

From: [Foi Enquiries](#)
To: [REDACTED]
Subject: EIR-17-1000 - Food Standards Reports
Date: 31 July 2017 15:02:50
Attachments: [Further Information - Right to Review & Appeal.pdf](#)
[EIR-17-1000 - Brewdog_Redacted.pdf](#)
[EIR-17-1000 - Nick Nairn Cook School_Redacted.pdf](#)
[EIR-17-1000 - Mr Kebab_Redacted.pdf](#)
[EIR-17-1000 - Pier Bistro_Redacted.pdf](#)
[EIR-17-1000 - Travelodge_Redacted.pdf](#)

Dear [REDACTED]

Thank you for your information request of 13 July 2017. Aberdeen City Council (ACC) has completed the necessary search for the information requested.

Please send me the latest Food Standards Rating reports for the following premises:

Brewdog/Underdog, the Athenaeum, 5-9 Union Street, Aberdeen

Nick Nairn Cook School, 15 Back Wynd, Aberdeen

Mr Kebab, 222 George Street, Aberdeen

The Pier Bistro, Sea Beach, Esplanade, Aberdeen

Travelodge Centre, Justice Mill Lane, Aberdeen

Please refer to the attached documents.

Please note that third party names and personal details, as well as the names of ACC Officers who are below Head of Service level have been redacted (blacked out) from the attached reports. This is because ACC considers that this information is excepted from disclosure. In order to comply with its obligations under the terms of Regulation 13 of the EIRs, ACC hereby give notice that we are refusing your request under the terms of Regulation 11(2) in conjunction with 11(3)(a)(i) of the EIRs.

In making this decision ACC considered the following points:

ACC is of the opinion that Regulation 11(2) applies to the information specified above as the information in question is personal information relating to living individuals, and the applicant is not the data subject.

ACC is of the opinion that Regulation 11(3)(a)(i) applies, as ACC considers that disclosure of this information would be a breach of the first Data Protection Principle (that personal information must be processed fairly and lawfully). Third parties and ACC Officers who are below Head of Service level named within the attached documents would not expect ACC to release this information about them into the public domain under the EIRs (or the Freedom of Information (Scotland) Act 2002 (FOISA)).

We hope this helps with your request.

Yours sincerely,

Information Compliance Team

INFORMATION ABOUT THE HANDLING OF YOUR REQUEST

As the information which you requested is environmental information, as defined under Regulation 2(1) of the Environmental Information (Scotland) Regulations 2004 (the EIRs), ACC considered that it was exempt from release through FOISA, and must therefore give you notice that we are refusing your request under Section 39(2) of FOISA (Freedom of Information (Scotland) Act 2002). However, you have a separate right to access the information which you have requested under Regulation 5 of the EIRs, under which ACC has handled your request. Please refer to the attached PDF for more information about your rights under the EIRs.

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Customer Service
Corporate Governance
Aberdeen City Council
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Business Hub 17
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ABERDEEN AB10 1AQ

foienquiries@aberdeencity.gov.uk

Tel 03000 200 292

*03000 numbers are free to call if you have 'free minutes' included in your mobile call plan.
Calls from BT landlines will be charged at the local call rate of 10.24p per minute (the same as 01224s).

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VISIT REPORT

Page 110 of 131

Name of Business Born Dog Date 7/7/16
Address 5-9 Union Street Time - Start 13:00 Finish
Aberdeen Postcode Proprietor Born Dog PLC

During a visit made today at the above premises in terms of the: Food Safety Act 1990;
Food Hygiene (SI) Regs 2006; F1852/1/004
the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52 [REDACTED]

A visit was made today to carry out new business food hygiene & food establishment inspection. At the time food safety policy, temperature records, cleaning schedule & pest control records were assessed. All areas including bar areas were inspected & kitchen staff interviewed. Following observation requires to be addressed: (baron)

- 1) Temperature Control - Cooked food & chill food (cheese) was stored at ambient temperature (18°C). Food to stored in small quantities outside critical temperature limits. Hot food to be kept warm in bain marie present in kitchen. This was addressed at the time of visit.

You should realise that the duty to ensure compliance with the legislation lies with the person having control of the business. The Inspection Report is intended to highlight general areas of concern rather than be an exhaustive list of contraventions.

N.B. If you are not the person having control of the premises, please ensure that this report is conveyed to the appropriate person as soon as possible.

Signature
of Recipient

Signature
of Inspector

Name and Title
[Block Letters]

Designation



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VISIT REPORT

Page (2) of (3).

Name of Business Date
Address Time - Start Finish
Postcode Proprietor

During a visit made today at the above premises in terms of the:-

As page (1)

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52

- 2) Cross contamination control - Based on observation of food handling practices, it was identified that cross contamination controls were inadequate. Following matters to be found to be addressed as an on-going basis:
- a) Storage - All raw meat for preparation/serving to be stored separate section of under counter chill. To prevent cross contamination between ready-to-eat (RTE) food i.e. relishes, etc.
 - b) Hand washing - That designated equipment to be used for handling raw meats i.e. hands. For which meat handling procedure to be reviewed to prevent cross contamination during handling.

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Signature of Recipient [redacted]

Signature of Inspector [redacted]

Name and Title [Block Letters] [redacted]

Designation [redacted]



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VISIT REPORT

Page 13) of (3).

Name of Business _____ Date _____
Address _____ Time - Start _____ Finish _____
Postcode _____ Proprietor _____

During a visit made today at the above premises in terms of the:-

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52

- As page (1).
- 1) Disposable apron to be used for handling & preparation of raw meat.
 - 2) Disinfectant spray bottle to be provide separate for RTE & raw areas.
[FCR52/2004 Article 5] Time scale - Immediate.
 - 3) Ice to be handle in food grade containers & all scoops to be stored in the sterilising/disinfectant solution that is change regularly.
[FCR52/2004, Annex 1, ch 9, 11] Time scale - Immediate.

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Signature of Inspector

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Page 1 of 4

VISIT REPORT

Name of Business Nick Niven Cook School Date 30/9/16
Address 15 Back Wynd Time - Start 12:10 Finish 15:55
Postcode _____ Proprietor [redacted]

During a visit made today at the above premises in terms of the:-

Regulation (C) 10 on 25/1/2001; Food Hygiene (Scotland) Reg 2006

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52 2109

- A visit was made today in order to carry out a routine food hygiene inspection.
- The following were noted:
- 1) There was no cold water at the wash hand basin in the back kitchen, the hot water was so hot staff could not wash their hands. You must repair the wash hand basin to ensure it is supplied with both hot and cold running water. (Annex 11 Chapter 1.4) Timescale 1 week.
 - 2) Raw unprepared onions and mushrooms were found stored above prepared salad items in fridges. Raw fresh

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of Recipient

Name and Title
[Block Letters]

Signature
of Inspector

Designation



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Page 2 of 4

VISIT REPORT

Name of Business _____ Date _____
Address _____ Time - Start _____ Finish _____
Postcode _____ Proprietor _____

During a visit made today at the above premises in terms of the:- *Name as p1*

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52

- must always be stored below and away from ready to eat food. (Article 15). It is also important to note.*
- 3) Dirty potatoes were found stored next to the wash hand basin, blender and cracker. Dirty root vegetables must be stored separately to all ready to eat food in the back. (Article 5)*
- Timescale: Immediately.*
- 4) Have risk assessment in value property. The cross contamination section. You must update this section. (Article 5)*
- 5) Timescale 1/4 weeks.*
- 5) The walk through the back preparation*

You should realise that the duty to ensure compliance with the legislation lies with the person having control of the business. The Inspection Report is intended to highlight general areas of concern rather than be an exhaustive list of contraventions.

