

Action Plan			
Premises	Heath Farm Sausages	Reference	04/00815/FOOD
Address	Purbrook Heath Farm Purbrook Heath Road Purbrook Waterlooville Hampshire PO7 5RY		
Date of Visit	23 February 2024	Date of Report	27 February 2024
Inspector	██████	Email	eh@winchester.gov.uk
Food Hygiene and Safety			
Requirements			
1	Vacuum packing		
<p>You only had one vacuum packing machine which you were using for both raw (meat) and cooked foods (sliced ham and cheese). This practice must stop immediately.</p> <p>A vacuum packing machine is classed as a complex piece of machinery which due to it's design is hard to clean and sanitise to ensure it is completely safe for dual use.</p> <p>Therefore only use the vacuum packing machine for raw foods.</p>			
Date for compliance		Immediately	
2	Vacuum packing bags		
<p>During my inspection I noted the vacuum packing bags were just placed upon the worksurface among other articles.</p> <p>Ensure the bags are kept in a clean, lidded container and are not exposed to the risk of contamination</p>			
Date for compliance		Immediately	
3	Allergen labelling		

If you are packing foods for direct sale (for example your cheese and ham) to customers, they must be labelled with the full ingredients and all allergens must be highlighted in bold or a different font.

Alternatively, stop prepacking foods.

Date for compliance	2 weeks - 18 th March 2024
----------------------------	---------------------------------------

4	Wooden chopping board
----------	------------------------------

I understand you cut your cheese on a small wooden chopping board. Wood is hard to effectively clean and I would recommend replacing this board with one that can be cleaned and sanitised easily.

A separate coloured plastic board (ie yellow) would be recommended as it can be cleaned more effectively and more durable than wood.

In addition, I recommend keeping any utensils used for cooked and ready to eat foods in a clean lidded container whilst not being used to minimise the risk of cross contamination.

Date for compliance	2 weeks - 18 th March 2024
----------------------------	---------------------------------------

Structure

Requirements

1	Cleaning
----------	-----------------

The following areas were dirty/unclean. These areas must be thoroughly cleaned and sanitiser where necessary and maintained in a clean condition.

- All floor coverings in the butchery, store room and servery area - dust and remove the cobwebs in the butchery and servery area
- All wall surfaces, including low level and behind counter units in the butchery and servery area
- All wall/floor junctions in the butchery and servery area
- All stainless steel units including low level shelves and unit legs
- The vacuum packing machine
- The mincer, including switches
- The weighing scales

<ul style="list-style-type: none"> • The external surface of the walk-in chiller door • The internal storage area of the counter display unit located in the servery area • The counter display in the servery area • The seal to the small chest freezer • The plastic chair and wood stools • Plastic dividers in the doorway dividing the butchery and storeroom • The step between the servery area and butchery 	
Date for compliance	Immediately
2	Open drain
<p>There was an open drain underneath the double sink which could provide entry for pests. Repair the drain and provide a fixed grill plate in place to prevent pest access.</p>	
Date for compliance	2 weeks - March 18 th 2024
3	Door mat
<p>The door mat was in an unclean condition. Either clean the mat or replace with a new one. Maintain in good repair and regularly clean.</p>	
Date for compliance	2 weeks - March 18 th 2024
4	Domestic Animals
<p>During my inspection you were keeping your pet dog on a lead tethered to a worksurface leg in the butchery area. A dog bed was also present.</p> <p>This practice must stop immediately.</p> <p>Dogs must not enter areas where food is prepared, handled or stored.</p>	
Date for compliance	Immediately
5	Dog hair
<p>There were accumulations of dog hair on the floor in the butchery and servery area. Remove the dog hair and maintain in a clean condition</p>	
Date for compliance	Immediately
6	Waste contract

During my inspection you explained that you do not have a commercial waste contract, nor do you dispose of your Animal By-Products (ABP's) through a reputable company.

You must at the very least have a commercial waste contact.

In addition, your ABP's must be collected by a reputable company specialising in such waste. If, however your ABP waste is less than 20kgs per week it may go into your normal commercial waste collection if your provider agrees.

If this agreement is met, you must ensure you have written evidence to that effect.

