

Development Directorate

Environmental Health
The Killingworth Site
P.O. Box 113
Station Road
Killingworth
Newcastle upon Tyne
NE12 6WJ


Russell's Place
Building Adjacent To Rudyerd House
Benton Road
West Allotment
Newcastle Upon Tyne
NE27 OEP

Our Ref. 05/00022/MIXED
Date: 19/06/2007
This matter is being dealt with by:
Colin Smith
C.Smith2@northtyneside.gov.uk
Direct Line: (0191) 219 2684
Fax: (0191) 219 2457

Dear Sir,

**Re: Food Safety Act 1990
Food Hygiene (England) Regulations 2005
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Regulation (EC) No 853/2004 Hygiene Rules for Food of Animal Origin**

I refer to my visit to the above premises on 23rd May 2007. Matters arising from my inspection were discussed with yourself at the time of the visit.

You informed me that you have had no contact regarding training on safer food better business. I can confirm a letter was sent out on the 2nd January 2007 to the business address for an invite to a training seminar.

Furthermore I had concerns at the lack of ventilation in the kitchen, as hot food was the main produce made at the time of my visit. Note all food preparation and storage areas must have adequate ventilation either by natural or mechanical means. This is to reduce high humidity, room temperatures, cooking odours and airborne particles. (*Regulation (EC) 852/2004, Annex II, Chapter I, Para.5*)

The attached schedule detail works that require your attention.

Schedule A details the work needed to comply with the law. This work or work considered equally effective must be **completed within 28 days** unless otherwise specified in the schedule. Failure to comply with the requirements of Part A may result in further action by this Department to secure compliance.

Schedule B lists those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I do intend to revisit the premises to verify that matters detailed in Schedule A have been completed.

As discussed the new food hygiene regulations apply to your business and these took effect from 2006. The Regulations include for the first time a requirement for you to document how you manage food safety as explained below, however, most of the other detailed requirements are actually the same or very similar to before.

This letter also contains advice, options and useful tips to help you comply and manage food safety more effectively, some of this advice is linked to the Safer Food Better Business (SFBB) Catering pack which when properly applied may assist with compliance with your food safety management obligations

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000

Yours faithfully

Colin Smith
Environmental Health Officer

Schedule of Work

Re: Russell's Place

SCHEDULE A – Legal Requirements

1. During the inspection of your premises it became clear that you have not carried out the kind of logical but simple analysis of the food safety hazards present that is required by current food legislation, and 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. New regulations that apply from 1 January 2006 say that you must write down simple details of what you do to make sure that the food produced or sold at your premises is safe to eat.

In order to comply, you need to show some clearer evidence that you have thought about your business procedures and identified significant food safety hazards and are properly controlling them.

You must:

- Identify all the potential food safety hazards in your business and then think about and decide the points in the food operation at which things could actually go wrong.
- Decide which of these points are actually critical to making sure food is safe, and therefore must be properly controlled (e.g. the thorough cooking of foods which must not be eaten raw)
- Put in place procedures to stop these things going wrong (controls), and make sure that you/your staff always carry them out (e.g. cooking particular foods for a set time and temperature which is known to kill bacteria or ensuring that equipment has been cleaned and sanitized at proper and regular intervals)
- Provide some simple documentation to show how you have achieved the above *and* monitored the controls which are critical to making sure food is safe

From time to time, you must examine your food business to see if anything has changed which might need your control measures to change (e.g. new menu dishes may have new hazards and need new controls, or new equipment may require different thermostat settings).

This close examination of your food business operations is known as Food Safety Management; you may also see this as HACCP (hazard analysis and critical control points). It need not be complicated and the controls you put in place can be very simple. (*Regulation (EC) 853/2004 Article 5 paras 1 and 2*)

The controls which were not in place at the time of my visit were:

- The cleaning materials available on the premises did not generally include suitable food-safe sanitisers/disinfectants for effective cleaning of food contact surfaces and it appeared that the only suitable anti bacterial spray was being used on food surfaces.

- The hand washing facilities were not properly maintained.
- Cross-contamination risks were not being adequately controlled

These controls are essential and once these in place, you must check them routinely, and take any action that is necessary to make certain they are maintained. (*Regulation (EC) 852/2004 Article 5 paras 1 and 2*)

(Time scale 2 months to start putting together the HACCP procedures/ working on the Safer Food Better Business pack)

You may find the guidance issued by the Food Standards Agency, Safer Food Better Business (England) of assistance. The Safer Food Better Business catering pack can be downloaded from the Food Standards Agency website at www.foodstandards.gov.uk/foodindustry/hygiene/sfbb/.

Alternatively you can order a hard copy free of charge from the Agency by calling 0845 606 0667 or email foodstandards@ecgroup.uk.com.

The pack will help you to identify some of the hazards involved in your business. However, you should consider extending the pack with additional documentation, for example temperature monitoring and recording of cooking, cooling and hot held foods, food delivery temperature checks and cleaning schedules and records.

2. It was noted that the wash hand basin in the kitchen was not in regular use. Regular hand washing is important for personal cleanliness. All staff should be reminded of the need for this prior to starting or returning to work, and specifically:
 - (a) After using the toilet;
 - (b) After handling rubbish;
 - (c) After smoking;
 - (d) After taking a break;
 - (e) After handling raw food.
 - (f) Before handling open ready-to-eat foods.

(*Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1*)
3. The two sink and drainer units in the kitchen was both used to clean kitchen utensils. Either designate a sink for wash handling only or provide a wash hand basin in the kitchen which must be properly connected to the drainage system, and supplied with hot and cold, or appropriately mixed, running water, soap and hygienic means of drying hands. Staff should understand that it is for hand washing only. (*Regulation (EC) No 852/2004 Annex II Chapter I Para. 4*).
4. As discussed you must not dispose of waste cooking oil down the sink or drain or in your waste bin. This practice can create blockages, and provide the environment that can lead to pest infestations and increase in disease. You should contact a contractor who is properly authorised to take away used oil.

If you produce waste cooking oil as part of your catering business, (for example as a chip shop or other takeaway outlet or restaurant), then

you must ensure that it is stored properly, that none is allowed to spill and that it is collected by an authorised collector who will take your waste to an authorised site for recovery or disposal.

Waste cooking oil must not be poured down drains or sewers because this inevitably leads to blockages and odour or vermin problems and may also pollute watercourses leading to problems for wildlife. Such action could also result in potential prosecution. Nor should waste cooking oil be disposed of with the rest of the catering or kitchen waste because it may cause spillages leading to odour or pollution problems or waste contractors may refuse to remove it.

(Animal By-Products Regulation EC 1774/2002)

5. The temperature of the peace pudding stored in the front shop serving refrigerator cabinet was too high. These foods are likely to support the growth of food poisoning bacteria or the formation of toxins and must not be stored above 8°C. You must either adjust or service the refrigerator. If the refrigerator is not able to hold high risk foods at or below 8°C, it must be replaced. *(Food Hygiene (England) Regulations 2006 Schedule 4 para 2 (1))*
6. Staff members were seen handling open food and not wearing protective headwear. Food handlers must wear an appropriate head covering. *(Regulation (EC) No 853/2004 Annex II Chapter VIII Para.1)*

SCHEDULE B – Recommendations

7. There was no stock control system in operation at the premises. I recommend you introduce a system of date coding for high-risk foods to ensure stock is rotated and is not used beyond its shelf life.
8. The door in the main kitchen was left open for the purposes of ventilation affording easy access for flying insect pests. The doors should generally either be kept closed and an alternative means of ventilation provided or should be fitted with insect-proof screens which can easily be removed for cleaning. ~~If this door is a fire door,~~ the provision of insect screens may need to be discussed with the fire officer prior to fitting.
9. 'Black pudding' is defined as a ready to eat product. Therefore it should not be stored/displayed in the same place as raw products, such as sausage and bacon.
10. Details of food hygiene training completed by food handlers should be documented and left on the premises for the next inspection.
11. I recommend you use insulated containers for deliveries, to maintain the temperatures of hot/cold sandwiches and introduce a monitoring system by placing a thermometer in the insulated containers to visually check food before it is delivered.
12. I recommend eggs are stored in the refrigerator, below 8 °C
13. Remove the boxes from the W.C. lobby.

Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY

[REDACTED]
Russell's Place
Rudyard House
Benton Road
West Allotment
Newcastle Upon Tyne
NE27 0EP

Our Ref: HJB
Date: 30th January 2013
This matter is being dealt with by:
Hilary Brewer
Hilary.brewer@northtyneside.gov.uk
Direct Line: 0191 643 6650
Fax: 0191 643 2426

Dear [REDACTED]

**Food Safety Act 1990
Food Hygiene (England) Regulations 2006
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Re: Russell's Place, Rudyard House, Benton Road**

I write further to my visit on 30th January 2013. At the time of the visit it was established that the business was operating without hot water. You had taken some precautions such as ensuring the kettle was continually on to provide some level of hot water, and boiling pans on the hob to assist with cleaning and dish washing.

