

Mr Baktash Roohrawan
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Public Experience (Food, Health & Safety)
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Our Ref: 18/00161/FOOD &
04385\FDHPRA

29th September 2020

Dear Mr Roohrawan

**THE FOOD SAFETY AND HYGIENE (ENGLAND) REGULATIONS 2013
REGULATION (EC) NO.852/2004 HYGIENE OF FOODSUFFS
FOOD SAFETY ACT 1990
THE GENERAL FOOD REGULATIONS 2004
HEALTH AND SAFETY AT WORK (ETC) ACT 1974 AND OTHER REGULATIONS MADE UNDER THE
ACT.
RE: KASABA RESTAURANT 7-9 MARINE PARADE EAST**

With reference to my visit to the above premises with my colleague Justin Baddeley on the afternoon of 22nd of September I would bring the following items to your attention in order to assist you in meeting you statutory obligations under the above food safety and occupational health and safety legislation.

The attached Inspection report outlines my findings at the time of the visit and highlights the priority actions and improvements that are needed to ensure that you are complying with the Food Hygiene (England) Regulations and associated legislation. These are listed in three areas:

- **Compliance with food hygiene and safety procedures:**(how hygienically the food is handled, how it is prepared, cooked cooled, stored and what measures are taken to prevent food being contaminated)
- **Compliance with structural requirements;** (the conditions of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)
- **Confidence in management/control procedures** (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a system like Safer Food Better Business)

Schedule A: outlines the works needed to comply with the law.

Items in bold require your immediate attention.

- As a guide to compliance, those items to do with cleaning, temperature control and poor practice should be dealt with **straight away**. Those items that which relate to structural repair, training and the provision/review of your food safety management system should be completed **within 3 months**, unless otherwise indicated. **Urgent matters must be dealt with straight away.**
- You may do works other than those specified in the report but these must achieve the same minimum standard.
- This report only covers the areas inspected as they were found at the time of the inspection, however it should be noted that this is not an exhaustive report covering all legislation relevant to the businesses undertakings as this would not be possible given the time period spent on the premises.
- After the inspection an assessment was made of the risks associated with the business using a standard format set out by the Food Standards Agency. This assessment will be used to decide when the business will next be inspected.
- Under the Freedom of Information Act 2000, and the Environmental Information Regulations 2004, I would like to advice you that a copy of this and any previous report relevant to this premises, maybe requested by any person or organisation.

A digital inspection will be carried out within one week of the date of this letter to assess progress with the items mentioned and the general level of cleanliness of the food storage, preparation and service areas and to consider if formal proceedings are necessary. This could be in the form of Hygiene Improvement Notices and or formal prosecution under the above legislation.

Depending on the level of compliance with these structural and cleaning issues further inspection may be necessary to assess compliance with statutory requirements regarding food safety practices and their supervision and management.

If you are unclear about anything in the report, please get in touch with me via the contact details given above.

Should you wish to discuss this letter or require further information please contact me on the above direct line. Alternatively you can access food safety guidance on our website <http://www.tendringdc.gov.uk/TendringDC/Business/Food+Safety/> or at www.food.gov.uk

Yours sincerely

Mark Baker
Environmental Health Officer
Department of Public Experience

Food Premises Inspection Report:

Name of Business:	Kassaba
Address:	7-9 Marine Parade East Clacton on Sea CO15 1PS
Date of Inspection:	22 nd September 2020

Schedule A: Legal Requirements

No	<p>Compliance with food hygiene and safety procedures:(how hygienically the food is handled, how it is prepared, cooked cooled, stored and what measures are taken to prevent food being contaminated)</p>
	<p><u>Protection of food from risk of contamination</u></p> <ul style="list-style-type: none"> • Open plastic packets of spices and dried ingredients were found in the dry store and open to contamination by debris or pests. • In the display refrigerator the handles of serving spoons were in contact with yoghurt • The cleaning mop was badly stained and the bucket contained filthy water. • The lights over the extract canopy did not have covers to prevent contamination of food in the event of a breakage • The electric fly killer was heavily laden with dead insects and positioned over a food preparation area by the display fridge in the service area. <p>At all stages of production, and processing, food is to be protected against any contamination likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state <i>Regulation (EC) No 852/2004 Annex II Chapter 9 para 3</i></p> <p><u>Storage of food waste and other refuse</u></p> <ul style="list-style-type: none"> • Black plastic bags full of waste were found on the ground by the bulk waste containers and were not suitably pest proof. <p>Food waste, non-edible by-products and other refuse are to be deposited in closable containers. These containers are to be of an appropriate construction, kept in sound condition, be easy to clean. <i>Regulation (EC) No 852/2004 Annex II Chapter 6 para2</i></p> <p><u>Unfit food</u></p> <ul style="list-style-type: none"> • A can of mouldy sweetcorn was found in the under-counter fridge in the rear preparation room. • In the lower floor rear kitchen area a saucepan of cooked rice was found on the cooker, seafood was found in the upright freezer and a mixture of cooked food and waste materials was found in the microwave. It is understood that these items may have been there since July.