Date for compliance	1 month – 4 th April 2024
----------------------------	--------------------------------------

7	Rodent droppings
----------	-------------------------

There were a number of rodent droppings in the servery area in a void adjacent to the counter and beside the chest freezer.

This area is inaccessible without moving equipment but must be cleaned regularly.

In addition to the droppings, there were a number of plastic bags, signage and debris.

Ensure the area is thoroughly cleaned, maintained in a clean condition and all access to pests is denied.

Date for compliance	Immediately
----------------------------	-------------

8	Clutter
----------	----------------

There were accumulations of clutter in the storeroom and servery area and a review is needed to establish what needs to be kept and disposed of.

Date for compliance	2 months – 4 th May 2024
----------------------------	-------------------------------------

9	Ceiling
----------	----------------

An area of ceiling adjacent to the walk-in chiller was in poor repair. Ensure the ceiling is repaired to ensure it is flush and does not expose any voids within the roof space.

Date for compliance	3 months – 4 th June 2024
----------------------------	--------------------------------------

10	Wall surrounding air fan
-----------	---------------------------------

An area of wall covering by the wall fan was bare plywood which is hard to clean. Paint/seal the wood to ensure it can be effectively cleaned.

Date for compliance	3 months – 4 th June 2024
----------------------------	--------------------------------------

11	Floor covering
-----------	-----------------------

The flooring covering in the butchery area was worn in places exposing bare concrete. Repair the flooring and ensure it is maintained in good repair and condition.	
Date for compliance	3 months – 4 th June 2024
12	Walls
The wall covering in the servery area was in an unclean condition. Clean the walls, repaint and maintain in good repair and condition.	
Date for compliance	3 months – 12 th May 2024
13	Cleaning cloths
<p>Upon asking about your cleaning regime, I was informed you carryout a 2 stage clean down with hot soapy water followed by a sanitiser spray.</p> <p>I was told you use blue-roll rather than cleaning cloths.</p> <p>Cleaning cloths are far more robust than disposable blue roll and thorough cleaning can be carried out far more effectively with cloths rather than using blue roll with hot soapy water.</p> <p>I suggest using cleaning cloths/J cloths for the initial wash down with hot water and soap followed by the use of disposable blue roll with the santiser spray.</p> <p>You may want to even consider different colours for the butchery to the servery area.</p>	

Always replace cleaning cloths on a regular basis or wash on a hot water cycle.	
Date for compliance	Immediate
Management	
Requirements	
1	Documented Food Safety Management System

You did not have any documentation to show for your business.

You must have in place a Documented Food Safety Management System which provides clear procedures and records relating to your daily tasks. (for example, the cleaning, temperature control, date coding etc)

The Food Standards Agency have put together a pack called Safer Food Better Business for Retailers and by putting this in place and maintaining it, it will help you comply with this requirement. It is available to download and print for free but there are companies who can provide it already printed for a small fee.

It is divided into sections which are relevant to your business (cleaning, cross-contamination, chilling, management and diary – you won't need the cooking part)

Complete the sections above and the diary will need completing on a daily basis to demonstrate that you carryout specific tasks.

This pack is an option for fulfilling this requirement, but you can create something similar yourself.

<https://www.food.gov.uk/business-guidance/safer-food-better-business-for-retailers>

Date for compliance	2 months – 4 th May 2024
----------------------------	-------------------------------------

2	HACCP (Hazard Analysis and Critical Control Points)
----------	--

You must have written procedures (HACCP) in place for vacuum packing and curing bacon. Work through each process using a step-by-step process and highlight any critical control points which could deem the food unsafe if the step in the process is compromised. You must

then ensure you have corrective actions in place to ensure the process is safely conducted.

There are tools available on the Food Standards Agency website to help you with this.

www.food.gov.uk

Date for compliance	2 months - 4 th May 2024
----------------------------	-------------------------------------

3	Food Hygiene Training
----------	------------------------------

It is recommended that all food handlers in engage in food safety training every 3 years.

There are numerous companies available online and I would suggest the Level 2 Award in Safety in Catering.

Date for compliance	3 months – 4 th June 2024
----------------------------	--------------------------------------