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Name and Title
[Block Letters]

Signature
of Inspector

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Page 3 of 4

VISIT REPORT

Name of Business _____ Date _____
Address _____ Time - Start _____ Finish _____
Postcode _____ Proprietor _____

During a visit made today at the above premises in terms of the:- *same as page 1*

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52

area require to be cleaned. I am aware that this has begun and on such there is now damage to the paint work. You must clean the walls and repair them to ensure they are in good condition. (Annex II Chapter II (b)) Timescale 2 weeks.
6) The wall floor junction of the corner next to the door in the back preparation area has broken and has an accumulation of dirt. You must repair this area to ensure it can be cleaned. (Annex II Chapter II (a) & (b)) Timescale 4 weeks.

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Signature of Recipient _____

Name and Title [Block Letters] _____

Signature of Inspector _____

Designation _____



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Page 4 of 4

VISIT REPORT

Name of Business

Date

Address

Time - Start

Finish

Postcode

Proprietor

During a visit made today at the above premises in terms of the:-

on page 1

the following items were discussed/found to require particular attention. Should you wish to discuss any point listed below or require further advice, please contact:-

on [01224] 52

7) Two of the under counter fridges in the back area require to be cleaned per weekly rota (Annex II Chapter V (c))
Turnover - 2 weeks.

If you have any further queries, please contact myself or [redacted] on the above contact details.

8) Additionally, there were no carbon temperature or cooling on site for me to witness, you must rectify these. (Articles) Turnover - immediately.

You should realise that the duty to ensure compliance with the legislation lies with the person having control of the business. The Inspection Report is intended to highlight general areas of concern rather than be an exhaustive list of contraventions.

N.B. If you are not the person having control of the premises, please ensure that this report is conveyed to the appropriate person as soon as possible.

Signature
of Recipient

Signature
of Inspector

Name and Title
[Block Letters]

Designation

Our Ref. 10305/[REDACTED]/FH/FS/HS
Your Ref.
Contact [REDACTED]
Email Commercial@aberdeencity.gov.uk
Direct Dial 01224 52[REDACTED]
Direct Fax 01224 [REDACTED]



23 November 2016

[REDACTED]
Mr Kebab
222 George Street
ABERDEEN
AB25 1BS

Protective Services
**Communities, Housing and
Infrastructure**
Aberdeen City Council
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Marischal College
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Dear Sir

**Food Safety Act 1990
The Food Hygiene (Scotland) Regulations 2006
Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
Food Information (Scotland) Regulations 2014
Regulation (EU) 1169/2011 on the Provision of Food Information to Consumers
The General Food Regulations 2004
Mr Kebab, 222 George Street, Aberdeen, AB25 1BS**

On 16 November 2016 I visited your premises at the above address in order to carry out the routine food hygiene and food standards inspection. Only during the inspection was it discovered that you were the new food business operator since October 2016. I was disappointed to note a lack of certain food hygiene controls, and only as there was a willingness to implement stricter controls at the time of my inspection was a formal notice not served on the premises.

I revisited the premises on 18 November 2016, as you had only returned to work that day after a short period of absence following being affected by viral illness symptoms. I was pleased to note at that visit that the improved controls implemented at the time of my initial inspection were still in place and that staff were able to describe how certain cross contamination procedures are carried out.

The enclosed report details requirements and recommendations made in respect of the above legislation. I trust these points will receive your prompt attention. A revisit will be carried out in four weeks to check compliance with the requirements detailed in the report. If, however all contraventions listed in this letter have been complied with before that time, you can contact this Department and request a revisit.

Given the number of contraventions noted at the time of inspection, in relation to the Food Hygiene Information Scheme an '**Improvement Required**' certificate is being issued to you at this time. 16% of food businesses in Aberdeen City are rated as 'Improvement Required'; the other 84% of businesses have received a 'Pass' or

PETE LEONARD
DIRECTOR



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higher. I would also advise you that as part of the Food Hygiene Information Scheme, Aberdeen City Council is now making all inspection reports available for viewing on the Council website.

Should you have any queries or require further information, please do not hesitate to contact me.

Yours faithfully

[REDACTED]

Environmental Health Officer

Enc

As from the 1st January 2016 if your business produces more than 5kg of food waste per week you are required to separate this for recycling.

Advice on how to comply with this requirement can be obtained by contacting Aberdeen City Council Business Waste and Recycling Services on 08456 080919.

Alternatively, contact the Commercial Team at Environmental Health on 01224 [REDACTED].

Additionally, where food collections are available, it is illegal to dispose of food into a public drain or sewer, for example by using a macerator.

Name and Address of Premises:	Premises Type:	Takeaway
Mr Kebab 222 George Street Aberdeen AB25 1BS	Date of Inspection:	16 November 2016
	Ref No:	10305
	Officer[s] Attended:	
	Person[s] Interviewed:	

FOOD HYGIENE INSPECTION - [See Schedule 1]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
Kitchen, storage areas, external area at rear of property, food safety management system, training, and discussion of food handling practices	N/A

FOOD STANDARDS INSPECTION - [See Schedule 2]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
Articles in contact with food, advertising, stock rotation, traceability and labelling	N/A

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.

SCHEDULE 1

REPORT ON FOOD HYGIENE INSPECTION IN TERMS OF THE FOOD SAFETY ACT 1990, THE FOOD HYGIENE (SCOTLAND) REGULATIONS 2006, REGULATION (EC) 852/2004 ON THE HYGIENE OF FOODSTUFFS

Overview

The purpose of a food hygiene inspection is to assess whether a business complies with food safety requirements. My assessment was based on a physical inspection of the premises, and discussion with [REDACTED] (Food Business Operator) and staff members about food handling practices.

I had concerns regarding the lack of food safety control measures being adopted in some areas of cross contamination, stock control, staff training and food safety knowledge, and there were a number of shortcomings in practices that require your prompt attention.

All matters noted are detailed in full below.

Items

1. Food safety management system

Regulation (EC) No 852/2004 Article 5

During the inspection of your premises it became clear that you have not done enough to show how you identify, control and monitor all steps and activities of your food business that are needed to make certain that food is safe.

You must have a permanent system in place based on HACCP (Hazard Analysis and Critical Control Point) principles. This requires that you identify the things in your day to day operation which might go wrong (hazards) which can result in food poisoning or food contamination, and put in place procedures to stop things going wrong (controls), for example monitoring of chill temperatures. The rules you expect your staff to follow must be documented in detail.

A copy of Food Standards Scotland's CookSafe manual was left with you at the time of my revisit on Friday 18 November. The House Rules section was discussed with you at this time. You must complete the Cook Safe manual is completed with the correct information to accurately reflect all of the operations carried out within your business to comply with the above regulation, and ensure it is written in a manner which can be readily understood by all of your food handling staff.

Timescale: 4 weeks

1. Contd.

The following points were key areas found during the inspection where your control over food safety was lacking:

1.1 Temperature control

Temperatures of food or fridges and freezers on your premises were not being recorded at the time of my inspection. Temperatures of foods that are cooked, reheated, held hot, or chilled for reheating at a later time must be monitored to ensure legal critical temperature limits are reached and that food is safe to eat.

Temperatures of fridges and freezers used to store food on your premises must also be monitored, and the temperature recorded to ensure the appliances are operating at or below critical limits to ensure food is stored at safe temperatures. All staff must routinely be monitoring temperatures of food during these processes using an accurate probe thermometer.