I note that you have tried to obtain the required part for the boiler and have placed an order for the part, with your plumber on standby to fit it on delivery.

However, in order to remain trading you are required to provide a more reliable and easily manageable supply of hot water with greater capacity than the current arrangements. As discussed, a Burco type boiler would be suitable in the short term. The boiler should preferably be situated near to the sink, although you should ensure that this can be done safely so that there is no risk of the water affecting the electrical connection. You can decant directly into the sink, and into a container to provide water to the wash hand basin.

If you are unable to provide a suitable supply of hot water as detailed above, you will be required to close either voluntarily or through a prohibition notice.

Although this is a suitable remedy in the short term, due to the potential likelihood of bacterial growth as a result of inadequate disinfection, it cannot be permitted indefinitely. I will make a visit on Monday 4th February 2013 to further assess the situation.

If you have any queries please contact me. The inspection report will be provided separately.

Yours sincerely

Hilary Brewer
Senior Environmental Health Officer

[Redacted]

[Redacted]

Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY

M [REDACTED]
Russell's Place
Rudyerd House
Benton Road
West Allotment
NEWCASTLE UPON TYNE
NE27 0EP

Our Ref: HJB
Date: 6th February 2013
This matter is being dealt with by:
Hilary Brewer
Hilary.brewer@northtyneside.gov.uk
Direct Line: 0191 643 6650
Fax: 0191 643 2426

Dear M [REDACTED]

**Food Safety Act 1990
Food Hygiene (England) Regulations 2006
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Re: Russell's Place, Rudyerd House, Benton Road**

I refer to my visit to the above premises on 30th January 2013, and subsequent visit and letter relating to the absence of hot water.

Matters arising from my inspection were discussed with you at the time of visit. The attached schedules detail works that require your attention.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the Food Standards Agency National Food Hygiene Rating website. The Food Hygiene Rating scheme helps consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements. The enclosed leaflet explains how ratings are calculated.

Schedule A details the work needed to comply with the law. This work or work considered equally effective must be completed within 28 days unless otherwise specified in the schedule. Failure to comply with the requirements of Part A may result in further action by this Department to secure compliance.

Schedule B lists those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I ask that you let me know what action you have taken in respect of the matters raised in Schedule A in this report by completing the attached reply form and returning it in the enclosed pre-paid envelope.

My next routine inspection of your premises will happen in approximately 18

months. I do not intend to revisit to check compliance with this letter. A copy will be kept on file and will be referred to during the next routine inspection.

The food hygiene rating for your business that will be published on the FSA National Food Hygiene Rating website (food.gov.uk/ratings) has been calculated from the risk assessment scores applied by the inspecting officer as set out below:

Criteria assessed	Officer risk score (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	15
Confidence in management/control procedures	5
Total	
FOOD HYGIENE RATING	2

A certificate and sticker showing your rating are enclosed. Please destroy the sticker and certificate showing your previous rating as only one rating – the most recent rating – should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008. Tampering with or misusing certificates or stickers with the intention to mislead the public or misrepresent the food business could also contravene trading standards law.

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Yours sincerely

Hilary Brewer
Senior Environmental Health Officer

Enc. E coli factsheet, Cleaning and disinfection leaflet, clean cloth leaflet.

Schedule A – Legal Requirements
Address: Russell's Place, Ruderd House, Benton Road

Confidence in management/control procedures:

No requirements made. Although boiler was broken, you had recorded this in the diary, had order a replacement part, and had provided pans of hot water in an attempt to provide constant hot water.

Compliance with food hygiene and safety procedures:

- 1) The sanitiser was being used in single application as a disinfection control for cross contamination for certain items of equipment and food preparation surfaces. Current Government guidance states that single use sanitiser is not sufficiently effective to ensure thorough disinfection to microbiologically safe standards.

Disinfection is should be a two stage process and should involve cleaning the surface with hot soapy water to remove visible dirt and grease, drying off and then applying the sanitiser in accordance with the manufacturer's instructions in order to disinfect the surface. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*

- 2) Containers of manufactured sauces, such as salad cream, and fresh pasta were being stored at room temperature in the kitchen. It is recommended that labels on products are always checked for the manufacturers storage information such as the need to refrigerate products once opened. *(Food Hygiene (England) Regulations 2006 Schedule 4 para 6)*

Compliance with structural requirements:

The matter of the absence of hot water due to the boiler breakdown has been addressed under separate cover.

- 3) The floor covering in front of the griddle was worn and damaged. This area of flooring should be suitably replaced to present a smooth impervious surface which is easy to clean. *(Regulation (EC) No 852/2004 Annex II Chapter II para 1 (a))*
- 4) The paint on the ceiling was flaking in place, which may result in contamination of food. The flaking paint should be removed in order to reduce the risk of the shedding of particles. *(Regulation (EC) No 852/2004 Annex II Chapter II para 1 (c))*
- 5) The following areas were not kept clean:
 - a) The underside of the extractor hood
 - b) The internal surfaces of the microwave
 - c) The underside of the shelf above the griddle.

These areas should be thoroughly cleaned, and maintained in a clean condition. *(Regulation (EC) No 852/2004 Annex II Chapter I para 1)*

- 6) The internal surfaces of the microwave were damaged, and created a dirt trap. The microwave should be suitably replaced. (*Regulation (EC) No 852/2004 Annex II Chapter V 1 (b)*)

Schedule B – Recommendations

- 1) I recommend that you implement a more formal stock rotation system that does not rely on memory, to ensure that food is used within its relevant shelf life.
- 2) You currently take temperatures of food being stored in the chiller but don't record it. I recommend that you write down the temperatures

Chief Executive's Office
Consumer Protection
Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY
www.northtyneside.gov.uk

CONFIRMATION OF ACTION TAKEN

Russell's Place
Rudyerd House
Benton Road

FAO Hilary Brewer

Item Number	Action Taken	Date
1.		
2.		
3.		
4.		
5.		
6.		

Signed:	
Print Name:	
Date:	

Public Protection Service
Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY

Mr P [REDACTED]
Big 'Phil'lers
Building Adjacent To
Rudyerd House
Benton Road
West Allotment
NEWCASTLE UPON TYNE
NE27 0EP

Our Ref: HJB
Date: 23rd May 2014
This matter is being dealt with by:
Hilary Brewer
Hilary.brewer@northtyneside.gov.uk
Direct Line: 0191 643 6650
Fax: 0191 643 2426

Dear Mr [REDACTED]

**Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Re: Big 'Phil'lers, Benton Road, West Allotment**

I refer to my visit to the above premises on 8th May 2014. I was accompanied during my inspection by [REDACTED], Environmental Health student.

Matters arising from my inspection were discussed with you at the time of visit. The attached schedules detail works that require your attention.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the Food Standards Agency National Food Hygiene Rating website. The Food Hygiene Rating Scheme helps consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements.

Schedule A details the work needed to comply with the law. This work or work considered equally effective must be completed within 28 days unless otherwise specified in the schedule. Failure to comply with the requirements of Part A may result in further action by this Department to secure compliance.

Schedule B lists those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

I ask that you let me know what action you have taken in respect of the matters raised in Schedule A in this report by completing the attached reply form and returning it in the enclosed pre-paid envelope.

My next routine inspection of your premises will happen in approximately 12 months. However I intend to revisit the premises to verify that matters detailed in Schedule A have been completed.

The food hygiene rating for your business that will be published on the FSA National Food Hygiene Rating website (food.gov.uk/ratings) has been calculated from the risk assessment scores applied by the inspecting officer as set out below:

Criteria assessed	Officer risk score (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	10
Confidence in management/control procedures	5
Total	30
FOOD HYGIENE RATING	2

- If you consider that the rating given is unjust, you may appeal this with the local authority lead officer for food or in his/her absence, by the designated deputy.
- A weblink to information on the scheme including template forms for lodging an appeal or 'right to reply' is available at food.gov.uk/ratings. A paper copy will be provided on request.

A window sticker bearing your food hygiene rating is enclosed. I would encourage you to display this in a prominent position in your premises so that it is clearly visible to the public.

Please destroy the sticker and certificate showing your previous rating as only one rating – the most recent rating – should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008. Tampering with or misusing certificates or stickers with the intention to mislead the public or misrepresent the food business could also contravene trading standards law.

Stickers remain the property of the local authority and all rights are reserved.

