



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

Just Daves Catering
Whitley Bay Golf Club
Claremont Road
Whitley Bay
Tyne And Wear
NE26 3UF

Our Ref: KS/17/00290/FOOD

Date: 29 September 2017

This matter is being dealt with by: Karen Sargent

Direct Line: 0191 643 6651

Fax: 0191 643 2426

Email: karen.sargent@northtyneside.gov.uk

Dear M:

**Food Safety Act 1990
Food Safety and Hygiene (England) Regulations 2013
Regulation (EC) No 852/2004 Hygiene of Foodstuffs
Food Information Regulations 2014
RE: Just Daves Catering, Whitley Bay Golf Club, Claremont Road
Whitley Bay, Tyne and Wear, NE26 3UF**

I refer to my visit to the above premises on 29th September 2017.
Matters arising from my inspection were discussed with yourselves at the time of visit.
The attached schedules detail works that require your attention.

This letter also contains important information regarding the food hygiene rating for your business that will be published on the Food Standards Agency's Food Hygiene Rating website.

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.

Schedule B lists those matters which, though not legally required, are considered to be good working practice. You should view these recommendations as important guidance for developing safe, hygienic practices.

My next routine inspection of your premises will happen in approximately 18 months. However I intend to revisit the premises 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 (Food Law Code of Practice)
Compliance with food hygiene and safety procedures	10
Compliance with structural requirements	5
Confidence in management/control procedures	20
Total	35
FOOD HYGIENE RATING	1

Rating	Descriptor	Officer Risk Score	Additional Scoring Factor
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. You can tell your customers how good your hygiene standards are by putting the sticker up in the window or on the door. If you do not have a suitable glass surface, you could fix the sticker onto a transparent surface before fixing that onto a wall or other surface. 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.

Your rating will also be published on the Food Standards Agency's website at www.food.gov.uk/ratings between two and four weeks from receiving this letter.

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.

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

Karen Sargent
Food Safety Officer
Environmental Health

RE: Just Daves Catering, Whitley Bay Golf Club, Claremont Road
Whitley Bay, Tyne and Wear, NE26 3UF

SCHEDULE A – LEGAL REQUIREMENTS

Confidence in management/control procedures:

1. It was noted that you had a completed Safer Food Better Business manual, however the safe methods were not being followed, and the diary was being mis-used. The diary had been filled in when the checks had not been undertaken. In particular:

- Food past its use by date had not been removed (closing check)
- Multiple tubs of food were being stored beyond your internal shelf life system and beyond generally accepted safe timescales.

You must complete the diary on a daily basis to document the checks that you have done, and to identify any problems you have encountered along with the respective corrective actions taken. Ensure it is used correctly.

(Regulation (EC) 852/2004 Article 5 Para's 1 and 2)

Compliance with food hygiene and safety procedures:

2. The following foods were found on display for sale in your fridge past their use-by date:

- 1 x tub pease pudding Use by 25/09/17
- Multiple tubs of cooked meats, fish, vegetables, and high risk sandwich fillings

The use-by date is the date until which the manufacturer of the food guarantees it is safe to eat. Food sold beyond its use-by date may be of poor quality or unfit. It is an offence to sell or expose for sale food with an expired use by date. You must check your stock daily and dispose of any out of date food.

If you wish to keep food beyond generally accepted safe timescales, you must provide proof that it is safe to do so by way of risk assessment/and or microbiological testing

3. The practice of repeatedly removing joints from the hot holding cupboard and slicing them to order is unsafe. This practice results in excessive handling and subjects the meat and equipment to repeated temperature fluctuations. Either slice more of the meat and hot hold, or slice and reheat to order.

Compliance with structural requirements:

4. The ice machine was not kept clean in that there was black mould to the inner surfaces. Thoroughly clean and disinfect the ice machine to minimise any risk of contamination of ice and maintain in a clean condition.

I believe this is the responsibility of the bar

5. The extractor filters in the extract canopy were in a greasy condition. They must be thoroughly cleaned and maintained in a clean condition.

Other legal requirements:

6. Review and update your allergen matrix to include all your dishes, including Sunday dinners and buffets

SCHEDULE B – RECOMMENDATIONS

7. As discussed, to avoid wasting stock and/or storing food beyond accepted timescales you may wish to consider any, or a combination of the following:
 - Portioning food and freezing it
 - Prepare/cook smaller amounts more often rather than large batches
 - Daily specials on Monday to use up Sunday meat
 - Take poor selling items off the menu
 - Cook food to order