Timescale: Immediately

It is strongly recommended that the probe thermometer be calibrated monthly, by placing it in boiling water and checking the digital reading is between 99-101°C, and that in iced water the digital display is between -1 and 1°C. These checks can be recorded in the Monthly Probe Thermometer Calibration record sheet in the CookSafe folder.

1.2 Stock control

Stock control is a term used to describe the measures taken to ensure that food is not kept beyond its shelf life.

Stock control is important because if high risk food is kept too long, even under good (e.g. chilled) conditions, harmful bacteria may multiply. Even foods with a longer shelf life may deteriorate if they are kept for too long.

Some of the food on your premises were not labelled with the date they were made, opened on, frozen on, or should be used by. This makes it difficult to ensure food is used only within a timescale that is safe to do so.

As part of your food safety management system (CookSafe), you must ensure all food on your premises is suitably labelled to ensure food is not kept or used after it is safe to do so, and that manufacturer's instructions on the label of the food are followed.

Timescale: Immediately

It is strongly recommended that regular stock control checks are carried out to help ensure these labelling controls are still in place and that food is not being used beyond when it is safe to do so.

2. Training

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

During the inspection, staff were not practising a recognised effective technique to ensure their hands were properly cleaned when using the wash hand basin. There was also some confusion over how a two-stage clean should be carried out amongst some staff members. Both of these issues were rectified at the time of my revisit on 18 November; however staff still require formal training to ensure they understand the importance of all food safety controls.

Food business operators are to ensure that food handlers are supervised and/or instructed in food hygiene matters commensurate with their work activity. You must ensure all staff have attended a REHIS Elementary level food hygiene training course, or equivalent, if working unsupervised at any time.

Timescale: 6 weeks

3. Wash hand basin

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

The soap for staff to use for washing their hands was not at the wash hand basin, it was being stored at another sink, and disposable towels were not at the wash hand basin. You must ensure materials for hygienically washing and drying of hands is available at the designated wash hand basin at all times. You must also ensure staff only use the wash hand basin – not any other sink for washing their hands.

Timescale: Immediately

This contravention was rectified at the time of my revisit on 18 November.

4. Cross contamination

Regulation (EC) 852/2004 Annex II, Chapter IX, Para 3

a) Preparation of vegetables and salad items

There was some confusion between staff members regarding how root vegetables for use in salads should be prepared safely. Root vegetables (grown in the soil) such as onions, lettuce and carrots must be considered as a possible source of *E.coli* O157 and be handled and prepared with care to reduce the risk of cross contamination. The following procedure must be followed for unwashed root vegetables on your premises:

4. a) contd.

- Any preparation, such as peeling or removal of outer layers of the vegetable should be done on a brown/raw vegetable board using raw vegetable equipment within the designated raw area
- Wash the vegetables thoroughly under clean running water, preferably using a colander for more than one item. A two-stage clean of the sink must then be carried out once vegetable preparation is complete, and before the sink is used for other uses.
- Finish preparation on a green/ready-to-eat salad board with ready-to-eat equipment within a clean area of the kitchen. Final preparation must not be carried out on a brown/raw board which is potentially contaminated.

You must assess the preparation of all vegetable and salad items to be eaten raw and ensure that all food handlers are aware of what equipment to use and when.

Timescale: Immediately

At the time of the revisit on 18 November, staff were able to describe the process of how vegetables intended to be eaten raw must be prepared.

b) Two stage cleaning procedure

During the inspection some staff members were not able to describe how a 2-stage cleaning procedure should be carried out, and some staff were not leaving the sanitiser on the surface for the full contact time instructed by the manufacturer.

A sanitiser or disinfectant is only effective when it is applied to a visibly clean surface.

You must ensure that all surfaces being disinfected, including work surfaces and food equipment, are cleaned using a two stage cleaning process as follows:

1. Clean the surface with hot soapy water and dry, in order to remove any food debris present.
2. Apply your sanitiser to this clean surface for the required contact time, and wipe off (if required) using disposable paper towels.

You are required to use BSEN 1276 or BSEN 13697 sanitiser for the second stage of cleaning, you must also ensure that the dilution is correct for the chemical and the contact time is adhered to. This should be documented in your food safety management system and staff must be trained to ensure they are knowledgeable.

Timescale: Immediately

4. b) contd.

At the time of the revisit on 18 November, staff were able to describe how a two-stage cleaning procedure must be carried out.

Colour coded disposable cloths for raw and ready to eat areas were also designated at the time of the revisit, and reusable cloths are no longer being used, removing the need for improving the procedure for washing reusable cloths.

c) Designation of sinks

There are two sinks on the premises which were being used for washing equipment used for raw and ready to eat equipment and also for washing raw foods. There was some designation between raw and ready to eat, but not complete designation.

Sinks can also be a possible source of cross contamination if used for both raw and ready to eat purposes. As per the Food Standards Agency's *E.coli O157: Control of Cross Contamination* guidance, one sink should be used for washing equipment and utensils used for raw foods and/or for rinsing raw foods such as vegetables; the other sink should be used for washing equipment and utensils used for ready-to-eat foods and/or rinsing ready to eat foods.

For your premises, it was decided the most suitable option would be to designate the sink along the wall backing onto the seating area for raw, and the sink beside the entrance to the kitchen for ready to eat.

Timescale: Immediately

The sinks were designated as above at the time of the revisit on 18 November.

5. **Equipment**

Regulation (EC) No 853/2004, Annex II, Chapter V, Para 1 (b)

The yellow chopping board was badly scored and blackening in places, showing it cannot be adequately cleaned. You must repair or replace the yellow colour coded chopping board.

Timescale: 1 week

6. Personal Protective Clothing

Regulation (EC) No 852/2004 Annex II, Chapter VIII, Para 1

At the time of the inspection, neither member of staff were wearing any protective clothing over their own clothing that they had worn travelling to work, although some food preparation had started. You must ensure every person handling food is wearing suitable clean protective clothing, which should be changed and laundered regularly at a suitably high temperature, in order to protect the food being prepared in your premises.

Timescale: Immediately

At the time of the revisit on 18 November, all staff were wearing suitable, clean protective clothing.

7. Access by pests

Regulation (EC) No 852/2004, Annex II, Chapter IX, Para 4

The back exterior door to the premises was open at the time of the inspection. Leaving the door wide open allows access by pests to your premises. If the door is to be used for ventilation, you must fit an insect proof screen to restrict access by pests onto your premises; otherwise the door must be kept shut.

Timescale: 4 weeks

8. Items not for use of business

Regulation (EC) 852/2004, Annex II, Chapter I, Para 1

There were a number of items for use by another premises being stored in the downstairs area. You must remove all items that are not for use for your business from the premises, and other items should be stored appropriately to allow for adequate cleaning of the area.

Timescale: Immediately

9. Lighting

Regulation (EC) No 852/2004, Annex II, Chapter I, Para 7

There was no light in the fitting above the dry stores and equipment area at the entrance to the kitchen. You must ensure there is sufficient lighting to allow safe food preparation and thorough cleaning.

Timescale: 2 weeks

SCHEDULE 2

REPORT ON THE FOOD STANDARDS INSPECTION IN TERMS THE FOOD SAFETY ACT 1990, FOOD INFORMATION (SCOTLAND) REGULATIONS 2014, REGULATION (EU) 1169/2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS AND GENERAL FOOD REGULATIONS 2004

Overview

An inspection was carried out in order to establish whether the legal requirements covering quality, composition, labelling, traceability, presentation and advertising of food and/or other materials in contact with food is being met. The following item was noted.