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Yours sincerely

Schedule A – Legal Requirements

Address: Big 'Phil'lers, Buidling Adjacent to Rudyerd House, Benton Road

Confidence in management/control procedures:

- 1) Although the Safer Food Better Business pack was implemented in the previous business, you need to review the safe methods and the controls to ensure they still accurately reflect current practice, including any changes in processes or methods you have made. The safe methods should also cover any delivery or outside catering activities undertaken. *(Regulation (EC) 852/2004 Article 5)*

Compliance with food hygiene and safety procedures:

- 2) Although you had designated a separate area for raw food preparation, it was observed that during the washing up process, clean dishes and utensils were placed on the raw preparation bench following drying. This present a risk of cross contamination. You should organise the structure and processes in the kitchen to ensure that the raw preparation area is used solely for this purpose at all times in order to reduce the risk of contamination. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*
- 3) You should ensure that you have separate cloths for cleaning the raw preparation area and that these are identifiable from other cloths. The easiest practical method to achieve this is by colour coding. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*
- 4) Stuffing was being made by adding boiling water to the stuffing mix. However the manufacturer's instructions require the product to be cooked in order to ensure the product is safe to eat. You should refer to the instructions on the packet for cooking directions. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*
- 5) Several of the chopping boards were badly scored and could no longer be effectivel cleaned. They should be discarded and suitably replaced. *(Regulation (EC) No 852/2004 Annex II Chapter V para 1 (b))*

Compliance with structural requirements:

- 6) The temperature of the hot water serving the wash hand basin was excessive in that it could not be practically used for hand washing. You should ensure that a thermostat is attached to the pipe prior to the wash hand basin so the temperature can be adjusted. Alternatively, the thermostat to the boiler should be adjusted. *(Regulation (EC) No 852/2004 Annex II Chapter 1 para 4)*
- 7) The paint on the ceiling was flaking in areas. The flaking should be scraped away, and the areas repainted in order to present a smooth surface which does not shed particles. *(Regulation (EC) No 852/2004 Annex II Chapter II para 1 (c))*

Hilary Brewer
Senior Environmental Health Officer

Enc. E coli factsheet, Cleaning and disinfection leaflet, clean cloth leaflet.

Public Protection Service
Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY
www.northtyneside.gov.uk

CONFIRMATION OF ACTION TAKEN

Big 'Phil'lers
Building Adj Rudyerd House
Benton Road

FAO Hilary Brewer

Item Number	Action Taken	Date
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		

- 8) The following areas were not kept clean:
- a) The internal surfaces of the larder fridge
 - b) The floor, in particular below and behind equipment
 - c) Hand contact surfaces including tap heads, fridge door handles and the underside of the soap dispenser
 - d) The blade of the bench mounted tin opener

These areas should be thoroughly cleaned, and maintained in a clean condition. *(Regulation (EC) No 852/2004 Annex II Chapter I para 1)*

- 9) The pin board was situated above a food preparation area, creating the potential risk of physical contamination of the food. You should move the pin board to an area away from food preparation. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*

Other legal requirements:

- 10) The premise is not correctly registered with this authority. The premise must be registered, and any significant changes to activity or any closures of the food business must also be notified to this department. I enclose an application form which you should complete and return to this department. *(Regulation (EC) No 852/2004 Article 6 Paras 1 and 2).*
- 11) You were removing pies from their original packaging for display for sale. However, this loses any traceability on the product. You should ensure that any use by date, and instructions such as changes to that once the packet has been opened, should be recorded or kept in order that the products are not sold after their shelf life.

Schedule B – Recommendations

- 1) Fresh shell eggs were being stored at room temperature. Current Government advice is that eggs being stored prior to use in other dishes in catering premises should be kept under refrigeration. [This is to allow an important extra margin for safety towards the end of the eggs natural storage life at ambient temperature.]

Item Number	Action Taken	Date
9.		
10.		
11.		

Signed:	
Print Name:	
Date:	

FOOD PREMISES HYGIENE INSPECTION RECORD

Trading Name:	Big Phil's		Property Ref:	
Address:	Building 1015 Rudyard House Barton Rd. West Allerton		Premises Use:	
FBO:			Tel No(s):	[REDACTED]
Additional Addresses			E Mail:	
			Trading Periods:	7.00 - 2.00
Registered Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Date: returned 21.06.12	Home/Primary Authority:	NTC	
Approved: Yes <input type="checkbox"/> No <input type="checkbox"/>	Approval No: Approved for:			
Type of Food Activity	Sandwich bar	Activities at time of Visit	Cooking, serving etc.	

Scale of Business:	
No Covers: Distribution: Customer Base: Supply to other business:	Deliveries O/C has van

Food products:		E	N/E
List Main:	Menu attached: <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> O'fast + hot sandwiches 1 hot dish of the day (chicken curry, lasagne, etc) cold sandwiches. Cold buffets.		

Details of food processes/equipment		E	N/E
<input checked="" type="checkbox"/> Cooked to order <input type="checkbox"/> Pre-cooking <input type="checkbox"/> Cook/Chill <input type="checkbox"/> Cook/Freeze <input type="checkbox"/> Chill/Cook <input type="checkbox"/> Freeze/Cook <input type="checkbox"/> Hot holding <input type="checkbox"/> Re-heating <input type="checkbox"/> Microwaving <input type="checkbox"/> Vac-packing <input type="checkbox"/> Prep raw meat <input type="checkbox"/> Raw egg products <input type="checkbox"/> Prep of Chill RTE <input type="checkbox"/> Wrapped high risk <input type="checkbox"/> Low risk <input type="checkbox"/> Food slicer <input type="checkbox"/> Scales <input type="checkbox"/> Mincer <input type="checkbox"/> Other complex equipment <input type="checkbox"/> Special equipment or processes eg. Tandoori oven, Doner grill etc.....			
pies (reheat) eggs mince pies burgers.			bacon sausage beans tomatoes, hash brown, lasagne etc.

Main Suppliers	E	N/E	Goods Supplied	Frequency
Roxbury butchers			sausages	
Lawrie's			dry bread	
Phosworth (Durham)			meat	
[REDACTED]			F+U + eggs	
[REDACTED]			Frozen chicken bones	
[REDACTED]			[REDACTED]	
[REDACTED]			[REDACTED]	
[REDACTED]			[REDACTED]	
[REDACTED]			[REDACTED]	
[REDACTED]			[REDACTED]	

Premises Plan	No. of Floors:	1	Remote Storage:	0
---------------	----------------	---	-----------------	---

AS previous

- | | | | | |
|----------------------------|---------------------|-------------------------|--------------|-------------|
| KEY - whb- wash hand basin | F - fridge | V - extract ventilation | G with arrow | - Goods in |
| RMA - raw meat prep area | FF - Fridge freezer | B - Bin/waste storage | S with arrow | - Goods out |
| PB - prep benches | CF - Chest freezer | C - Cooking Equipment | S | - Sink |



North Tyneside Council

Working in partnership with
CAPITA SYMONDS

Public Protection Services, Environmental Health
Quadrant East - 1st Floor, The Silverlink North
Cobalt Business Park, North Tyneside, NE27 0BY

Telephone: (0191) 643 6653

Fax: (0191) 643 2426

www.northtyneside.gov.uk

**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY /
INSPECTION FOOD HYGIENE (ENGLAND) REGULATIONS 2006 /
HEALTH & SAFETY AT WORK ETC**

Name and address of premises

SEA 'PHIL' LEE'S
AND CHRIS BULLOCK
NORTH TYNESIDE

Food business operator

[REDACTED]

Person(s) seen

[REDACTED]

Types of premises

SEAFOOD RESTAURANT

Scope inspection

Full

Records examined

SF 33

Details of samples procured

Nil

SUMMARY OF ACTION TO BE TAKEN BY NORTH TYNESIDE COUNCIL

- ☐ Non - standards satisfactory
☐ Improvement notice
☐ See attached schedule

- ☐ Prohibition notice
☒ Follow up letter
☐ Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

- SF 33
- Sanitation
- Temp control
- CROSS CONTAMINATION

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. **THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.**

Signed by: [Signature]

Name in block capitals: [REDACTED]

Designation: [REDACTED]

Telephone No: 643 6653

Date: 08/05/14

Received by: [REDACTED]

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

643 6653

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Trading Name:	
Address:	

Date of Inspection:	08/05/14	Signature of Inspector:	H. Oren
Duration of visit:	From: To:	Person Interviewed and position:	
Reason for visit:	<u>Programmed</u>	Business/FBO Change	New Business
Type of Intervention	<u>Full</u>	Partial	Audit
Scope of Intervention	New FBO in process of taking over. Being trained by former FBO. Full risk.		

