

FOI number: **HBC_FOI_20200181**
Date FOI Received: **25/02/2020**
Department: **Environmental Health**
Title: **Health report Round Bush Public House, Aldenham**
Description: **Food hygiene report score of 1 for Round Bush Public House, Aldenham**

Request: (As Redacted sent by requestor)

Re: Round Bush Public House, Aldenham

We understand there has recently been a new report giving the site a score of 1, although this has not been updated on the Food Standards Agency website. Please could you confirm and send me a copy of this latest Hygiene Rating Report.

Response: (Response as Redacted sent by service)

Report attached.

If you have any queries about the processing of your request then please do not hesitate to contact me. Further information explaining the Council's process for responding to information requests together with a complaints/appeals procedure is available in our reception or via our website at:

<https://www.hertsmere.gov.uk/Your-Council/Official-Publications--Guides--Policies/Access-to-Information.aspx>

The Information Commissioner oversees the application of the Freedom of Information Act.

You may contact the Information Commissioner at:

Information Commissioners Office

Wycliffe House, Water Lane

Wilmslow

Cheshire SK9 5AF

Telephone: 01625 545700 Website: www.informationcommissioner.gov.uk

Please include the above reference number on all correspondence related to this request.

Thank you for your request.

Kind regards

Information Services



ENVIRONMENTAL HEALTH

Your ref:
Our ref: H/COM/
Ext: 5200
Email: @hertsmere.gov.uk
Tel: 020 8207 1435
Date: 19 February 2020

Dear

Copy for file

Regulation (EC) No 852/2004: Hygiene of Foodstuffs
The Food Safety and Hygiene (England) Regulations 2013
The Food Information Regulations 2014
The Provision and Use of Work Equipment Regulations 1998
The Round Bush Public House, Round Bush House, Roundbush Lane,
Aldenham, WD25 8BG

I refer to my inspection of the above business on 12th February 2020 in the presence of
Manager.

I was concerned with the standard of food hygiene that I saw on the day. It is clear that standards have deteriorated since your last food hygiene inspection. The following letter outlines deficiencies which will need to be addressed to ensure that you meet the minimum legal requirements.

For the sake of clarification, I have divided the letter into **legal requirements** i.e. those items that you must action to comply with EC Regulation 852/2004, The Food Safety and Hygiene (England) Regulations 2013, The Food Information Regulations 2014, The Provision and Use of Work Equipment Regulations 1998 and **recommendations** i.e. those items that are advice on best practice but which are not required by law.

Legal Requirements

Compliance with food hygiene & safety requirements

Cross Contamination – E.coli O157

1. Designated clean areas

At the time of my inspection, raw meat was defrosting next to ready to eat (RTE) cake and pies. Raw foods can carry food poisoning bacteria and must be prepared and stored in separately designated areas to RTE foods. Food business operators must make sure that the RTE preparation surfaces are positioned so that there is a safe work flow, and that there is no risk of splashing of raw food detritus, including blood and soil from vegetables onto the clean areas. Once unwashed fruits and vegetables have been peeled, topped, tailed and washed, removing all visible signs of soil, these products will be treated as RTE.

Time Scale: Immediately

2. Cleaning Materials

Sanitiser spray bottles can become a source of contamination when shared amongst areas. You must ensure that you have an adequate supply of sanitiser spray bottles for the raw and RTE areas. They should be kept separately and stored in their designated areas.

Time Scale: Immediately

3. Wrapping materials

You must provide separate cling film dispensers for the wrapping of raw and RTE foods to prevent cross-contamination. They must only be stored and used in their designated areas.

Time Scale: Immediately

4. Equipment

Your raw knives and chopping boards are all being stored together. Items of equipment including knives, tongs, boards etc., should be separate and should never be used for both raw and RTE preparation. They need to be clearly identified either by labelling or by colour coding and stored and used in their designated areas.

