

Dear Sir

**THE FOOD HYGIENE (ENGLAND) REGULATIONS 2006
REGULATION (EC) NO. 852/2004
FAST WOK, XXXX, HAMPSHIRE.**

Please find enclosed a report of my visit to the above premises on the 26th January 2011 for the purpose of carrying out an inspection under the above Regulations.

The report details the work you must do to comply with food law. Also included is a schedule of food safety recommendations. These are not legal requirements, but implementation of these recommendations will help to ensure you can produce safe food.

Please read this report carefully, and if you do not understand the action you are required to take, contact me promptly.

I am please to say that I noted a good improvement in the cleanliness of your premises and the food hygiene practises. It is good to see that you are following the advice of this department.

FOOD SAFETY LEGAL REQUIREMENTS

The following non-compliance was identified and discussed during the inspection. The non-compliance must be rectified as soon as possible and will be checked on the re-visit.

1. Disinfection

Several cloths were noted in the premises. Most were clean however I found one on the double sink which was dirty and had a foul smell. Dirty cloths contain germs, using these in your shop means that you are spreading germs around onto all the work surfaces that you wipe. You must ensure that you have clean cloths every day before you start work, at the end of service or after use with foods such as raw meats. All the used cloths must be cleaned and **disinfected**. This can be done by washing them in your washing machine on a high temperature or cleaning them in an anti bacterial soak. Alternatively you could use disposable towels.

(Regulation (EC) No 852/2004 Annex II Chapter V para 1a)

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2. Food safety management system.

I was please to see that you are using the Safer Food Better Business system (SFBB) developed by the Food Standards Agency as your food safety management system. I checked your pack and found that it had not been "ticked" for two days. Please

remember that the opening and closing checks must be done every day and you must record this by ticking the book.

It was noted at the time of the visit (7:00 pm) that large amounts of cooked chicken balls (chicken in batter) were being held at room temperature in the kitchen. Discussion revealed they had been cooked at 5.30pm and would be put in the refrigerator as soon as they cooled. I checked the foods which were cool enough to go into the refrigerator. As we discussed you must cool foods down as quickly as possible. Please refer to the leaflet – Take the risk out of Rice which I left at your premises and apply this principle to cooling all foods.

(Regulation (EC) No 852/2004 Article 5)

3. Over-clothing.

It was noted that you and your wife were not wearing overalls. Food Law states that every person working in a food handling area shall wear suitable, clean and where appropriate, protective clothing. Your overalls must be clean and should be changed regularly to maintain hygienic standards to protect the food from risk of contamination. Please note I have informed you of this issue on several occasions in the past.

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

4. Cleaning

All areas where food is prepared and stored must be clean and capable of being kept clean. This is so that pests are not attracted into your premises and the risk of food being contaminated by dirt is minimised.

(Regulation (EC) No 852/2004 Annex II, Chapter 1, V&V1)

The standards of cleaning in your premises were good however the following areas require your immediate attention.

- a) The container holding sugar, salt, etc.
- b) The door of the small fridge in the shop.
- c) The mould from the wall in the rear cupboard.
- d) Below the double sink.

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5. Repair

Food Law requires that food premises must be maintained in good repair and condition. Disrepair items were found on your premises that must be addressed.

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

- a) The plastic container used to hold washed equipment positioned on the sink unit was damaged and broken. Pieces of plastic from this damaged container could contaminate food and result in a food complaint. You should therefore remove any damaged equipment from use.
- b) The edges of the worktops adjacent to the sink unit are bare chip wood. These cannot be effectively clean. Please paint or cover them.
- c) A gap in the ceiling between the changes in level in the rear of the premises has been filled with timber however gaps remain around the timber. Please fill these gaps.

FOOD SAFETY RECOMMENDATIONS

The following recommendations are not legal requirements, but implementation of these recommendations will help to ensure food safety

6. Foods stored at room temperature.

Containers of food were stored on the stainless steel table in front of the cooking range. Some of these contain cooked chicken and beef. I recommend that you purchase ice packs, freeze them and place them under any containers of cooked foods.

If you consider any of the work detailed to be unreasonable, or if you consider there to be inaccuracies in the report, please contact me XXXXXX

I will revisit your premises after one month to check your compliance with the above items. I would like to make one visit to your premises and therefore expect all the above items to be addressed. If you feel you require more time or would like to discuss any of the above issues in more detail then please do not hesitate to contact me.