



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
www.northtyneside.gov.uk

Mr
Prawn Cracker Chinese Takeaway
53 Rudyerd Street
North Shields
Tyne And Wear
NE29 6NF

Our Ref:
Your Ref:
Date: 9th November 2018

This matter is being dealt with by: Martin McGowan

Direct Line: 0191 643 6512

Fax: 0191 643 2426

Email: Martin.McGowan@northtyneside.gov.uk

Dear Mr.

Food Safety Act 1990

Food Safety and Hygiene (England) Regulations 2013

Regulation (EC) No 852/2004 Hygiene of Foodstuffs

Regulation (EC) No 853/2004 Hygiene Rules for Food of Animal Origin

RE: Prawn Cracker Chinese Takeaway

AT: 53 Rudyerd Street, North Shields, Tyne and Wear, NE29 6NF

I write in connection to my recent visit to the above premise on the 9th November 2018. Matters arising from my inspections were discussed with yourself.

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.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the 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. Details of how ratings are calculated are enclosed.

The standards of hygiene and cleanliness observed at the time of my inspection were considered to be unacceptable. It is not my intention to recommend the instigation of legal proceedings on this occasion. I must warn you, however that should there be a further lapse in standards on subsequent visits to your premises I shall have no alternative other than to refer the matter to our Legal Department with a recommendation to pursue the matter through the Courts.

I intend to revisit the premises in 1 week 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
Compliance with food hygiene and safety procedures	15
Compliance with structural requirements	25
Confidence in management/control procedures	10
Total	50
FOOD HYGIENE RATING	0

Rating	Descriptor	Officer Risk Score	Additional Scoring Factor -highest score
5	Very Good	0-15	No score greater than 5
4	Good	10-20	No score greater than 10
3	Generally Satisfactory	25-30	No score greater than 10
2	Improvement Required	35-40	No score greater than 15
1	Major Improvement Necessary	45-50	No score greater than 20
0	Urgent Improvement Necessary	>50	

A sticker showing your rating is enclosed. Please destroy the sticker 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 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.

Safeguards

If you think that the rating is wrong or unfair – in other words it does not reflect the hygiene standards at the time of your inspection – you have 21 days in which you can **appeal** against this. You should appeal in writing to the Lead Officer for Food, Colin Smith, using the address at the head of this letter, but I would recommend that you get in touch with me first so that I can help you to understand how your rating was worked out.

If you have improved hygiene standards since your inspection, or if there were unusual circumstances at the time of the inspection that might have affected your food hygiene rating, you have a **'right to reply'** so that you can explain this to potential customers that look up your rating online.

If you make the improvements to hygiene standards that are highlighted in your inspection report, you can **request a re-visit** with a view to giving you a new and higher food hygiene rating. There is a fee of £160 for a re-visit.

More information about these safeguards and the template forms for lodging an appeal, 'right to reply' or requesting a revisit can be found on the FSA's website at:
<http://www.food.gov.uk/multimedia/pdfs/enforcement/fhrssafeguards.pdf>

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

Martin McGowan
Environmental Health Officer

Schedule A – Legal Requirements

RE: Prawn Cracker Chinese Takeaway
53 Rudyerd Street, North Shields, Tyne and Wear, NE29 6NF

Confidence in management/control procedures:

1. During my visit to your premise an adequate documented food safety management system was not available on site. At the time of the visit the chef said she was aware of the safer food better business catering pack, however it was not on site. Please ensure that your documented food safety management system is always available on site and that it is completed and maintained. The Safer Food Better Business 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 for a charge of £20.00 from the Food Team at North Tyneside council by calling 0191 643 6100 or email environmental.health@northtyneside.gov.uk. 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. I was pleased to find that the opening and closing checks were being carried out however the opening and closing checks had ceased and not been completed since 22nd February 2018. Restart the opening and closing checks and ensure that they are recorded in the diary section.

(Regulation (EC) 852/2004 Article 5 paras 2 & 4)

Compliance with food hygiene and safety procedures:

3. At the time of inspection a food handler was observed washing his hands in the equipment sink after prepping food. This creates a risk of cross contamination. A wash basin with adequate supplies of hot and cold, or appropriately mixed, running water, soap and a means of drying hands was available in the kitchen and should be used for hand washing only. *(Regulation (EC) No 852/2004 Annex II Chapter I Para.4)*
4. The footwear worn by chef working in the kitchen was unsuitable. The footwear had holes in them by design. You must ensure that all persons working in food handling areas wear suitable, clean and appropriate protective clothing. *(Regulation (EC) No 852/2004 Annex II Chapter VIII Para. 1)*

Compliance with structural requirements:

5. The standard of cleaning to the structure of the food rooms including the work surfaces 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.)*

In particular the following items are noted:

- i. The floor in the kitchen was not kept clean in that food debris and dirt has accumulated at floor/wall junctions, under worktops and behind or below equipment. Thoroughly clean the floor, under and behind equipment and

13. The wash hand basin in the kitchen was obstructed by a plastic basket containing sponges etc. Ensure that wash hand basins are kept free from obstruction so that they are available for immediate use at all times that food handling operations are taking place. *(Regulation (EC) No 852/2004 Annex II Chapter I Para.4)*
14. Remove the cardboard on the floor and shelves in the kitchen. Cardboard can not be kept clean and harbours dirt and bacteria. *(Regulation (EC) No 852/2004 Annex II Chapter VI Para 1.)*
15. The bristles on the wok cleaning brush in the kitchen have deteriorated and can no longer be thoroughly cleaned and disinfected. Renew the wok cleaning brush and ensure that it is regularly inspected for deterioration. *(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)*
16. Torn and fraying wiping cloths were used to clean down and mop up spillages. Fragments of cloth may contaminate food. Replace wiping cloths as soon as they become damaged or begin to deteriorate. *(Regulation (EC) No 852/2004 Annex II Chapter IX para 3)*
17. The seals of the large chest freezer in the kitchen were covered in black mold. Clean the seals of the large chest freezer. *(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)*
18. Throughout the food premise there were a number of broken or damaged wall tiles. Replace or repair any broken wall tiles and leave in a sound easy to clean condition. *(Regulation (EC) No 852/2004 Annex II Chapter II Para. 1(b))*
19. The chopping boards used in the kitchen were badly scored and cannot be adequately cleaned. Replace the chopping boards and ensure they are to thoroughly cleaned and disinfected after every use. *(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a).)*
20. The disinfectant spray bottles used for cleaning in the kitchen were not clean in that the spray bottles were covered in grease. Dispose off the disinfectant spray bottles and purchase new ones. *(Regulation (EC) No 852/2004 Annex II Chapter V Para 1(a))*

Chief Executive's Office

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Environmental Health
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CONFIRMATION OF ACTION TAKEN
Prawn Cracker Chinese Takeaway
53 Rudyerd Street,
North Shields,
Tyne and Wear,
NE29 6NF

Item Number	Action Taken	Date
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Signed:	
Print Name:	
Date:	

F.A.O.; Mr Martin McGowan, Environmental Health Officer, North Tyneside Council.

FAILURE TO COMPLETE AND RETURN THIS FORM TO THE ADDRESS STATED ABOVE MAY RESULT IN A REVISIT TO YOUR PREMISE.
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