Significant Findings:	<p>██████████ in risk (checking up plates on raw meat prep area).</p> <p>██████████ good, except ventilation inadequate.</p>
-----------------------	------------------------------------------------------------------------------------------------------------------------------

Recommended NEXT intervention	
<input checked="" type="checkbox"/> Full Inspection <input type="checkbox"/> Partial Inspection <input type="checkbox"/> Audit <input type="checkbox"/> AES <input type="checkbox"/> SFBBC	<input type="checkbox"/> Other Official Control Intervention - suggest which -
<input type="checkbox"/> Non Official Control Intervention - suggest which -	
Where a partial inspection/audit/other intervention is suggested - state reasons why and focus for next visit:	

Actions Taken:				Future Actions:			
Ceased Trading 011	No Action 010	HEPN 047		Revisit 005			
Written Report 034	Advice 027	Voluntary Closure 048		Sampling 036			
Simple Caution 031	HIN 045	Seizure/Detention/Surrender 056		Samples Taken 035			
Informal Letter 044	Voluntary Surrender 254	Formal Warning 030		Other			
Verbal Warning 028	No access 022						

Risk Factor Analysis							
Potential Hazard	30	Processes	0	At Risk	5	Vulnerable Group	0
Food Hygiene/Safety	15	Structure	10	Management	5	Significance of Risk	5
Change Down in Category	Y/N	Signed by:		Total	65	Cat	C
Included		Excluded		Included and private		Exempt and Private	
FH Rating	5	4	3	2	1	Zero	

Summarise reasons for FHR Awarded
<ul style="list-style-type: none"> - Issues for X cant running up on raw bench. - Flaking paint on ceiling. - Lack of understanding of X cant. - New FBO - ██████████ noise implemented when other FBO leaves

Date Report Sent:	23/05/14	Database entry date:	23/05/14
-------------------	----------	----------------------	----------

Staff Training:	C	N/C	Compliance:	Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A
Employee:	Role:	Date:	Training Received/Comments:	Certs/Records: <input type="checkbox"/> Y <input type="checkbox"/> N
[REDACTED]	hbo		needs training 'high food'	
[REDACTED]				

First Language Training need:

Are foods directly Imported POA: Non POA Evidence of illegal import	<input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N	Importer details:
Traceability and Recall procedures	C	N/C
Documents (In/Out) Recall Withdrawal	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A	

Processes

Receipt of foodstuffs	C	N/C	Compliance:	Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Date Codes Temperature Physical	Dates Temp. (Chilled) Packaging			
Storage of Foodstuffs	C	N/C	Compliance:	Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Contamination X/C Separation Method Stock Rotation Temperature Control	Raw on bottom of fridge Some attempt at dates but often reliant on memory food covered			
Preparation	C	N/C	Compliance:	Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Time/temperature X/C Separation (physical separation, clean area, temporary clean area), Raw/RTE, Contamination De-frost method(s), Dual Use of complex equipment	using gloves instead of hand washing as hot water not Defrost in fridge at N. Have raw prep area - used to put clean dishes on			
Cooking	C	N/C	Compliance:	Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Time/temperature Visual Checks Temperature Checks	griddle - bacon, sausage, egg, mushrooms. pan on hob - burger oven - lasagne etc. visual checks			

Cooling	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Time/temperature Visual Checks Temperature Checks	Don't take special over to monitor may cool bacon / sausage as next day (certain on bench)		
Reheating	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Time/temperature Method Reheating only once	griddle - bacon / sausage visual + time / temp.		
Hot Holding	C	N/C	Compliance: Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Method Time/temperature	Bacon, Sausage, mushroom, beans, toms. Rely on hot food into hot bin main, 64°C.		
Service/Display	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control (+ exemptions) Stock Rotation X/C (safe practices, separation in display, dedicated display and serving equipment, separate tills)	Bagged in kitchen + passed through to staff member front of house to handle sale.		
Transportation	C	N/C	Compliance: Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control X/C and Contamination	Plus van. Not doing carrying yet as just taking over. Will do in future.		
Other Processes	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input checked="" type="checkbox"/>
e.g. Vac Packing Outside Catering Low Temp Cooking	See above		
Allergen Control	C	<u>N/C</u>	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Allergenic Ingredients Customer information Emergency procedures X/Contamination Staff training	concentrating on X cont which will control some of these issues		
Staff Hygiene	C	N/C	Compliance: Y <input checked="" type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Changing Facilities Protective Clothing Hand washing Waterproof Dressing Fitness to Work Jewellery	72 h ✓ overall ✓		

Cleaning /Disinfection	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>					
Facilities for washing food and equipment (sinks) Cleaning Chemicals:- <ul style="list-style-type: none"> • EN compliant Y/N • Dilution • Contact time Cleaning Cloths:- <ul style="list-style-type: none"> • Single use • Method of disinfection Cleaning instructions:- <ul style="list-style-type: none"> • 2 stage clean/disinfect 	<i>Dettol - pre diluted.</i> <i>washer - hot</i> <i>2 stage</i>							
Hand Washing Facilities	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>		WC's	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Location/Condition	Hot/Cold	Soap	Towel	Used	Male	Female Customers		
	✓ hot	AD	blue roll	✓		1 for staff		
Pest Control	C <input type="checkbox"/> N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>			Waste	C	N/C	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Contractor/Own Checks	<i>pest pro.</i>				Refuse Contractor	<i>Premier</i>		
Last Visit	<i>2 weeks</i>				Waste Oil Contractor	<i>Arrow</i>		
EFK & Screens	<i>door open + screen open</i>				Frequency of Collection			
Pest Activity	<i>nil</i>				Refuse Storage area			
Structure and Layout	C	N/C <input type="checkbox"/>	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>					
Process Flow Adequate space Finishes Ventilation Lighting Drainage (incl. interception oils and fats) Water Supply Maintenance	<i>Good Plan but not adhered to by all staff.</i> <i>ventilation poor + door left open.</i>							
Other Matters:	C	<u>N/C</u>	Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>					
Calibration/Disinfection of thermometers In-House Audits Complaint Records Sampling								

Article 5 Food Safety Management

C N/C

System Used:	HACCP	SFBB	Hazard Awareness & Pre-Requisites only	Other
Hazard Awareness & Pre-Requisites only				
Criteria	Compliance Y N P N/A	Comments		
Knowledge of hazards	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Safe handling of food	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Pest Control	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Instruction of Staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Structure and Equipment	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Health & Personal Hygiene	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Monitoring	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Records/Corrective Action	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Guides to good practice	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			

SFBB		
Criteria	Compliance Y N P N/A	Comments
Cross Contamination	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<p>SFBB done by former fbo.</p> <p>new fbo may need new pack</p>
Cleaning	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Chilling	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cooking/Preparation	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Care Home Supplement	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	
Distribution	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/>	
Opening Checks	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Closing Checks	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Extra Checks	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Staff Training	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Suppliers List	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cleaning Schedule	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Diary	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

Criteria	Circle applicable				Score
	All	Most	Some	None	
Documented Safe Methods for all 'C'					
Safe Methods reflect business needs					
Safe Methods followed in Practice					
Monitoring Checks appropriate					
Checks carried out and recorded in Diary					
4 weekly reviews completed					
Staff and Management Trained					

HACCP		Copy of HACCP documents retained	<input type="checkbox"/> Y <input type="checkbox"/> N
General			
HACCP team Information sources HACCP plans Description of products Process flow diagram			
Criteria	Compliance Y N P N/A	Comments	
Hazard Identification: Micro Chemical Physical Severity and Occurrence X – Contaminated Raw/RTE	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
CCP's Identified: List CCP's How were the CCPs identified?	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Critical Limits established: Critical limits appropriate CL's known by staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Monitoring procedures in place: Responsible persons Instructions Frequency of checks Implemented	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Corrective Actions established: Responsible person Actions appropriate Unacceptable products	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Verification procedures in place: Responsible person Procedure Details Frequency	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Documentation: HACCP procedures (ESP – Separation, cleaning disinfection, personal hygiene) Records established and maintained Staff Instructions HACCP training	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Procedure for review in place: Regular and after Changes Date of last review	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		

NOTES

Row - port, burger, back

- turn up in row area - washing up,
caring flaking.

under fridge - nkc

Soap dispenser nkc ^{key}

bin open nkc

removing packs from pies - not traceability

nkc - eggs

tongs - 1 split

scored ~~table~~ ~~boards~~
gloves?

Seg clock

using whiskered for cleaning

sources

sitting - needs nkc

pinboard

Internal Monitoring Assessments:

Date:

PEHO:

MONFSU12:

YES/NO

Public Protection Service
Environmental Health
Quadrant East - 1st Floor
Silverlink North
Cobalt Business Park
North Tyneside
NE27 0BY

Mr [REDACTED]
Big Phil's
Building Adjacent To
Rudyerd House
Benton Road
West Allotment
Newcastle upon Tyne
NE27 0DN

Our Ref: HJB
Date: 18th August 2014
This matter is being dealt with by:
Hilary Brewer
Hilary.brewer@northtyneside.gov.uk
Direct Line: 0191 643 6650
Fax: 0191 643 2426

Dear [REDACTED]

**Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Re: Big Phil's, Benton Road, West Allotment**

I refer to my visit to the above premises on 8th August 2014. This was at your request for a revisit to re-rate the business following the original inspection.

The following items still require your attention:

- Takeaway containers had been placed on top of the raw bacon package, creating the risk of cross contamination.
- The pin board was being used for a limited number of items. This has already been brought to your attention as a potential for physical contamination of food.
- You should establish proper controls for the delivery activities, for instance limit the number of deliveries/distance, or place the food in hot or cold bags. These should be documented in your Safer Food pack.
- It is recommended that temperatures of foods such as the quiche and roast meats are taken at the end of cooking, and should be recorded.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the Food Standards Agency National Food Hygiene Rating website. The Food Hygiene Rating Scheme helps consumers choose where to eat out or shop for food by giving them information about the hygiene standards in food outlets at the time they are inspected to check compliance with legal requirements.