Items

1. Food contact materials

The Materials and Articles in Contact with Food (Scotland) Regulations 2012

It was noted that in the downstairs store you have large plastic storage containers in which you are storing flour, which did not appear to be made from 'food grade' materials. Potentially harmful chemicals in plastics can migrate into food; therefore, it is important that any bags/containers used to store food materials are 'food grade'.

Food grade materials are marked with a symbol of a fork and cup:



You must provide food grade containers for items emptied from their original packaging, or leave the food within its packaging in the containers.

Timescale: 1 week

SCHEDULE 3

REPORT ON HEALTH AND SAFETY OBSERVATIONS IN TERMS OF THE HEALTH AND SAFETY AT WORK ETC. ACT 1974, THE WORKPLACE (HEALTH, SAFETY AND WELFARE) REGULATIONS 1992.

Overview

During my food hygiene and food standards inspection I noted a health and safety issue with regards gas safety and pressure systems which were raised at the time of the inspection, as detailed below.

Items

1. Gas Safety

Gas Safety (Installation and Use) Regulations 1998
Provision and Use of Work Equipment Regulations 1998

During the inspection you were unsure whether there was a valid gas safety certificate available for the premises. The gas regulations cited above require all gas appliances, flues, pipework and safety devices to be maintained in a safe condition. As part of this maintenance, gas equipment must be inspected by a Gas Safe registered engineer qualified in non-domestic catering work once a year or as described by the manufacturer's instructions, who will provide you with a gas safety certificate. You can find a registered Gas Safe engineer who is qualified to inspect commercial catering appliances on the Gas Safe register at www.gassaferegister.co.uk, which will provide you with the following information:

Name of Company	Gas Safe Registered Number 123456	
123 Gas Street GLASGOW G1 5AS Tel: 0141 234567 Email:	<div>Services Provided: ⓘ<ul style="list-style-type: none">DomesticNon-Domestic</div> <div>Gas Type: ⓘ<ul style="list-style-type: none">LPGNatural Gas</div>	<div>Domestic area of work: ⓘ<ul style="list-style-type: none">CaravanGas BoilerCombustion AnalysisCookerFirePipeworkRange CookerVented CylWater Heater</div> <div>Non-domestic area of work: ⓘ<ul style="list-style-type: none">Catering<ul style="list-style-type: none">Commercial Catering Fat & Pressure Fryers LPGCommercial Catering Fat & Pressure Fryers NGCommercial Catering Forced Draught Burners LPGCommercial Catering Forced Draught Burners NGCommercial Catering Range Cookers LPGCommercial Catering Range Cookers NG</div>

If there is not a valid gas safety certificate for the premises, you must organise for a qualified, registered engineer to inspect all gas appliances and installations on your premises and receive a gas safety certificate to comply with the requirements of the above regulations.

Timescale: 4 weeks

1. Contd.

It can sometimes be difficult to arrange an inspection with a qualified engineer. I would strongly recommend that you therefore action this now, so that the inspection can take place within the 4 week timescale. If you do not manage to have the premises inspected within this timescale, a Prohibition Notice may be served on the gas appliances, meaning that you will not be able to use them until you have received a valid gas safety certificate.

If you find you are struggling to arrange for the inspection of the gas appliances to take place within the 4 week timescale, please contact me to request for an extension to the timescale.

2. **Pressurised systems**

The Pressure Equipment Regulations 1999

The Pressure Systems Safety Regulations 2000

There is a pressure cooker on the premises, and you were unsure at the time of inspection whether it had been examined by a competent person. All pressure equipment and systems should be properly maintained.

The main hazards from pressure are:

- impact from the blast of an explosion or release of compressed liquid or gas
- impact from parts of equipment that fail or any flying debris
- contact with the released liquid or gas, such as steam
- fire resulting from the escape of flammable liquids or gases

Under the Pressure Systems Safety Regulations 2000, a written scheme of examination is required for systems such as pressure cookers. You must make sure that a written scheme of examination is in place and that the certificate of examination is also current. In the first instance, you can check this information from the supplier of the pressure cooker.

Timescale: 4 weeks

You can find more information on gas safety and pressure systems on the Health and Safety Executive (HSE) website, under the 'I am interested in' box.

FOOD HYGIENE/FOOD STANDARDS REPLY SLIP

Note:- If you do not agree with the **requirements** set out in the report then please refer to the covering letter and leaflet entitled Food Law Inspections and Your Business, which will explain what to do and who to contact.

If you do accept the **requirements** set out in the report, please help us by completing this reply slip.

Report Reference 10305/[REDACTED]/FH1FS/HS

Date of Inspection: 16 November 2016

Name of Inspecting Officer: [REDACTED]

Address of Premises: Mr Kebab, 222 George Street, Aberdeen, AB25 1BS

I accept the requirements set out in the report. ☐ Yes ☐ No* (Please tick)

*If you have ticked No, and wish to discuss timescales to complete the required actions, please detail the items below and I will contact you.

If there are other aspects of the report that you would like to discuss, please do not hesitate to contact me, or my line manager [REDACTED].

I feel that the compliance timescales for the following items are too short and wish to propose alternative dates for completion.

Item No.	My proposed date for completion	Comments

Name Telephone no

Signature Date

* This reply only relates to **requirements** and not to recommendations

Our Ref. 12405/[REDACTED]/FH/FS
Your Ref.
Contact [REDACTED]
Email Commercial@aberdeencity.gov.uk
Direct Dial 01224 52[REDACTED]
Direct Fax 01224 [REDACTED]



26th May 2017

The Company Secretary
The Pier (Aberdeen) Ltd
31 Woodend Crescent
ABERDEEN
AB15 6YP

Protective Services
Communities, Housing and Infrastructure
Aberdeen City Council
Business Hub 15
Third Floor South
Marischal College
Broad Street
Aberdeen AB10 1AB

Tel 03000 200 292
Minicom 01224 522381
DX 529451, Aberdeen 9
www.aberdeencity.gov.uk

Dear Sir/Madam

Food Safety Act 1990

The Food Hygiene (Scotland) Regulations 2006

Regulation (EC) 852/2004 on the Hygiene of Foodstuffs

Food Information (Scotland) Regulations 2014

Regulation (EU) 1169/2011 on the Provision of Food Information to Consumers

The General Food Regulations 2004

The Pier Bistro, Esplanade, Sea Beach, Aberdeen, AB24 5NS

On 23rd May 2017 I visited your premises at the above address to carry out a routine food hygiene and food standards inspection.

In relation to the Food Hygiene Information Scheme I have assessed the hygiene conditions and procedures in place for food safety management within your business. As some food hygiene contraventions were noted during this inspection an **'Improvement Required'** certificate is being issued to you at this time.

Although in this instance you have not attained a 'Pass' certificate, you do have the opportunity to do so, as follows: -

- Once your food business has fully dealt with all of the items detailed in the enclosed hygiene inspection report, please let us know and we will arrange to re-inspect your premises within seven days of your notification. Please contact the Commercial Team on 01224 [REDACTED] should you wish to arrange a re-inspection of your premises.
- Provided there is clear evidence that all items have been addressed and that compliance with the food hygiene regulations has been achieved we would be in a position to issue a 'Pass' certificate. However, if items of non-compliance are noted then the 'Improvement Required' status would remain.

