

From: [Foi Enquiries](#)
To: [REDACTED]
Subject: EIR-17-0312 - Food Hygiene Report
Date: 14 March 2017 15:25:34
Attachments: [Further Information - Right to Review & Appeal.pdf](#)
[EIR-17-0312 - Inspection Report_Redacted.pdf](#)

Dear [REDACTED],

Thank you for your information request of 22 February 2017. Aberdeen City Council (ACC) has completed the necessary search for the information requested.

Hi I am making an FoI request for the latest food hygiene reports which resulted in an "improvement required" rating for the following hotels as reported by the Food Standards Agency

1. The Aberdeen Marriott Hotel

Please see attached.

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 report. 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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3rd Floor North
Business Hub 17
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Broad Street
ABERDEEN AB10 1AQ

foienquiries@aberdeencity.gov.uk

01224 523827/523602

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).

www.aberdeencity.gov.uk



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VISIT REPORT

Name of Business Aberdeen Mammoth Hotel Date 07/07/16
Address Overton Circle, Dyce Time - Start 15:50 Finish 18:30
Postcode _____ Proprietor Mammoth International Ltd

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

Regulation (EU) 853/2004 & Food Hygiene (Scotland) Regs 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 _____

A visit was made to the premises today to carry out the routine food hygiene & food standard inspection. The premises currently has an 'Eat Safe' Award, however there has been staffing changes in the kitchen recently, & there doesn't seem to be someone working in the kitchen who has achieved an intermediate food hygiene training certificate, or equivalent. Checks are to be carried out to clarify training levels of staff, & please contact me either on 01224 52 _____ or _____@aberdeencity.gov.uk once this information is sought. I have removed the Eat Safe certificate from the premises until this requirement of the Award is confirmed or reinstated. The following items were noted for your attention during the course of the inspection:

- ① Hand contact surfaces - such as fridge & freezer door handles - require more frequent cleaning, as they can be a route for cross

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 E.H.O



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VISIT REPORT

Name of Business Aberdeen Marriott Hotel Date
Address AL PAGE 1 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 [REDACTED]

contamination. You must ensure they are cleaned & disinfected, & maintained in a clean condition, so as not to present a risk of cross contamination (Reg 82, 2004, Annex II, Ch. 5, Para 1(a))
Timescale: Immediately.

- ② It was discussed during the inspection that raw veg & salad veg (tomatoes) can be prepared on brown chopping boards. Salad veg - once washed if required - should not be prepared on the same boards as unwashed raw vegetables. Once peeled & washed, vegetables grown in the soil should then be considered as ready to eat & can be prepared on the same boards as salad vegetables. Prior to peeling & washing, vegetables grown in the soil must be treated as 'dirty' as they can pose a risk of E. coli & must be prepared on separate (different coloured) boards to ready to eat salad vegetables (Reg 82, 2004, Article 5). Timescale: Immediately.

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Signature of Recipient

Signature of Inspector

Name and Title [Block Letters]

Designation EHO



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VISIT REPORT

Name of Business Aberdeen Marriott Hotel Date
Address Time - Start Finish
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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

- ③ Please forward a copy of the company's 2016 UK food Safety Policy & the premises Standard Operating Procedures to me at @aberdeencity.gov.uk at your earliest convenience, as I did not manage to read the entire document during the course of the inspection.
- ④ There were two containers of Ambroath Smokies in the freezer with no date information (date frozen / date to be used by) on the label. You must ensure all food on your premises is properly labelled to ensure it is not used beyond when it is safe to do so (Reg 82, 2004, Article 5). Immediate: Immediately.
- ⑤ There were packets of vacuum packed raw meat above prepared pork belly bites in the walk in freezer. You must ensure raw meat is stored below ready to eat products at all stages of processing on your premises (Reg 82, 2004, Article 5, Ch. 1X, 3).

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Signature
of Recipient

Signature
of Inspector

Name and Title
[Block Letters]

Designation

E.H.O.