

## FOOD HYGIENE REPORT

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

DATE OF INSPECTION: 01/10/15

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 except in relation to the matters referred to in paragraphs 3 and 5 below. 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.

**2. Temperature Control:** Satisfactory at the time of the inspection. Whilst it was noted that the alarm on the main kitchen fridge was set at 12°C, there was no evidence to suggest that food was stored at inappropriate temperatures.

**3. Contamination Prevention** Whilst it would be best practice to use separate work surfaces for the handling of raw and ready to eat foods it is accepted that to do so in your kitchen may lead to operational difficulties. It was noted that you have chosen to use colour coded chopping boards for the preparation of these foods and that you disinfect the common work surfaces in between uses. This method is deemed to be satisfactory.

However, during the inspection a knife previously used for the cutting of raw meat was seen to be in direct contact with the work surface. It is accepted that the worksurface was subsequently disinfected prior to the preparation of ready to eat food and that separate dedicated chopping boards were in use. As such there was no breach of law on this occasion. However, you are urged to take more care in future to ensure that adequate measures are in place to prevent the cross contamination of ready to eat food.

In addition, one of the staff was seen to wipe a work surface down using a chef's cloth rather than a paper towel. There was no evidence that this was a direct source of contamination but it is a bad practice and inconsistent with the safe method set out in your SFBB pack.

**Recommendation:** Remind all food handlers of the need to ensure that adequate procedures are maintained to prevent the contamination of ready to eat foods.

**4. Cleaning/Cleanliness** Satisfactory.

**5. Personal Hygiene** One member of staff was observed wearing a bracelet whilst preparing food. This is not a breach of law but is not consistent with the safe method set out in your SFBB pack.

**Recommendation:** Remind all food handlers of the importance of the SFBB safe methods.

**6. Food Hygiene Training:** Satisfactory at the time of the inspection. It is **recommended** that the matters referred to in paragraphs 3 and 5 above are brought to the attention of staff during one of your regular SFBB review meetings and that this is recorded in your SFBB pack.

**7. Stock Control/Food Protection:** Satisfactory at the time of the inspection.

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

**9. Structure/Maintenance/Waste Control.** Satisfactory at the time of the inspection.

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

Food Business Operator: Serge Trescott  
 01.10.2015

	Score (Please circle)	Comments
<b>Potential Hazard</b>		
Type of food method of handling	40 <input checked="" type="radio"/> 30 10 5	
Method of Processing	20 <input checked="" type="radio"/> 0	
Consumers at Risk	15 10 <input checked="" type="radio"/> 5 0	
Additional score	22 <input checked="" type="radio"/> 0	
<b>Level of Compliance</b>		
Hygiene	25 20 15 10 <input checked="" type="radio"/> 5 0	Minor lapse in cross contamination procedure, food handler wearing jewellery and use of cloth rather than paper towel to wipe worksurface.
Structure	25 20 15 10 5 <input checked="" type="radio"/> 0	
<b>Confidence in Management/control procedures</b>	30 20 10 <input checked="" type="radio"/> 5 0	Not all diary sheets had been completed and evidence of minor deviations from safe methods.
Significant risk	20 <input checked="" type="radio"/> 0	
<b>Total Score</b>		<b>45</b>
<b>Category</b>		<b>D</b>
<b>FHRS</b>	<b>Total score</b>	<b>10</b>
	<b>Worst score</b>	<b>5</b>
	<b>Rating</b>	<b>5</b>