BERNADETTE MARJORAM
INTERIM DIRECTOR



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The Pier Bistro, Esplanade, Sea Beach, Aberdeen

I would also advise you that as part of the Food Hygiene Information Scheme, Aberdeen City Council is now making all inspection reports available for viewing on the Council Website.

Yours faithfully

[REDACTED]

Environmental Health Officer

cc [REDACTED], The Pier Bistro, Esplanade, Sea Beach, Aberdeen, AB24 5NS

As from the 1st January 2016 if your business produces more than 5kg of food waste per week you are required to separate this for recycling.

Advice on how to comply with this requirement can be obtained by contacting Aberdeen City Council Business Waste and Recycling Services on 08456 080919.

Alternatively, contact the Commercial Team at Environmental Health on 01224 [REDACTED].

Additionally, where food collections are available, it is illegal to dispose of food into a public drain or sewer, for example by using a macerator.

Name and Address of Premises:	Premises Type: Restaurant
The Pier Bistro	Date of Inspection: 23 rd May 2017
Esplanade	Ref No: 12405
Sea Beach	Officer[s] Attended: [REDACTED]
Aberdeen	Person[s] Interviewed: [REDACTED]
AB24 5NS	

FOOD HYGIENE INSPECTION - [See Schedule 1]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
All	N/A

FOOD STANDARDS INSPECTION - [See Schedule 2]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
All	N/A

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.

SCHEDULE 1

REPORT ON FOOD HYGIENE INSPECTION IN TERMS OF THE FOOD SAFETY ACT 1990, THE FOOD HYGIENE (SCOTLAND) REGULATIONS 2006, REGULATION (EC) 852/2004 ON THE HYGIENE OF FOODSTUFFS

Overview

The purpose of a food hygiene inspection is to assess whether a business complies with food safety requirements. My assessment was based on a physical inspection of the premises, review of your documentation, discussions with Chef [REDACTED] and observations of food handling practices.

I noted you had in place a documented Food Safety Management System in the form of a CookSafe folder; however upon review it appears that further information is required in relation to the cleaning and disinfection of your ice cream machine.

I was also disappointed with the lack of stock control checks being undertaken, as evidenced by the number of foods found stored past their use-by dates. There were also issues found in relation to temperature control, cross-contamination and cleanliness that will require your attention.

All points are detailed further below.

Items

1. Food Safety Management System:

Regulation (EC) 852/2004, Article 5

All food businesses are required to put in place, implement and maintain a permanent Food Safety Management System based on HACCP (Hazard Analysis and Critical Control Point) principles. This requires you to identify the things in your day to day operation which might go wrong (hazards) and could result in food poisoning or food contamination, and put in place procedures to stop such things going wrong (controls), for example monitoring of food temperatures. The rules you expect your staff to follow must be documented in detail.

While you already have a documented system in place, in the form of a CookSafe folder I noted there is no documented procedure for the cleaning and disinfection of the ice cream machine. Since ice-cream is a ready-to-eat food item, it is imperative that the machine is cleaned and disinfected on a frequency sufficient to prevent any risk of contamination.

You must therefore supplement your current food safety management system with a documented process for the cleaning and disinfection of the ice cream machine. This process should detail the frequency of the cleaning and disinfection, the steps involved in the process, as well as the chemicals and

1. Contd.

materials used. Furthermore, all staff should be trained and conversant with the procedure.

Timescale: 4 weeks.

2. Stock Control:

Regulation (EC) 852/2004, Article 5

I was extremely disappointed with the lack of stock control checks being undertaken on the premises. Whilst inspecting the under-counter fridges, I noted over fourteen containers of food with exceeded 'use-by' dates. Some of the containers, such as cooked brisket, were found stored over five days past the 'use-by' dates affixed to them.

Stock control is important; if high risk foods are kept too long even in favourable conditions, harmful bacteria may multiply. By not discarding foods past their shelf life, you are at risk of using foods that have exceeded their shelf life.

Therefore, in accordance with your own documented system, you must ensure that stock is checked on a regular basis and dispose of any food found being stored past its 'use-by' date. Furthermore, you must ensure all staff are trained and conversant with this.

Timescale: Immediately

3. Cross contamination – Two Stage Clean:

Regulation (EC) 852/2004, Article 5

I discussed with staff the process of a two stage clean and while they were able to demonstrate the procedure and identify the correct chemicals to use, I have concerns that it will be ineffective, due to the sanitiser not being applied for the correct contact time.

The current sanitiser in use by your business is *Suma Bac D10*, which requires a contact time of five minutes. That is, once sprayed the sanitiser requires five minutes in order for the anti-bacterial properties to work.

Therefore you must ensure that all surfaces and equipment used to prepare both raw and 'ready-to-eat' foods, such as the chopping boards, preparation areas and sinks, undergo a two stage clean in between usage:

3. Contd.

- Stage 1: This involves the physical removal of visible dirt, food particles and debris from surfaces and equipment using a detergent or degreaser, followed by a thorough rinse to ensure the removal of all residues from the surface.
- Stage 2: This involves the use of a disinfectant following the manufacturer's instructions for its dilution rate and contact time. The disinfectant / sanitiser should also be compliant with either British Standard BS EN 1276 or BS EN 13697.

Timescale: Immediately

4. Temperature Control:

a) Temperature Monitoring and Recording:

Regulation (EC) 853/2004, Article 5

At the time of the inspection there were lapses in your temperature monitoring, with no monitoring of temperatures having been recorded since 20th May 2017.

As a food business operator you are required to provide evidence that you are complying with the requirements to manage food safety, this would include temperature records. Failure to record the monitoring of critical limits demonstrates a poor appreciation of food safety, could mask food safety issues as they occur and would also undermine any due diligence defence.

You must therefore ensure that temperature records are completed accurately, in real time and are reflective of the actual conditions monitored.

I also discussed with staff how they are monitoring temperatures with respect to display chillers and freezers and was informed that the display dials are used for noting the temperatures.

Displays built into refrigerators, chills, cold displays and freezers indicate the air temperature within the appliance and therefore not truly representative of the temperatures at which the food is stored. For foods held chilled or frozen, core temperatures should be collected, which would require the use of a probe thermometer.

Timescale: Immediately

4. Contd.

b) Temperature probe:

I recommend that you carry out monthly accuracy checks of your temperature probe. This can be done by probing a container of ice water and a container of boiling water. The readings in iced water should be -1°C to +1°C and in boiling water should be between 99°C and 101°C. If readings are outside these ranges the unit should be replaced or returned to the manufacturer to be recalibrated. I recommend that you record these checks.

5. Ice machine:

Regulation (EC) 852/2004, Annex II, Chapter VII, Paragraph 4

At the time of my inspection the ice-scoop was found stored within a container of ice intended to be used for drinks, posing a risk of contamination.

You must ensure that ice scoops are stored in suitable, lidded containers and regularly cleaned and sanitised. Furthermore, since ice is a ready to eat item, you must ensure that the ice machine itself is not used for the storage of bottles, cans or any other items.

Timescale: Immediately

6. Cleaning - Microwave:

Regulation (EC) 852/2004, Annex II, Chapter V, Paragraph 1(a)

At the time of the inspection the internal surfaces of your microwave were heavily stained with spillages and food debris.

Cleaning and disinfection of articles, fittings and equipment that come into contact with food are required to be undertaken at a frequency sufficient to prevent the risk of contamination.

You must therefore undertake a thorough clean of the microwave and maintain in a clean condition thereafter.