Time Scale: Immediately

5. Cleaning and disinfection

At the time of my visit there was no disinfectant/sanitiser available for use in the kitchen. Having sufficient quantity of disinfectant to reduce pathogenic bacteria to a safe level during service is crucial. If you or your staff discover that there is no disinfectant available, the business should not serve or prepare food until this is obtained. Disinfectant should be ordered/purchased before it has depleted.

Time Scale: Immediately

6. Temperature control

Large quantities of high-risk foods are being left at ambient temperatures for long periods of time. The law requires you to ensure that high risk foods are not stored at temperatures which could result in a risk to health. One way of you achieving legal compliance would be for you to purchase under counter chillers for use in the kitchen. This way you can keep the ingredients at a safe temperature but have them close to hand for preparation. In any event, you must ensure that these high risk foods are stored at 8°C or below.

Time Scale: Immediately

7. Sauces such as mayonnaise and salad cream are being stored at ambient. These sauces require chilled storage after opening, and therefore must be stored at 8°C or below. Please refer to the instructions on the back of the bottle for information.

Time Scale: Immediately

8. Salad is being stored on your salad and sandwich preparation counter at ambient temperatures for the entire day. When I asked about the rotation on the food, he told me that it was put out in the morning and thrown away in the evening. Pathogenic bacteria can grow on prepared salad vegetables and as a result they should be stored at 8°C or below. You can purchase table top display chillers to keep salad accessible for preparation and at the correct temperature. Otherwise they will need to be stored in the chiller until they need to be plated.

Time Scale: Immediately

9. Personal hygiene

Aprons and overalls should be changed before handling RTE foods as blood and soil from raw foods can contaminate protective clothing spreading this to RTE foods. Disposable aprons or designated aprons are a good way of minimising risks from contaminated protective clothing.

Time Scale: Immediately

10. Stock rotation

I found two tubs of gravy USE BY date: 11th Feb 2020, cooked chicken USE BY date: 11th Feb 2020, cooked pasta USE BY date: 11th Feb 2020, smoked salmon USE BY date: 6th Feb 2020 which was discarded at the time of my visit. High risk food will support the growth of *Listeria monocytogenes* and other pathogens and must be discarded once they have passed their respective use by dates. Staff should be undertaking stock rotation checks to isolate and remove expired food before the start of service.

Time Scale: Immediately

11. Shelf Life

At the time of my visit, hoisin sauce was being given a 1 month shelf life. This was despite information from the manufacturer to use within 3 days of opening. Food poisoning bacteria can grow to dangerous levels if high-risk foods are kept for too long. You must ensure that these foods are discarded when they have expired, and that they are not being given shelf lives longer than the manufacturer has given.

Time Scale: Immediately

12. Cooling

Sausages and crème brûlée were cooling by an open door in the beer cellar unprotected. . This area is not protected from pests. Food must be protected against contamination at all stages of production. I suggest that cooling takes place in the room by the walk in chiller. The foods should be loosely covered i.e. with paper towel to provide protection and good air circulation. Cooling must be achieved within 90 minutes before placing the food into chilled storage.

Time Scale: Immediately

13. Service

Dirty customer plates were being placed onto the service counter where fresh orders were being prepared. This exposes fresh orders to a risk of contamination. Dirty customer plates should be placed onto the draining boards or in the sinks ready for washing up.

Time Scale: Immediately

Structural Requirement

14. Pest Control

At the time of my inspection I saw fruit fly activity in the kitchen. Arrange for a pest control contractor to undertake a survey of the premises to establish if any works are required to reduce pest activity. Provide this department with a copy of the report once the survey has been undertaken.

Time Scale: 21 Days

15. Fly chains into the kitchen were tied open. This will not prevent pests from gaining access to the kitchen. Fly chains should remain free hanging at all times.