The food hygiene rating for your business that will be published on the FSA National Food Hygiene Rating website (food.gov.uk/ratings) has been calculated from the risk assessment scores applied by the inspecting officer as set out below:

Criteria assessed	Officer risk score (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5
Confidence in management/control procedures	5
Total	20
FOOD HYGIENE RATING	4

- If you consider that the rating given is unjust, you may appeal this with the local authority lead officer for food or in his/her absence, by the designated deputy.
- A weblink to information on the scheme including ~~template~~ forms for lodging an appeal or 'right to reply' is available at food.gov.uk/ratings. A paper copy will be provided on request.

A window sticker bearing your food hygiene rating is enclosed. I would encourage you to display this in a prominent position in your premises so that it is clearly visible to the public.

Please destroy the sticker and certificate showing your previous rating as only one rating – the most recent rating – should be displayed. To continue to display a previous rating may constitute an offence under the Consumer Protection from Unfair Trading Regulations 2008. Tampering with or misusing certificates or stickers with the intention to mislead the public or misrepresent the food business could also contravene trading standards law.

Stickers remain the property of the local authority and all rights are reserved.

Should you wish to discuss this letter or need any further information or advice, please contact me on the above telephone number.

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

Yours sincerely

Hilary Brewer
Senior Environmental Health Officer



North Tyneside Council

Working in partnership with

CAPITA

Public Protection Services, Environmental Health
Quadrant East - 1st Floor, The Silverlink North
Cobalt Business Park, North Tyneside, NE27 0BY

Telephone: (0191) 643 6100

Fax: (0191) 643 2426

www.northtyneside.gov.uk

14/00141/FOOD

**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY INSPECTION /
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
THE HEALTH AND SAFETY AT WORK ETC ACT 1972**

Name and address of premises

Big Phillips
Benton Rd
NE27 0DN

Types of premises

Take away / cafe

Records examined

Food business operator

Person(s) seen

As above

Scope inspection

Sampling visit study ST

Details of samples procured

As below

SUMMARY OF ACTION TO BE TAKEN BY NORTH TYNESIDE COUNCIL

- ☐ Non - standards satisfactory
☐ Improvement notice
☐ See attached schedule

- ☐ Prohibition notice
☒ Follow up letter
☐ Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

1x sample chicken tikka filling
1x " " mayo
1x " cheese samosa
1x " stuffing

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. **THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.**

Signed by:

Caroline Macgregor

Name in block capitals: CAROLINE MACGREGOR

Designation:

Food Technician

Telephone No: 0191 643 6665

Date:

26.1.16

Received by:

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.



North Tyneside Council

Working in partnership with

CAPITA

Public Protection Services, Environmental Health
Quadrant East - 1st Floor, The Silverlink North
Cobalt Business Park, North Tyneside, NE27 0BY

Telephone: (0191) 643 6100

Fax: (0191) 643 2426

www.northtyneside.gov.uk

**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY INSPECTION /
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
THE HEALTH AND SAFETY AT WORK ETC ACT 1972**

Name and address of premises

Big Puddles
West Allotment
NE27 0DN

Types of premises

Sandwich Shop

Records examined

Sfbb, temp Monitoring

Food business operator

Phil Harrison - Rowe

Person(s) seen

Phil Harrison - Rowe

Scope inspection

Food hygiene

Details of samples procured

None.

SUMMARY OF ACTION TO BE TAKEN BY NORTH TYNESIDE COUNCIL

- ☐ Non - standards satisfactory
☐ Improvement notice
☐ See attached schedule

- ☐ Prohibition notice
☐ Follow up letter
☐ Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

Premise requires a deep clean, standard of
cleaning very poor especially under equipment
and worktops

Revisit to be carried out in 1 week

Other contraventions will be on letter

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. **THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.**

Signed by: M. McGowan

Name in block capitals: MARTIN MCGOWAN

Designation: EHO

Telephone No: 0191 643 6512


Date: 16/02/

Received by:

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

FOOD PREMISES HYGIENE INSPECTION RECORD

Trading Name:	Big 'Phil'lers	Property Ref:	14/00141/FOOD
Address:	Building Adjacent To Rudyerd House Benton Road West Allotment NEWCASTLE UPON TYNE NE27 0DN	Premises Use:	Sandwich Shop
		Tel No(s):	Phone 0191 218 0098
FBO:		E Mail:	
Additional Addresses		Trading Periods:	9am - 2pm Now open Sundays
Registered Yes <input type="checkbox"/> No <input type="checkbox"/>	Date: 16/02/2016	Home/Primary Authority:	
Approved: Yes <input type="checkbox"/> No <input type="checkbox"/>	Approval No: Approved for:		
Type of Food Activity	Sandwich Shop.	Activities at time of Visit	

Scale of Business:	
No Covers: Distribution: Customer Base: Supply to other business:	>20 Local Area No supply to other businesses


Food products:		<input type="checkbox"/> E <input type="checkbox"/> N/E
List Main:	Menu attached: <input type="checkbox"/> Y <input type="checkbox"/> N <div style="margin-left: 100px;"> Still the same menu <ul style="list-style-type: none"> - burgers - Sandwiches (Hot + cold) - Hot Meals </div>	

Details of food processes/equipment	<input type="checkbox"/> E <input type="checkbox"/> N/E
<p> <input type="checkbox"/> Cooked to order <input type="checkbox"/> Pre-cooking <input type="checkbox"/> Cook/Chill <input type="checkbox"/> Cook/Freeze <input type="checkbox"/> Chill/Cook <input type="checkbox"/> Freeze/Cook <input type="checkbox"/> Hot holding <input type="checkbox"/> Re-heating <input type="checkbox"/> Microwaving <input type="checkbox"/> Vac-packing <input type="checkbox"/> Prep raw meat <input type="checkbox"/> Raw egg products <input type="checkbox"/> Prep of Chill RTE <input type="checkbox"/> Wrapped high risk <input checked="" type="checkbox"/> Low risk <input type="checkbox"/> Food slicer <input type="checkbox"/> Scales <input type="checkbox"/> Mincer <input type="checkbox"/> Other complex equipment <input type="checkbox"/> Special equipment or processes eg. Tandoori oven, Doner grill etc..... </p> <p style="margin-top: 20px;"> manufactured a sleeve to put over raw prep area </p> <p style="margin-top: 20px;"> cooking pork shoulders, cool for couple hours on table with sleeve and then transferred into fridge, cut by hand next day. </p>	

Main Suppliers	<input type="checkbox"/> E <input type="checkbox"/> N/E	Goods Supplied	Frequency
Same Suppliers as last inspection			

Premises Plan	No. of Floors:		Remote Storage:	
---------------	----------------	--	-----------------	--

KEY - whb- wash hand basin	F - fridge	V - extract ventilation	G with arrow	- Goods in
RMA - raw meat prep area	FF - Fridge freezer	B - Bin/waste storage	S with arrow	- Goods out
PB - prep benches	CF - Chest freezer	C - Cooking Equipment	S	- Sink

Trading Name:		Big 'Phil'lers					
Address:		Building Adjacent To Rudyerd House Benton Road West Allotment NEWCASTLE UPON TYNE NE27 0DN					
Date of Inspection:		16/02/2016		Signature of Inspector:		M.M	
Duration of visit:		From: To: AM		Person Interviewed and position:		[REDACTED]	
Reason for visit:		<input checked="" type="checkbox"/> Programmed		<input type="checkbox"/> Business/FBO Change		<input type="checkbox"/> New Business <input type="checkbox"/> Complaint	
Type of Intervention		<input checked="" type="checkbox"/> Full		<input type="checkbox"/> Partial		<input type="checkbox"/> Audit	
Scope of Intervention		food hygiene					
Significant Findings: 		Requires a major deep clean Paperwork discontinued Structural issues					
Recommended NEXT intervention							
<input checked="" type="checkbox"/> Full Inspection <input type="checkbox"/> Partial Inspection <input type="checkbox"/> Audit <input type="checkbox"/> AES <input type="checkbox"/> SFBBC							
<input type="checkbox"/> Other Official Control Intervention –suggest which -				<input type="checkbox"/> Non Official Control Intervention –suggest which -			
Where a partial inspection/audit/other intervention is suggested – state reasons why and focus for next visit:							
Actions Taken:							
Ceased Trading 011	No Action 010	HEPN 047		Revisit 005			
Written Report 034	Advice 027	Voluntary Closure 048		Sampling 036			
Simple Caution 031	HIN 045	Seizure/Detention/Surrender 056		Samples Taken 035			
Informal Letter 044	Voluntary Surrender 254	Formal Warning 030		Other			
Verbal Warning 028	No access 022						
Risk Factor Analysis							
Potential Hazard	30	Processes	0	At Risk	5	Vulnerable Group	0
Food Hygiene/Safety	10	Structure	20	Management	10	Significance of Risk	0
Change Down in Category	Y/N	Signed by: M.M	Total		75	Cat	B
Included	<input checked="" type="checkbox"/>	Excluded	<input type="checkbox"/>	Included and private	<input type="checkbox"/>	Exempt and Private	<input type="checkbox"/>
FH Rating	5	4	3	2	1	Zero	
Summarise reasons for FHR Awarded							
See above.							
Date Report Sent:				Database entry date:			

Cooling	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Time/temperature Visual Checks Temperature Checks	"stated a couple of hours"	
Reheating	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Time/temperature Method Reheating only once		
Hot Holding	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Method Time/temperature	curry sauce kept hot throughout the day. HOT hld. > mince and dumplings above 70°C	
Service/Display	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control (+ exemptions) Stock Rotation X/C (safe practices, separation in display, dedicated display and serving equipment, separate tills)		
Transportation	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control X/C and Contamination	Deliveries "Part of Just eat"	
Other Processes	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
e.g. Vac Packing Outside Catering Low Temp Cooking		
Allergen Control	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Allergenic Ingredients Customer information Emergency procedures X/Contamination Staff training		
Staff Hygiene	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Changing Facilities Protective Clothing Hand washing Waterproof Dressing Fitness to Work Jewellery	chef blacks.	

