor temperatures of the walk-in chill in the dry-goods store was being completed. However, it was noted that crosses were marked on the sheet as an indication of temperatures being checked, but no specific temperatures were recorded. I explained to the Head Chef that to effectively assess whether control limits were being properly maintained or whether there were being exceeded, actual temperatures should be recorded on the sheet, as this would serve as a trigger point at which staff could initiate corrective action, when required.

I would expect that the above item is addressed immediately.

Regulation (EC) No. 852/2004, Article 5 paragraph 2(g).

4. Contamination

- (a) Within the dry-goods store there were opened bags of food which had not been resealed or decanted into labelled food safe containers (i.e. rice noodles, brandy snap baskets, grains, etc) and were exposed to the potential of physical contamination.

It is a legal requirement that reasonable precaution is taken to prevent food pests from gaining entry into food storage and preparation areas, so as to prevent contamination of foodstuffs.

You are required to ensure that all open and exposed foodstuffs are decanted into lidded and labelled food safe containers, or securely resealed.

- (b) In the breakfast kitchen, the hatch used for access to the dumb waiter/ lift was opened. Although I was informed that this was due to providing access to an engineer, it is required that such openings should be kept shut when not in use. This is so as to eliminate the potential for contamination of foodstuff and surfaces by pests that may gain access to the breakfast kitchen via this route.

With regards to the above, it is expected that the proper storage of foodstuffs and ensuring hatch access is closed when not in use, is addressed immediately.

Regulation (EC) No. 852/2004, Annex II, Chapter IX, paragraphs 2 and 4.

5. Training

At the time of the inspection the Head Chef asked whether there was any food hygiene training available for Polish speaking staff. I would like to recommend the resources available on the Food Standards Agency website at www.sfbtraining.co.uk, in which the interactive training is available in various languages, including Polish.

It is a legal requirement that food business operators ensure that food handlers are supervised, instructed and/ or trained in food hygiene matters commensurate with their work activity. In this respect staff should at least be instructed and have an appreciation of the importance of any control or monitoring points identified by your Food Safety Management System procedures, for which management is responsible.

It is recommended that management introduce a training plan to enable identification of the training or experience needed for each member of staff. It is also recommended that records of completed training is kept by management, as keeping written evidence of hygiene training may be very important in demonstrating compliance with the above legal requirement

Regulation (EC) No. 852/2004, Annex II, Chapter XII, paragraph 1.