

## FOOD HYGIENE REPORT

PREMISES NAME: CARIB BAYOU      PREMISES ADDRESS: 23 High Street Fulchester

DATE OF INSPECTION: 20/08/14

FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013  
EC REGULATION 852/2004

### HACCP – Food Safety Management

1. You are currently using the “Safer Food, Better Business” pack as your documented food safety management system. All of the safe methods were completed in the pack and there was good evidence that you were actually following these safe methods. A number of staff were interviewed and showed good awareness of the safe methods and food hygiene in general. It was noted, however, that a number of diary sheets were missing from your folder and that not all of the ones inspected had been signed off. You have not completed the “training” section of the pack

**2. Temperature Control:** Satisfactory at the time of the inspection although it was noted that the alarm on the main kitchen fridge was set on 12°C.

**3. Contamination Prevention** A pair of walking boots was seen under the wash up sink. You are reminded that outdoor clothing/footwear/personal effects should be stored outside the food room. (Legal requirement) (Article 4(2) and Annex II, Chapter I.9)

**4. Cleaning/Cleanliness** Generally satisfactory although it was noted that worktops remained wet after cleaning/disinfection. You are recommended to use paper towels or similar to wipe such surfaces dry after cleaning/disinfection.

**5. Personal Hygiene** There was no towel in the toilet for use by food handlers and the electric hand dryer was inoperative. Hygienic hand drying materials should be provided at the wash basins in the sanitary accommodation. (Legal requirement) (It is recommended that single use hand towels be provided.) (Article 4(2), Annex II, Chapter I.4)

**6. Food Hygiene Training:** Satisfactory at the time of the inspection.

**7. Stock Control/Food Protection:** There was no lid on a pot of double cream in the fridge and whilst assurances had been given that the cream had been delivered on the morning of the inspection, there was no visible date code. It is recommended that you write the “use by” date on the side of opened cartons of food to ensure that they are properly rotated.

**8. Pest Control:** Satisfactory at the time of the inspection.

**9. Structure/Maintenance/Waste Control.** The cracked tiles on the floor require to be repaired. (Legal requirement) (Article 4(2) and Annex II, Chapter I.1)

10. The damaged lid of the chest freezer requires to be repaired/renewed. (Article 4(2) and Annex II Chapter II.1(f))

11. Filters serving the ventilation extraction unit require to be in place while cooking commences. (Article 4(2) and Annex II, Chapter I.1)

12. It is recommended that shatter/heat resistant diffusers or sleeved tubes be provided on the fluorescent lighting in areas where contamination is possible should a breakage occur.

Date report issued: 20.08.14

Food Premises Risk Rating Sheet  
 Premises Name: CARIB BAYOU  
 Address: 23 High Street Fulchester

Food Business Operator: Serge Trescott  
 20.08.2014

	Score (Please circle)	Comments
<b>Potential Hazard</b>		
Type of food method of handling	40 <input checked="" type="radio"/> 30 <input type="radio"/> 10 <input type="radio"/> 5	
Method of Processing	<input checked="" type="radio"/> 20 <input type="radio"/> 0	Sous vide cooking of beef
Consumers at Risk	15 <input type="radio"/> 10 <input checked="" type="radio"/> 5 <input type="radio"/> 0	
Additional score	22 <input checked="" type="radio"/> 0	
<b>Level of Compliance</b>		
Hygiene	25 <input type="radio"/> 20 <input type="radio"/> 15 <input checked="" type="radio"/> 10 <input type="radio"/> 5 <input type="radio"/> 0	Stock rotation, no hand drying materials
Structure	25 <input type="radio"/> 20 <input type="radio"/> 15 <input type="radio"/> 10 <input checked="" type="radio"/> 5 <input type="radio"/> 0	
<b>Confidence in Management/control procedures</b>		
Significant risk	30 <input type="radio"/> 20 <input type="radio"/> 10 <input checked="" type="radio"/> 5 <input type="radio"/> 0	
<b>Total Score</b>		<b>75</b>
<b>Category</b>		<b>B</b>
<b>FHRS</b>	<b>Total score</b>	<b>20</b>
	<b>Worst score</b>	<b>10</b>
	<b>Rating</b>	<b>4</b>