Cleaning /Disinfection		<input type="checkbox"/> C <input type="checkbox"/> N/C		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Facilities for washing food and equipment (sinks) Cleaning Chemicals:- <ul style="list-style-type: none"> • EN compliant Y/N • Dilution • Contact time Cleaning Cloths:- <ul style="list-style-type: none"> • Single use • Method of disinfection Cleaning instructions:- <ul style="list-style-type: none"> • 2 stage clean/disinfect 		<i>Washing up liquid</i> <i>Small amount of domestic anti bac.</i>			
Hand Washing Facilities		<input type="checkbox"/> C <input type="checkbox"/> N/C		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Location/Condition		Hot/Cold	Soap	Towel	Used
					Male Female Customers
Pest Control		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Contractor/Own Checks				Waste	
Last Visit				Refuse Contractor	
EFK & Screens				Waste Oil Contractor	
Pest Activity				Frequency of Collection	
				Refuse Storage area	
Structure and Layout		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Process Flow Adequate space Finishes Ventilation Lighting Drainage (incl. interception oils and fats) Water Supply Maintenance					
Other Matters:		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Calibration/Disinfection of thermometers In-House Audits Complaint Records Sampling					

Criteria	Circle applicable				Score
	All	Most	Some	None	
Documented Safe Methods for all 'C'					
Safe Methods reflect business needs					
Safe Methods followed in Practice					
Monitoring Checks appropriate					
Checks carried out and recorded in Diary					
4 weekly reviews completed					
Staff and Management Trained					

HACCP		Copy of HACCP documents retained	<input type="checkbox"/> Y <input type="checkbox"/> N
General			
HACCP team Information sources HACCP plans Description of products Process flow diagram			
Criteria	Compliance Y N P N/A	Comments	
Hazard Identification: Micro Chemical Physical Severity and Occurrence X – Contaminated Raw/RTE	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
CCP's Identified: List CCP's How were the CCPs identified?	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Critical Limits established: Critical limits appropriate CL's known by staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Monitoring procedures in place: Responsible persons Instructions Frequency of checks Implemented	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Corrective Actions established: Responsible person Actions appropriate Unacceptable products	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Verification procedures in place: Responsible person Procedure Details Frequency	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Documentation: HACCP procedures (ESP – Separation, cleaning disinfection, personal hygiene) Records established and maintained Staff Instructions HACCP training	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Procedure for review in place: Regular and after Changes Date of last review	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		

Article 5 Food Safety Management

☐ C ☐ N/C

System Used:	HACCP		SFBB		Hazard Awareness & Pre-Requisites only		Other	
--------------	-------	--	------	--	----------------------------------------	--	-------	--

Hazard Awareness & Pre-Requisites only

Criteria	Compliance Y N P N/A	Comments
Knowledge of hazards	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Safe handling of food	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Pest Control	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Instruction of Staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Structure and Equipment	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Health & Personal Hygiene	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Monitoring	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Records/Corrective Action	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Guides to good practice	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

SFBB

Criteria	Compliance Y N P N/A	Comments
Cross Contamination	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cleaning	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Chilling	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cooking/Preparation	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Care Home Supplement	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Distribution	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Opening Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Closing Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Extra Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Staff Training	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Suppliers List	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cleaning Schedule	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Diary	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

NOTES

- ✓ ✱ clean interior of Hoover fridge.
- ✓ ✱ lids on bin
- ✓ ✱ food debris behind equipment and under worktops
- ✓ ✱ Door ajar held open with oil drum.
- ✓ ✱ No paper towels at whb
- ✓ ✱ Kitchen requires a deep. clean.
- ✱ last temp records 11/1/2016 → cold food temps
 - randomly recording → hot holding
 - cooked
 - chilled food
 - fridges
- ✓ ✱ build up of grease on light fittings.
- ✓ ✱ last Diary entry WC → 8/2/2016
 - completed
 - D Skillion
- ✓ ✱ review chopping boards and replace scratched Boards
- ✓ ✱ large build up of grease around extraction hood
- ✓ ✱ grease staining above griddle.
- ✓ ✱ raw meat only Blizzard fridge door seal split
- ✓ ✱ food debris on Hotpoint door seal fridge + clean interior ~~and~~ liquid pooling at side shelf.
- ✓ ✱ build up of cobweb in at high levels of toilet lobby
- ✓ ✱ toilet ventilation not working
- ✓ ✱ Replace small brown chopping board.

Internal Monitoring Assessments:

Date:

PEHO:

MONFSU12:

YES/NO

Report on Food Standards Inspection

Trading Name Big 'Phili'ers		Address Building Adjacent To Rudyerd House Benton Road West Allotment NEWCASTLE UPON TYNE NE27 0DN	
Inspection Date	Date Due	Visit type	FDS TI

Risk Factor Analysis			
Potential Risk	Business Activities	Ease of Compliance	
Customers at Risk	Level of Compliance	Confidence in Management/System	
TOTAL SCORE		CATEGORY	0-45 C : 46-100 B : 101-180 A

Actions Taken				Future Actions			
Advice	027	No Action	010	Revisit	005		
Informal Letter	044	Formal Notice - Food	045	Sampling	036		
Written Report	034	Formal caution	031	Other Actions			
Verbal warning	028	Business closed	011				
Formal Warning	030	No access	022				
Samples Taken	035	Sample requested	036				
Enclosures							

Date of inspection:	Signature of inspector:
Times of inspection:	Date report sent:
Person interviewed:	Date entered onto computer:



North Tyneside Council

Working in partnership with

CAPITA

Public Protection Services, Environmental Health
Quadrant East - 1st Floor, The Silverlink North
Cobalt Business Park, North Tyneside, NE27 0BY

Telephone: (0191) 643 6100
Fax: (0191) 643 2426

www.northtyneside.gov.uk

**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY INSPECTION /
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
THE HEALTH AND SAFETY AT WORK ETC ACT 1972**

Name and address of premises

Big Phil's
West Allston
N. Shields

Types of premises

HOT food takeaway

Records examined

None

Food business operator

[REDACTED]

Person(s) seen

[REDACTED]

Scope inspection

Revisit

Details of samples procured

None

SUMMARY OF ACTION TO BE TAKEN BY NORTH-TYNESIDE COUNCIL

- ☐ Non - standards satisfactory
☐ Improvement notice
☐ See attached schedule

- ☐ Prohibition notice
☒ Follow up letter
☐ Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

Revisit carried out

Good improvement from initial inspection.

→ cleaning carried out under equipment, worktops
and pipework and toilet lobby

Revisit will be carried out in 3 months to
ensure standards are maintained

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. **THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.**

Signed by:

M. McGowan

Name in block capitals:

MARTIN MCGOWAN

Designation:

EHO

Telephone No:

0191 643 6512

Date:

17/02/2016

Received by:

[Signature]

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

OBSERVATIONS

Product Packaging & Labelling	
Reg. 5	
Intelligibility	
Field of Vision	
Quid	
Date Marking	
Direct sale	
MPSFP declaration	
Gm & Allergen labelling	
Product Design & Recipe	
Manufacturing instructions	
Recipes	
Ingredients & additives	
Quantities & tolerances	
Raw Material Control	
Specifications & tolerances	
Storage & segregation	
Stock rotation	
Production Process	
Plant, machinery & equipment	
Process & processing methods	
Operating instructions & training	
Process checks	
Completed Product	
Specification	
Verification	
Composition & labelling	
Packaging	
Presentation	
Quality Systems	
Analytical procedures	
Records	
Acceptance & rejection systems	
Quarantine & recall procedures	
Consumer complaint procedures	
Samples Obtained (Details)	
Other Points	



North Tyneside Council

Working in partnership with

CAPITA

Public Protection Services, Environmental Health
Quadrant East - 1st Floor, The Silverlink North
Cobalt Business Park, North Tyneside, NE27 0BY

Telephone: (0191) 643 6100

Fax: (0191) 643 2426

www.northtyneside.gov.uk

**REPORT OF FOOD HYGIENE / FOOD STANDARDS / HEALTH & SAFETY INSPECTION /
THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
THE HEALTH AND SAFETY AT WORK ETC ACT 1972**

Name and address of premises

Big Phil's
Benton Road
West Allsmead

Types of premises

Hot food takeaway

Records examined

Sfbb, temp Records

Food business operator

Person(s) seen

Scope inspection

Re rating Visit / Partial inspection

Details of samples procured

None.

