

UPRN: 027986

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FOOD HYGIENE REPORT

PREMISES NAME: Eby's Mini Market

PREMISES ADDRESS: 1014 Dumbarton Road Glasgow G14 9UJ

DATE OF INSPECTION: 11th August 2008

FOOD HYGIENE (SCOTLAND) REGULATIONS 2006 EC REGULATION 852/2004

HACCP – Food Safety Management

1. No storage of “open food” or food preparation carried out on the premises.

In terms of the above legislation the premises were found to be generally satisfactory regarding storage and display of pre - packed food.

Temperature Control

2. It was noted that temperature monitoring records relating to the refrigerators and freezers were not available for inspection.

The temperature of chilled and frozen food being delivered to you and stored by you requires to be effectively monitored. (Article 5(2) (d)).

NB. Refrigerators to operate at a temperature range of between 0°c and 4°c
Freezers to operate at a temperature range of between -18 c and -24 c

Food Safety House Rules and monitoring sheets have been included with this report of inspection to allow you to comply with the above regulations in relation to your premises.

Contamination Prevention

Generally satisfactory at the time of the inspection.

Cleaning/Cleanliness

3. It was noted during the course of the inspection that a supply of hot water was unavailable at the general purpose sink. However, the supply of hot water was made available during the course of the inspection. Sinks require to be supplied with hot and cold (or appropriately mixed) water during trading hours. (Article 4(2) and Annex II, Chapter I.4)

4. The following areas and items of equipment require to be cleaned :
 - The walls and work surfaces around the sink in the back shop.
 - The wash basin in the toilet
 - The floor under the low level storage shelves in the back shop.(Article 4(2) and Annex II, Chapter I.1)

Personal Hygiene

5. It was noted during the course of the inspection that a supply of hot water was unavailable at the wash basin in the toilet. However, the supply of hot water was made available during the course of the inspection. Wash basins require to be supplied with hot and cold (or appropriately mixed) water during trading hours. (Article 4(2) and Annex II, Chapter I.4)

Food Hygiene Training

Generally satisfactory at the time of the inspection.

Stock Control/Food Protection

Generally satisfactory at the time of the inspection.

Pest Control

6. The gap at the floor wall junction adjacent to the general purpose sink requires to be suitably sealed as a pest control measure. (Article 4 (2) and Annex II, Chapter IX)

Structure/Maintenance/Housekeeping & Waste Control

7. Housekeeping practices in the area around the general purpose sinks (including the storage cupboards) require to be addressed. Any disused or unrelated items require to be removed to storage thereby permitting orderly storage of retained items and permit effective cleaning of the area. See item 5 (Article 4(2) and Annex II, Chapter I.1)
8. The areas of damaged flooring which were noted throughout the back shop require to be repaired. In view of the extent of the damage it is strongly recommended that replacement flooring is installed in this area. (Article 4(2) and Annex II, Chapter I.1)
9. The missing floor covering in the toilet requires to be replaced. (Regulation 4(2)(b) Schedule 1 Chapter I.1 (a))
10. The damaged plaster work on the walls in the back shop requires to be repaired. (Article 4 (2) and Annex II, Chapter I.1)

NB. You may wish to consider "cladding" or "sheeting" the areas of the wall which are damaged.

11. It was noted that the retail sales area of the premises has been refurbished and the service counter has been rebuilt/relocated. Areas of untreated wood require to be suitably sealed/resurfaced (paint or varnish) so that these areas can be effectively cleaned. (Article 4 (2) and Annex II, Chapter I.1).

It is understood that the refurbishment is to be extended to the back shop/storage area. In view of the foregoing items 6, 7, 8, 9 and 10 it is recommended that the refurbishment of the back shop is carried out as a matter of urgency.

Date report issued: 18th August 2008