Timescale: Immediately

SCHEDULE 2

REPORT ON THE FOOD STANDARDS INSPECTION IN TERMS THE FOOD SAFETY ACT 1990, FOOD INFORMATION (SCOTLAND) REGULATIONS 2014, REGULATION (EU) 1169/2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS AND GENERAL FOOD REGULATIONS 2004

Overview

A food standards inspection was also carried out in order to establish whether the legal requirements covering quality, composition a, labelling, presentation and advertising of food and / or materials in contact with food is being met. All items were satisfactory at the time of my inspection.

FOOD HYGIENE/FOOD STANDARDS REPLY SLIP

Note:- If you do not agree with the **requirements** set out in the report then please refer to the covering letter and leaflet entitled Food Law Inspections and Your Business, which will explain what to do and who to contact.

If you do accept the **requirements** set out in the report, please help us by completing this reply slip.

Report Reference 12405/[REDACTED]/FH/FS

Date of Inspection: 23rd May 2017

Name of Inspecting Officer: [REDACTED]

Address of Premises: The Pier Bistro, Esplanade, Sea Beach, Aberdeen, AB24 5NS

I accept the requirements set out in the report. ☐ Yes ☐ No* (Please tick)

*If you have ticked No, and wish to discuss timescales to complete the required actions, please detail the items below and I will contact you.

If there are other aspects of the report that you would like to discuss, please do not hesitate to contact me, or my line manager [REDACTED].

I feel that the compliance timescales for the following items are too short and wish to propose alternative dates for completion.

Item No.	My proposed date for completion	Comments

Name Telephone no

Signature Date

* This reply only relates to **requirements** and not to recommendations

Our Ref. 10441/[REDACTED]/FH/FS
Your Ref.
Contact [REDACTED]
Email Commercial@aberdeencity.gov.uk
Direct Dial 01224 52[REDACTED]
Direct Fax 01224 52[REDACTED]

16th February 2016

Travelodge Hotels Ltd
Sleep Hollow
Aylesbury Road
Thame
Oxon
OX9 3AT

Environmental Health and
Trading Standards
**Communities, Housing and
Infrastructure**
Aberdeen City Council
Business Hub 15
Third Floor South
Marischal College
Broad Street
Aberdeen AB10 1AB

Tel 08456 08 09 10
Minicom 01224 522381
DX 529451, Aberdeen 9
www.aberdeencity.gov.uk

Dear Sir/Madam

Food Safety Act 1990
The Food Hygiene (Scotland) Regulations 2006
Regulation (EC) 852/2004 on the Hygiene of Foodstuffs
Food Information (Scotland) Regulations 2014
Regulation (EU) 1169/2011 on the Provision of Food Information to Consumers
The General Food Regulations 2004
Travelodge Central, Justice Mill Lane, Aberdeen, AB11 6EQ

On the 4th February 2016, I visited your premises at the above address, in order to carry out a routine partial food hygiene and food standards inspection in respect of the above legislation.

The enclosed report details the requirements and recommendations made in respect to the above legislation. I trust these points will receive your prompt attention.

Please complete the food hygiene/food standards reply slip and return it to us in the stamped address envelope provided.

Food Hygiene Information Scheme

In addition, the Food Hygiene Information Scheme allows consumers to see how well food businesses in their area have performed at their last food hygiene inspection and provides consumers with clear information about the hygiene standards within catering and retail outlets. The scheme effectively 'opens the door' to your kitchen and/or food areas and means the outcome of your food hygiene inspection will be made public.

In relation to the outcome of this food hygiene inspection, as there are several items which are critical to food safety, we are unable to award a 'Pass' certificate at this time, and instead an 'Improvement Required' certificate will be issued to you. An

PETE LEONARD - DIRECTOR

'Improvement Required' indicates that the business failed to meet the legal requirements in relation to food safety and food hygiene.

Please be aware that the information relating to the outcome of this food hygiene inspection will be published on Aberdeen City Council's website.

Although in this instance you have not attained a 'Pass' certificate, you do have the opportunity to do so, as follows:-

- Once your food business has fully dealt with all of the items detailed in the food hygiene inspection report, please let us know and we will arrange to re-inspect your premises within seven days of your notification. Please contact the Commercial Team on: 01224 [REDACTED] should you wish to arrange a re-inspection of your premises. Please note, we will only visit your premises once.
- Provided there is clear evidence that all the items have been addressed and that compliance with the food hygiene regulations has been achieved we would be in a position to issue a 'Pass' certificate. However, if items of non-compliance are noted then the 'Improvement Required' certificate will remain.

Should you have any queries or require further information, please do not hesitate to contact me.

Yours faithfully

[REDACTED]
Authorised Officer

Enc

cc [REDACTED], Hotel Manager, Travelodge Central, Justice Mill Lane, Aberdeen, AB11 6Eq

As from the 1st January 2016 if your business produces more than 5kg of food waste per week you are required to separate this for recycling. Additionally, where food collections are available, it is illegal to dispose of food into a public drain or sewer, for example by using a macerator.

Advice on how to comply with this requirement can be obtained by contacting Aberdeen City Council Business Waste and Recycling Services on 08456 080919.

Alternatively, contact the Commercial Team at Environmental Health on 01224 [REDACTED].

Name and Address of Premises:	Premises Type: Hotel
Travelodge Central	Date of Inspection: 4 th February 2016
Justice Mill Lane	Ref No: 10441
Aberdeen	Officer[s] Attended: [REDACTED]
AB11 6WQ	Person[s] Interviewed: [REDACTED]

FOOD HYGIENE INSPECTION - [See Schedule 1]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
HACCP, ambient and cold storage, waste disposal and the bar area	Changing facilities, staff WC and pest control

FOOD STANDARDS INSPECTION - [See Schedule 2]

Areas, Procedures and Documents Inspected:	Areas not Inspected:
Allergens, menu, stock rotation and materials and articles in contact with food	Labelling and procedures for dealing with customer complaints

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.

SCHEDULE 1

REPORT ON FOOD HYGIENE INSPECTION IN TERMS OF THE FOOD SAFETY ACT 1990, THE FOOD HYGIENE (SCOTLAND) REGULATIONS 2006, REGULATION (EC) 852/2004 ON THE HYGIENE OF FOODSTUFFS

Overview

I carried out a food hygiene inspection to assess how well you control food safety hazards and comply with food safety legislation. The assessment comprised of a physical inspection of the premises, observation of the food handling practices, examination of available documentation, and a discussion with [REDACTED]

I assessed your compliance with the requirement for proprietors to comprehensively assess food safety hazards and implement appropriate controls, by visual examination of your Hazard Analysis Critical Control Points (HACCP) documentation and temperature records.

I was disappointed to note that there seemed to be a lack of information to your HACCP documentation, particularly around cross contamination. In addition, I was also disappointed to find areas which require cleaning and foods were not appropriately labelled with a use by date. More information in relation to these matters and any further items which require your attention are detailed below.

If you require any further information or clarification on any of the points raised, please do not hesitate to contact me.

Items

1. Food Safety Management System (HACCP)

Regulation (EC) 852/2004, Article 5

1.1 Cross Contamination

Whilst I was able to view your HACCP system, I was unable to find any specific information in regards to controlling the risk of cross contamination, particularly in relation to cleaning, effective hand washing, apron use etc.

I was informed that staff go through an in-house online food hygiene training programme which would cover this, however this requires to be documented and displayed alongside the HACCP charts within the kitchen.

Timescale for compliance: One week from receipt of this report

Alternatively, if you do have specific documented cross contamination information, could you please email this to [REDACTED] [@aberdeencity.gov.uk](mailto:[REDACTED]@aberdeencity.gov.uk) immediately.