SUMMARY OF ACTION TO BE TAKEN BY NORTH TYNESIDE COUNCIL

- ☐ Non - standards satisfactory
☐ Improvement notice
☐ See attached schedule

- ☐ Prohibition notice
☒ Follow up letter
☐ Other

KEY POINTS DISCUSSED DURING THE INSPECTION:

Excellent improvement

- update chilling down hot food practice in Sfbb. Ensure cooked food is adequately cooled before transferring into fridge. Putting hot food into the fridge directly will raise the temperature of other food in fridge. Adequately cool within 90 mins before putting in fridge.
- Door seal of blizzard fridge split. Repair
- Ensure fly screen door is closed during trading. Observed the screen door was open from the roadside before entering premise

This report only covers the areas inspected at the time of the inspection. It does not indicate compliance with any provision of the above legislation. **THIS IS NOT A NOTICE REQUIRING WORKS TO BE CARRIED OUT.**

Signed by: M. McGowan

Name in block capitals: MARTIN MCGOWAN

Designation: EHO

Telephone No: 0191 643 6512

Date: 21/06/2016

Received by:

If you consider any of the work required in this letter unreasonable or would like to discuss any issues, please contact my manager on:

Please note that, subject to the Data Protection Act, details of inspections may be divulged to members of the public under the Freedom of Information Act 2000.

[REDACTED]

[REDACTED]

[REDACTED]

FOOD PREMISES HYGIENE INSPECTION RECORD

Trading Name:	Big 'Phil'lers	Property Ref:	14/00141/FOOD
Address:	Building Adjacent To Rudyerd House Benton Road West Allotment NEWCASTLE UPON TYNE NE27 0DN	Premises Use:	Sandwich Shop
		Tel No(s):	Phone [REDACTED]
FBO:	[REDACTED]	E Mail:	
Additional Addresses		Trading Periods:	
Registered Yes <input type="checkbox"/> No <input type="checkbox"/>	Date: 21/03/16	Home/Primary Authority:	
Approved: Yes <input type="checkbox"/> No <input type="checkbox"/>	Approval No: Approved for:		
Type of Food Activity	Catering	Activities at time of Visit	

Scale of Business:

No Covers:
Distribution:
Customer Base:
Supply to other business:

> 20
Local Area

Food products:

☐ E ☐ N/E

List Main:

Menu attached: ☐ Y ☐ N

Menu is the same as last inspection

Details of food processes/equipment

☐ E ☐ N/E

☐ Cooked to order ☐ Pre-cooking ☐ Cook/Chill ☐ Cook/Freeze ☐ Chill/Cook ☐ Freeze/Cook ☐ Hot holding
☐ Re-heating ☐ Microwaving ☐ Vac-packing ☐ Prep raw meat ☐ Raw egg products ☐ Prep of Chill RTE
☐ Wrapped high risk ☐ Low risk ☐ Food slicer ☐ Scales ☐ Mincer ☐ Other complex equipment ☐ Special
 equipment or processes eg. Tandoori oven, Doner grill etc.....

Cooling → Pork directly in the fridge.

Stuffing double cooked.

Purchased infra Red probe.

[illegible]

New Structural changes

- New Ventilation
- New strip lighting
- New ventilation fans in Toilet
- New fridge
- New Boards.
- New Stainless steel cladding

KEY	- whb: wash hand basin	F	- fridge	V	- extract ventilation	G with arrow	- Goods in
RMA	- raw meat prep area	FF	- Fridge freezer	B	- Bin/waste storage	S with arrow	- Goods out
PB	- prep benches	CF	- Chest freezer	C	- Cooking Equipment	S	- Sink

Trading Name:		Big 'Phil'lers						
Address:		Building Adjacent To Rudyard House Benton Road West Allotment NEWCASTLE UPON TYNE NE27 0DN						
Date of Inspection:				Signature of Inspector:				
Duration of visit:		From: To:		Person Interviewed and position:				
Reason for visit:		<input type="checkbox"/> Programmed		<input type="checkbox"/> Business/FBO Change		<input type="checkbox"/> New Business <input type="checkbox"/> Complaint		
Type of Intervention		<input type="checkbox"/> Full		<input type="checkbox"/> Partial		<input type="checkbox"/> Audit		
Scope of Intervention								
Significant Findings:								
Recommended NEXT intervention <input type="checkbox"/> Full Inspection <input type="checkbox"/> Partial Inspection <input type="checkbox"/> Audit <input type="checkbox"/> AES <input type="checkbox"/> SFBBC <input type="checkbox"/> Other Official Control Intervention <input type="checkbox"/> Non Official Control Intervention –suggest which – –suggest which –								
Where a partial inspection/audit/other intervention is suggested – state reasons why and focus for next visit:								
Actions Taken:						Future Actions:		
Ceased Trading 011	No Action 010	HEPN 047		Revisit 005				
Written Report 034	✓ Advice 027	Voluntary Closure 048		Sampling 036				
Simple Caution 031	HIN 045	Seizure/Detention/Surrender 056		Samples Taken 035				
Informal Letter 044	Voluntary Surrender 254	Formal Warning 030		Other				
Verbal Warning 028	No access 022							
Risk Factor Analysis								
Potential Hazard	30	Processes	0	At Risk	5	Vulnerable Group	0	
Food Hygiene/Safety	5	Structure	5	Management	0	Significance of Risk	0	
Change Down in Category	YN	Signed by: <i>M.M</i>			Total	45	Cat	D
Included	✓	Excluded		Included and private		Exempt and Private		
FH Rating	5	4	3	2	1	Zero		
Summarise reasons for FHR Awarded								
See ROI								
Date Report Sent:				Database entry date:				

Staff Training:	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A		
Employee:	Role:	Date:	Training Received/Comments:	Certs/Records: <input type="checkbox"/> Y <input type="checkbox"/> N
Currently recruiting Staff.	→ New Employees must have experience.			
First Language Training need:				

Are foods directly Imported POA: Non POA Evidence of illegal import	<input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> Y <input type="checkbox"/> N	Importer details:
Traceability and Recall procedures	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A
Documents (In/Out) Recall Withdrawal		

Processes

Receipt of foodstuffs	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Date Codes Temperature Physical		
Storage of Foodstuffs	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Contamination X/C Separation Method Stock Rotation Temperature Control		
Preparation	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Time/temperature X/C Separation (physical separation; clean area, temporary clean area); Raw/RTE, Contamination De-frost method(s), Dual Use of complex equipment	Date coding food stored in fridge → 3 day shelf life. dating when food is opened.	
Cooking	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Time/temperature Visual Checks Temperature Checks		

Cooling	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Time/temperature Visual Checks Temperature Checks	Some confusion regarding cooling and when to put meat cooked food in fridge	
Reheating	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Time/temperature Method Reheating only once	Stuffing cooked twice	
Hot Holding	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
What Food Method Time/temperature	Bacon and gravy in bain marie > 63°C	
Service/Display	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control (+ exemptions) Stock Rotation X/C (safe practices, separation in display, dedicated display and serving equipment, separate tills)	Not covered	
Transportation	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Method Temperature Control X/C and Contamination	heat bag → wrapped in foil bags 5mde Radius	
Other Processes	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
e.g. Vac Packing Outside Catering Low Temp Cooking	N/A	
Allergen Control	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Allergenic Ingredients Customer information Emergency procedures X/Contamination Staff training	Aware of Allergens and possible cross contamination when discussed	
Staff Hygiene	<input type="checkbox"/> C <input type="checkbox"/> N/C	Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>
Changing Facilities Protective Clothing Hand washing Waterproof Dressing Fitness to Work Jewellery		

Cleaning /Disinfection		<input type="checkbox"/> C <input type="checkbox"/> N/C		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Facilities for washing food and equipment (sinks) Cleaning Chemicals:- <ul style="list-style-type: none"> • EN compliant Y/N • Dilution • Contact time Cleaning Cloths:- <ul style="list-style-type: none"> • Single use • Method of disinfection Cleaning instructions:- <ul style="list-style-type: none"> • 2 stage clean/disinfect 					
Hand Washing Facilities		<input type="checkbox"/> C <input type="checkbox"/> N/C		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Location/Condition		Hot/Cold	Soap	Towel	Used
					Male Female Customers
Pest Control		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Contractor/Own Checks				Waste	
Last Visit				Refuse Contractor	
EFK & Screens				Waste Oil Contractor	
Pest Activity				Frequency of Collection	
				Refuse Storage area	
Structure and Layout		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Process Flow Adequate space Finishes Ventilation Lighting Drainage (incl. Interception oils and fats) Water Supply Maintenance					
Other Matters:		<input type="checkbox"/> C <input type="checkbox"/> N/C <input type="checkbox"/>		Compliance: <input type="checkbox"/> Y <input type="checkbox"/> N <input type="checkbox"/> P <input type="checkbox"/> N/A <input type="checkbox"/>	
Calibration/Disinfection of thermometers In-House Audits Complaint Records Sampling					