Time Scale: Immediately

16. Cleaning

The kitchen was filthy. Carry out a deep and thorough clean to all areas of the kitchen to include all floors, walls, ceilings and junctions between walls and floors. Items of heavy equipment will need to be moved and cleaned behind. You will need to purchase heavy degreaser to remove bedded in grease before cleaning.

Time Scale: 72 Hours

17. Food debris has fallen behind chest freezer 2. Move the chest freezer and thoroughly clean behind it. Food waste should not be allowed to accumulate.

Time Scale: 24 Hours

18. The electric meat slicer was filthy and full of food debris. Dismantle where possible, thoroughly clean and disinfected the meat slicer. It should be dismantled, cleaned and disinfected after each use.

Time Scale: 24 Hours

19. Disrepair

The underside of the chest freezer lid is badly cracked and as a result can no longer be effectively cleaned and disinfected. Replace the chest freezer. Items of equipment should be replaced when they can no longer be effectively cleaned.

Time Scale: 7 Days

Confidence in Management / Control Procedures

20. Training

You must ensure that all food handlers engaged in your food business are trained in food hygiene matters commensurate with their work activity. At a minimum this should be the RSPH or equivalent Level 2 Award in food safety and hygiene. ~~the chefs~~ should undertake Level 2 training. Hertsmere Borough Council offer level 2 training. Please call on 02082077435 for more information. Other providers will also be available.

Time Scale: 2 Months

21. Monitoring and records

It was clear to me that staff are not accurately recording temperatures for cooling. The purpose of recording temperatures is to demonstrate that the food you are producing is safe should anything go wrong. Ensure that staff take them properly and document the actual readings.

Time Scale: Immediately

22. Safer Food Better Business (SFBB)

You should review the SFBB pack and update information where necessary. The SFBB pack should be reviewed at least every 6 months.

Time Scale: 7 Days

23. Allergen management

You must complete an accurate allergen matrix as some of your dishes do not appear on the one you have documented. I enclose some more sheets to help you do this.

Time Scale: 7 Days

24. Acrylamide

The law now requires that food businesses take steps to reduce the levels of acrylamide within the foods they sell. Acrylamide is a chemical this is formed naturally when some foods are cooked at high temperatures (above 120°C). Potato and bread products are more likely to have higher levels of Acrylamide. Complete the Acrylamide insert which I enclose and ensure that you and your staff adopt its principles. The insert is intended to be placed in the cooking section of the safer food better business pack.

Time Scale: 21 Days

Health and Safety at Work

25. Ventilation

I did not feel during my visit that your ventilation is operating sufficiently to remove cooking smoke from the kitchen. Employers have a duty to ensure that equipment is safe for use and

maintained in a safe condition. Arrange for a competent contractor to examine the ventilation to establish if it is working correctly. Undertake any repairs which they state are necessary to ensure that the machine is functioning optimally. The ventilation system and ducting should be serviced at least 14 months.

Time Scale: 1 Month

Recommendations

I recommend that you use digital thermometers to undertake monitoring checks as they are more accurate.

I recommend that you label foods which you make with the date that they were made and the date that they are to be discarded.

I recommend that you store high-risk foods at 5°C or below.

I recommend that you put together a "raw tray" to help you organise and separate equipment used for raw foods. Within the tray you can keep your red, blue and brown chopping boards and knives, your designated raw apron, designated raw gloves, a supply of paper towel for use with raw foods, any wrapping dispensers for use with raw foods, your designated raw spray bottle of sanitiser and designated raw temperature probe. This tray can be kept on the shelf under the raw counter.

If you wish to know the specific breach of the legislation for those matters that are identified as legal requirements, please do not hesitate to let me know

The above requirements should be completed within the time scales specified. If you wish to discuss any of these matters with me, please do not hesitate to contact me or my manager,

Yours sincerely

Environmental Health Officer

CC: Head Chef

**The Round Bush Public House,
Round Bush House,
Roundbush Lane,
Aldenham,
WD25 8BG**

CC:

Appendices