1. contd.

1.2 Management Checks

You have a system in place for management checks to take place twice daily. Whilst these checks were signed and up to date I am sceptical as to whether these are carried out correctly, due to the fact that I found foods which were not date labelled and I have identified areas which require cleaning. The management checks were signed off for the previous day stating everything was satisfactory.

Management checks should be carried out to ensure staff are following correct procedures. In order to do these checks effectively, management would have to physically check the kitchen. If management are not doing this, there is little point in having this documentation.

You must ensure management checks are carried out correctly.

Timescale for compliance: Immediately

1.3 Date Labelling

I found an open packet of coleslaw mix within the refrigerator which was not labelled. The manufacturer's instructions state this product must be used within 24 hours of opening.

In addition, I found the following within the white bin:

- a) Aerosol cream
- b) Chocolate dessert topping
- c) Ranch style topping
- d) Salsa
- e) Guacamole

These foods were not labelled and were cold. I therefore suspect these were removed from the refrigerator and disposed of due to my arrival.

You must ensure that all open foods are labelled with an appropriate use by date, as per the manufacturer's instructions.

As [REDACTED] was able to verify that the coleslaw mix was opened the previous evening, this was appropriately labelled however, nobody was able to verify when the remaining foods were opened therefore these foods were disposed of.

Timescale for compliance: Immediately

2. Wash Hand Basin

Regulation (EC) 852/2004, Annex II, Chapter I, Paragraph 4

I was disappointed to find no paper towels at either of the wash hand basins in the kitchen or the wash hand basin in the bar area.

Hand wash basins are to be provided with materials for hygienic drying at all times.

Staff should be replacing this as and when necessary.

Timescale for compliance: Immediately

3. Control of Cross Contamination

Regulation (EC) 852/2004, Article 5

3.1 Protective Clothing

Staff are wearing the same apron for the preparation of raw food for the rest of the working day. A contaminated apron may facilitate the spread of harmful bacteria to other cooked and ready-to-eat foods prepared thereafter.

Staff must either remove their contaminated apron after raw preparation is complete and put a clean cotton apron on, alternatively a disposable plastic apron can be worn when preparing raw food that can then be removed and disposed of.

A cotton apron worn during the preparation of raw food must be washed within a washing machine on a boil wash setting to ensure that harmful bacteria are destroyed.

3.2 Storage

Within the refrigerator raw bacon was stored next to scrambled egg on the bottom shelf and raw/dirty mushrooms were stored next to bread and butter on the next shelf up.

The storage of raw and ready to eat foods must be assessed to ensure dirty soiled products are not stored directly next to ready to eat foods as this poses a risk of cross contamination.

3.3 Hand Washing Procedures

You have the correct hand washing procedure displayed at one of your hand wash basins in the kitchen, but there is a completely different poster displayed at the 2nd wash hand basin.

3. 3.3 contd.

When staff have been handling raw foods and switch the tap on to wash their hands, this tap handle has then become contaminated. Once hands have been washed, should staff switch this tap off with their hands, they have then re-contaminated their clean hands by touching the contaminated tap.

You must therefore ensure staff are trained to switch the tap off using a paper towel.

3.4 Cling Film

I did not ask at the time of the inspection if the same cling film/foil is used to cover both raw and ready-to-eat foods. Therefore, for your information cling film and foil can allow the spread of harmful bacteria if the end of the roll becomes contaminated when wrapping raw foods and is then used to wrap ready-to-eat foods.

You must designate a cling film/foil for use with raw foods and a separate and readily identifiable roll for use with ready-to-eat foods. The cling film/foil used for raw foods must be stored away from any ready to eat equipment/foods.

3.5 Raw and Ready-to-eat Preparation Areas

As far as is practicable it is best practice to separate raw and ready-to-eat food handling and preparation practices in order to control the risk of cross-contamination.

As you do not have the space to separate your raw and ready to eat preparation areas, you must ensure that thorough cleaning is carried out on your work surfaces and sinks using a two stage clean as detailed below:

1st Stage - clean surfaces with an appropriate 'food safe' cleaning product which removes grease, visible dirt, food particles and debris, and rinse to remove any residue.

2nd Stage - disinfect using a 'food safe' product which meets, or is at least equivalent to, the officially recognised laboratory standard of BS EN 1276:1997(or 2009), or BS EN 13697:2001. Ensure you follow the manufacturer's instructions for the correct dilution and contact time for the chemical to be effective in destroying bacteria and rinse with drinking water, if required.

Although I have been informed by the manufacture that the cleaning chemical you use meets BS EN 1276, I have not been able to view the laboratory report to verify this. I was also unable to verify the correct contact time for this chemical.

3. 3.35 contd.

As your work surfaces are used for both raw and ready to eat foods you must ensure these are cleaned using a two stage clean and the sanitiser meets, or is at least equivalent to, the officially recognised laboratory standard of BS EN 1276:1997(or 2009), or BS EN 13697:2001 and it is used correctly (dilution/contact time).

You must therefore obtain the laboratory report to verify this and provide staff training on how to use this chemical correctly. If the required contact time is above 1 minute, due to the limited work surface space within the kitchen I would strongly advise you purchase an alternative chemical with a shorter contact time.

3.6 Chopping Board Use

Currently the green chopping board is used for both raw (dirty/unwashed mushrooms) and ready to eat food (washed salad). I was informed this chopping board is washed within the dishwasher after use, however I was also informed that staff have found the chopping board to be visibly soiled placed back in this rack.

As this board is used for both raw and ready to eat food, it is critical this goes through a heat disinfection process before being used again.

As there is only one board, staff under any time restraints may not wash this board correctly. You have a red board which has been designated for raw meat only. As staff do not prepare any raw meat I would strongly recommend this board is used for the preparation of dirty/unwashed foods and the green only used for ready to eat foods.

Timescale for compliance: Immediately

4. Ventilation

Regulation (EC) 852/2004, Annex II, Chapter I, Paragraph 5
Regulation (EC) 852/2004, Annex II, Chapter V, Paragraph 5

There is to be suitable and sufficient means of natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area is to be avoided. Ventilation systems are to be constructed as to enable filters and other parts requiring cleaning or replacement to be readily accessible.

The temperature within the kitchen was elevated at the time of my visit. I was informed by members of staff this is usually the case and during last summer an air conditioning unit was hired to reduce the temperature.

Not only is the kitchen too small to accommodate an air conditioning unit, but I would also be sceptical as to whether this was maintained in a clean and hygienic condition.

4. contd.

In addition, foods are not to be kept at temperatures that might result in a risk to health. Although my visits were carried out during the morning which is a buffet breakfast service, in the evening meals are cooked to order. I would therefore have concerns as to what temperatures foods are exposed to during preparation.

Staff are currently relying on propping the fire door open to allow an intake of air and three domestic fans, which are just circulating warm area.

Not only do I have concerns from a food hygiene perspective, but also from a Health and Safety prospective due to staff welfare. I therefore revisited with my colleague [REDACTED], Environmental Health Officer on 11th February 2016. This is detailed within schedule 3 of this letter.

5. **Cleaning**

5.1 General Cleaning

Regulation (EC) 852/2004, Annex II, Chapter I, Paragraph 1

Food premises are required to be kept clean.

The floor within the drinks store room, particularly underneath the refrigerated unit was dirty and there are three domestic fans within the kitchen which are dusty.

These areas require to be cleaned and maintained in a hygienic condition.