Article 5 Food Safety Management

☐ C ☐ N/C

System Used:	HACCP	SFBB	Hazard Awareness & Pre-Requisites only	Other
Hazard Awareness & Pre-Requisites only				
Criteria	Compliance Y N P N/A	Comments		
Knowledge of hazards	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Safe handling of food	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Pest Control	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Instruction of Staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Structure and Equipment	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Health & Personal Hygiene	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Monitoring	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Records/Corrective Action	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			
Guides to good practice	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			

SFBB		
Criteria	Compliance Y N P N/A	Comments
Cross Contamination	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<p>* keeping temp records for freezers/ fridges and cooked food.</p> <p>* SFBB diary sheets up to date</p>
Cleaning	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Chilling	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cooking/Preparation	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Care Home Supplement	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Distribution	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Opening Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Closing Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Extra Checks	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Staff Training	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Suppliers List	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Cleaning Schedule	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	
Diary	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	

Criteria	Circle applicable				Score
	All	Most	Some	None	
Documented Safe Methods for all 'C'					
Safe Methods reflect business needs					
Safe Methods followed in Practice					
Monitoring Checks appropriate					
Checks carried out and recorded in Diary					
4 weekly reviews completed					
Staff and Management Trained					

HACCP		Copy of HACCP documents retained	<input type="checkbox"/> Y <input type="checkbox"/> N
General			
HACCP team Information sources HACCP plans Description of products Process flow diagram			
Criteria	Compliance Y N P N/A	Comments	
Hazard Identification: Micro Chemical Physical Severity and Occurrence X – Contaminated Raw/RTE	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
CCP's Identified: List CCP's How were the CCPs identified?	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Critical Limits established: Critical limits appropriate CL's known by staff	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Monitoring procedures in place: Responsible persons Instructions Frequency of checks Implemented	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Corrective Actions established: Responsible person Actions appropriate Unacceptable products	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Verification procedures in place: Responsible person Procedure Details Frequency	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Documentation: HACCP procedures (ESP – Separation, cleaning, disinfection, personal hygiene) Records established and maintained Staff Instructions HACCP training	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		
Procedure for review in place: Regular and after Changes Date of last review	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>		

NOTES

Update chilling down hot food practice
in Sfb6 pack

door seal of blizzard fridge split

clarification needed about transferring cooked
meat into the fridge.

Ensure the fly screen door is closed during
trade.

Internal Monitoring Assessments:

Date:

PEHO:

MONFSU12:

YES/NO

Schedule A – Legal Requirements

RE: Big 'Phil'lers

**AT: Building Adjacent To Rudyerd House, Benton Road, West Allotment,
Newcastle Upon Tyne, NE27 0DN.**

Confidence in management/control procedures:

1. I note the Safer Food Better Business (SFBB) catering pack was being used as your documented food safety procedure. However the diary sheets had discontinued with the last entry dated 8th February 2016. You were also randomly recording the temperatures of cooked food, chilled food, fridge temperatures and the temperatures of food that is held hot throughout the day however these records had discontinued with the last entry dated 11th January 2016

Fully document your procedures in the SFBB pack for the following areas:

Diary Section

- a) The entries in the daily diary sheets had stopped the week commencing the 3rd of August 2015. The daily diary and 4 weekly review sheets must be kept up to date and remain an ongoing part of your food safety procedures in order for the pack to be fully implemented. Therefore you will need to order some new diary sheets by downloading from the Food Standards Agency website.

Temperature records

- b) The records for cooked food, chilled food, fridge temperature and hot held foods discontinued on the 11th January 2016. This method of randomly recording temperatures is good practice and should start again

Please note that all future inspections will involve the examination of your paperwork to assess relevance and adequacy. (*Regulation (EC) 852/2004 Article 5 Para 1 & 2*)

Compliance with food hygiene and safety procedures:

2. At the time of the visit food i.e. a netted bag of onions was being stored on the floor of the kitchen. Open food must not be placed on the floor in an area where it may become contaminated. (*Regulation (EC) No 852/2004 Annex II Chapter IX para 3*)
3. Food namely cooked pork, was not adequately protected to minimise risk of contamination in that it was stored in large container that was not covered. (*Regulation (EC) No 852/2004 Annex II Chapter IX para 3*)
4. As discussed your method of cooling food is not adequate Food is left to cool at room temperature in the kitchen. This slows down the cooling process and presents ideal conditions for food poisoning bacteria to grow. Hot food which is to be cooled before storage or sale must be cooled as quickly as possible before being placed in the refrigerator. Food Hygiene (England) Regulations 2006 Schedule 4 para 2

Compliance with structural requirements:

→ clarification needed.

5. The standard of cleaning to the structure of the kitchen especially under the work surfaces and equipment was generally poor. A thorough deep clean (and disinfection) is required. All areas must be maintained in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter VI Para 1.) **A revisit was carried out on Wednesday 17th February 2016, a deep clean had been carried out.**
6. The door seals of the Hotpoint refrigerator was covered in food debris and covered in grime, liquid was also pooling in one of the side shelves. Clean the interior of the refrigerator and the door seals. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) **A revisit was carried out on Wednesday 17th February 2016, the interior of the refrigerator had been cleaned.**
7. There were no hygienic hand drying facilities at the kitchen wash hand basin. Wash hand basins must be provided with hygienic hand drying facilities. I recommend paper towels. (Regulation (EC) No 852/2004 Annex II Chapter I Para.4) **A revisit was carried out on Wednesday 17th February 2016, paper towels were provided at the wash hand basin.**
8. The refuse containers in the kitchen did not have any lids. All refuse containers must be fitted with close fitting lids to prevent access to flies and reduce unwanted smells. (Regulation (EC) No 852/2004 Annex II Chapter VI, para.2) **A revisit was carried out on Wednesday 17th February 2016, new refuse containers were purchased which all had lids.**
9. A number of chopping boards stored in the kitchen were badly scored and cannot be adequately cleaned. Review the chopping boards used in the kitchen and Repair/renew any chopping boards to allow them to be thoroughly cleaned and where necessary. ✓
10. The ceiling in the kitchen was not kept clean in that the ceiling area above the griddle and fryer were badly stained with greasy. Thoroughly clean the ceiling and maintain in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter II Para. 1) ✓ *new ventilation*
11. The pipe work below the wash hand basin in the kitchen was not kept clean in that covered in grease and grime. Thoroughly clean the pipe work below the wash hand basin to minimise any risk of contamination of food and maintain in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) ✓
12. The exit door of the kitchen was open during the inspection and subsequent revisit. The door must not remain open for an extended period of time to prevent pest access. (Regulation (EC) No 852/2004 Annex II Chapter IX Para4) ✗
13. The staff toilet was not provided with adequate ventilation in that mechanical ventilation fan was not working. Carry out work as necessary to provide adequate natural/mechanical ventilation. Mechanical ventilation should provide a minimum of 3 air changes per hour. (Regulation (EC) No 852/2004 Annex II Chapter I Para.6) ✓
14. The interior of the microwave in the kitchen was not kept clean. Thoroughly clean the interior of the microwave to minimise any risk of contamination of food and maintain in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) *not bad*

15. The strip lighting in the kitchen was not kept clean in that covered in grease. Thoroughly clean the strip lighting and maintain in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) ✓
16. The door seal of the blizzard refrigerator in the kitchen was split. Renew the door seal. (Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).) ✗
17. The level of ventilation in the kitchen was insufficient because the high level of frying and the fact that there is only one domestic extractor hood in the kitchen. Serious consideration must be taken to increase the level of ventilation in the kitchen or limit the amount of food that is fried and I would be interested to hear your proposal during the revisit which will take place in 3 months. (Regulation (EC) 852/2004 Annex II Chapter I para.5) ✓
18. A build up of cobwebs were evident at high levels of the toilet lobby. Remove the cobwebs and maintain the toilet lobby in a clean condition. (Regulation (EC) 852/2004 Annex II Chapter I para.9) ✓
19. The extractor canopy in the kitchen was in a dirty and greasy condition. It must be thoroughly cleaned and maintained in a clean condition. (Regulation (EC) No 852/2004 Annex II Chapter I Para 1) ✓

Other legal requirements: ✓

None

Schedule B – Recommendations

RE: Big 'Phil'lers

**AT: Building Adjacent To Rudyerd House, Benton Road, West Allotment,
Newcastle Upon Tyne, NE27 0DN.**

1. All food should be kept covered when stored in the fridge to prevent any possible risk of contamination. Food should be properly wrapped or stored in clean, lidded, washable containers. ✓