Timescale for compliance: One week from receipt of this report

5.2 Ceiling

Regulation (EC) 852/2004, Annex II, Chapter II, Paragraph 1 (c)

Ceilings and overhead fixtures are to be constructed and finished so as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable mould and the shedding of particles.

There are 3 ceiling vents which are covered in dust. These are required to be cleaned and maintained in a hygienic manner.

Timescale for compliance: One week from receipt of this report

5. contd.

5.3 Ice Machine

Regulation (EC) 852/2004, Annex II, Chapter VII, Paragraph 4

Ice is to be made, handled and stored under conditions that protect it from contamination.

The ice machine had a slight build-up of mould growth and there are screws on the internal surface which are rusty.

You must therefore switch off the ice machine and dispose of this contaminated ice. This ice machine must be thoroughly cleaned and any rusty screws replaced. You may need a competent person to carry out this work.

Timescale for compliance: Immediately

5.4 Probe Thermometer

Regulation (EC) 852/2004, Annex II, Chapter V, Paragraph 1 (a)

I witnessed a member of staff using the probe thermometer to take the internal temperature of a hash brown. The probe was not cleaned before use.

I asked how this should be cleaned and was advised that probe wipes are usually used, but they were not sure where these were. I then asked if probe wipes are not available how this is cleaned. I was advised it would be run under water and wiped.

You must ensure the probe is properly cleaned before taking the internal temperature of foods. This can be achieved by either:

- a) Using probe wipes.
- b) Remove any food debris and rinse the probe under running boiling water.
- c) Remove any food debris and use your spray sanitiser in accordance with the manufacturer's instructions.

Timescale for compliance: Immediately

6. **Cleaning Chemicals**

Regulation (EC) 852/2004, Annex II, Chapter IX, Paragraph 2

Raw materials and all ingredients stored in a food business are to be kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination.

6. contd.

I observed bottles of cleaning chemicals stored directly next to foods underneath the food wash sink.

Cleaning chemicals must be stored away from foodstuffs at all times.

Timescale for compliance: Immediately

7. Equipment

Regulation (EC) 852/2004, Annex II, Chapter V, Paragraph 1 (b)

All articles, fittings and equipment with which food comes into contact are to be effectively cleaned and be kept in good repair and condition.

I observed 9 plastic jugs and 1 plastic bowl which were worn and can no longer be effectively cleaned. These must be disposed of and replaced.

Timescale for compliance: One week from receipt of this report

8. Lighting

Regulation (EC) 852/2004, Annex II, Chapter I, Paragraph 7

There are currently two lights in the kitchen which are not working correctly. Food premises are to have adequate natural and/or artificial lighting.

These two lights must either be repaired or the bulbs replaced.

Timescale for compliance: One month from receipt of this report

9. Recycling

Waste (Scotland) Regulations 2012

Although I was informed there are external facilities for the segregation of waste, within the kitchen there are currently only two bins, one for food waste and one for general waste.

I was informed there are no bags available for the food waste; therefore I observed the general waste bin contained food waste, plastic, cardboard and paper towel.

Since January 2014 all businesses are required to recycle any metal, plastic, glass, paper and card (including cardboard). Since January 2016 food businesses which produce over 5 kg of food waste per week must also present this for separate collection.

9. contd.

You must adequate facilities within the kitchen to enable staff to suitably segregate waste for recycling.

Timescale for compliance: Immediately

10. Housekeeping

I would recommend that general housekeeping within the kitchen is improved. There were various items which should not be stored here, mainly personal possessions and it was unclear why a dirty plate was stored in a plastic container on the shelf.

SCHEDULE 2

REPORT ON THE FOOD STANDARDS INSPECTION IN TERMS THE FOOD SAFETY ACT 1990, FOOD INFORMATION (SCOTLAND) REGULATIONS 2014, REGULATION (EU) 1169/2011 ON THE PROVISION OF FOOD INFORMATION TO CONSUMERS AND GENERAL FOOD REGULATIONS 2004

Overview

An inspection was carried out in order to establish whether the legal requirements covering quality, composition, labelling, presentation, advertising of food and materials in contact with food are being met.

In relation to food standards there is one item which requires your attention. This is detailed within schedule 1, item 1.3.

SCHEDULE3

REPORT ON HEALTH AND SAFETY OBSERVATIONS IN TERMS OF THE HEALTH AND SAFETY AT WORK ETC. ACT 1974, THE WORKPLACE (HEALTH, SAFETY AND WELFARE) REGULATIONS 1992.

Overview

1. Ventilation

The Workplace (Health, Safety and Welfare) Regulations 1992, Regulation 6

Concerns were raised on a visit carried out by [REDACTED], Authorised Officer, on 4th February 2016, in relation to the environmental conditions in the kitchen. The temperature within the kitchen was found to be uncomfortably warm, necessitating that the fire door be propped open to create airflow and also that three mechanical fans be in use to circulate air. Staff also expressed their discomfort working in the kitchen, particularly during the summer months when temperatures rise.

Therefore, a revisit was made on 11th February 2016 by [REDACTED], Environmental Health Officer, and [REDACTED], Authorised Officer, in order to assess the ventilation in depth. It was noted that the room temperature fluctuated between 26-28°C. To test the draw of the ceiling vents above the ovens, a paper napkin was held up close to the vent. The napkin was negligibly drawn upwards to the vent, indicating that that extraction pull was extremely weak and thereby ineffective at extracting warm air to the exterior. On inspection of the vents, it was also found that they were visibly clogged with dust. We did note that a small air conditioning unit is installed in the kitchen, however this was positioned above the dishwasher and wash up area, which by its nature is a very warm part of the kitchen producing steam, thereby cancelling out any effect the air conditioning unit may provide.

As an employer you have a general duty to ensure the health, safety and welfare of your employees at work. In relation to ventilation, there must be effective and suitable provision to ensure that every enclosed workplace is ventilated by a sufficient quantity of fresh or purified air; additionally during working hours, the temperature in all workplaces inside buildings shall be reasonable.

You must provide adequate ventilation to this kitchen to achieve a comfortable working temperature. I strongly recommend that your existing ventilation system is cleaned and serviced to assess its condition and suitability. If following this assessment the existing ventilation is found to be inadequate, you must put measures in place to provide adequate ventilation to cool this area down. Please forward a copy of any assessment reports to [REDACTED]@aberdeencity.gov.uk for review. In addition, fire doors are to be kept closed at all times, you must ensure that the fire door is not propped open.

Timescale: 8 weeks from the date of this letter.

FOOD HYGIENE/FOOD STANDARDS REPLY SLIP

Note:- If you do not agree with the **requirements** set out in the report then please refer to the covering letter and leaflet entitled Food Law Inspections and Your Business, which will explain what to do and who to contact.

If you do accept the **requirements** set out in the report, please help us by completing this reply slip.

Report Reference

10441/ [REDACTED] /FH/FS

Date of Inspection:

4th February 2016

Name of Inspecting Officer:

[REDACTED]

Address of Premises:

Travelodge Central, Justice Mill Lane, Aberdeen,
AB11 6EQ

I accept the requirements set out in the report. ☐ Yes ☐ No* (Please tick)

*If you have ticked No, and wish to discuss timescales to complete the required actions, please detail the items below and I will contact you.

If there are other aspects of the report that you would like to discuss, please do not hesitate to contact me, or my line manager [REDACTED]

I feel that the compliance timescales for the following items are too short and wish to propose alternative dates for completion.

Item No.	My proposed date for completion	Comments

Name Telephone no

Signature Date

* This reply only relates to **requirements** and not to recommendations