	<p>It is an offence to sell food which is unfit for human consumption. All food on your premises is deemed to be for sale unless it is clearly marked as being unfit and separated from other foods.</p> <p><i>Article 14(1) of (EC) 178/2002 creating an offence under reg.4 of the General Food Regulations 2004</i></p>	
	<p>Compliance with structural requirements; (the conditions of the structure of the premises including cleanliness, layout, lighting, ventilation, equipment and other facilities)</p>	
	<p><u>Level of Cleanliness</u></p> <ul style="list-style-type: none"> • A large amount of spilled salt and other debris was found on the floor at base of the dry store shelves. • The walls around the dry store shelving were dirty and littered with cobwebs • Filters in the extract canopy were badly stained with grease and debris • The lights over the canopy were badly stained and did not have covers to prevent contamination of food in the event of a breakage • Generally the food storage, preparation and service areas require more thorough cleaning and organising throughout. Poor standards were found at the time including heavy accumulation of debris to many areas especially so in difficult to reach areas such as around pipework/waste pipe from wash hand basin in servery area <p>Food premises must be kept clean and maintained in good repair and condition. <i>Regulation (EC) No 852/2004 Annex II Chapter I para 1</i></p> <p><u>Wash hand basin</u></p> <ul style="list-style-type: none"> • There was no suitable means of drying hands readily available at the wash hand basin in the service area. <p>An adequate number of washbasins is to be available, suitably located and designated for cleaning hands. Washbasins for cleaning hands are to be provided with hot and cold running water, materials for cleaning hands and for hygienic drying <i>Regulation (EC) No 852/2004 Annex II Chapter 1 para 4</i></p> <p><u>Condition of floor and walls</u></p> <ul style="list-style-type: none"> • Floor tiles were cracked and damaged on the steps to the upper floor areas, in the upper rear prep room and in the service area and towards the front display area to the rear of the display refrigerator • Painted wall surfaces in the upper rear preparation room were badly stained. <p>Floor and wall surfaces are to be maintained in a sound condition and be easy to clean and, where necessary, to disinfect. <i>Regulation (EC) No 852/2004 Annex II Chapter2 para 1a & 1b</i></p> <p><u>Condition of surfaces in food preparation rooms</u></p> <ul style="list-style-type: none"> • Bare hardboard was exposed in a cupboard in upper rear preparation room • Bare chipboard was exposed on an under-counter cabinet in the upper rear preparation room. <p>Surfaces (including surfaces of equipment) in areas where foods are handled and in particular those in contact with food are to be maintained in a sound condition This will require the use of smooth, washable corrosion-resistant materials <i>Regulation (EC) No 852/2004 Annex II Chapter2 para 1f</i></p>	

	<p><u>Cleanliness of equipment</u></p> <ul style="list-style-type: none"> • The blade to the bench mounted can opener was encrusted with food debris • Items of equipment in the upper rear food preparation room was badly stained. This included the kettle and other electrical equipment, chest freezer seals and interior surfaces and handles to doors of cupboards, and fridges and freezers. • In the front service area a work surface was composed of a badly stained piece of bare fibre board. • Containers of dried food ingredients were stained and dirty in the dry store • The interior surfaces of the microwave oven in the upper floor rear preparation area was badly stained • Debris and staining was found in the base of the cutlery trays. <p>All articles, fittings and equipment with which food comes into contact are to be effectively cleaned and, where necessary, disinfected. <i>Regulation (EC) No 852/2004 Annex II Chapter 5 para 1a</i></p> <p><u>Pest control</u></p> <ul style="list-style-type: none"> • The electric fly killer in the front service area was dirty and not in working order <p>Adequate procedures are to be in place to control pests. <i>Regulation (EC) No 852/2004 Annex II Chapter 9 para 4</i></p>	
	<p>Confidence in management/control procedures (how you manage food safety, previous compliance history and what records you keep to make sure food is safe using a system like Safer Food Better Business</p>	
	<p><u>Food safety management documents and records</u></p> <p>The use of practices that present risk of contamination of food and the poor condition of the structure and cleanliness of the premises would indicate that you have not met the pre-requisites for a food safety management system based on HACCP principles.</p> <p>Cleaning schedule It was not possible to examine a cleaning schedule and in view of the poor level of cleanliness detailed above it would appear to be necessary to adequately supervise and manage the cleaning activities taking place.</p> <p>Allergen content of food provided There was no clear indication of which of the fourteen recognised allergens may be contained in menu items.</p> <p>I suggest that you follow the guidance issued by the Food Standards Agency Safer Food Better Business (England) which will guide you through how to comply and provide the necessary documentation. <i>Regulation (EC) 852/2004 Article 5 paras 1</i></p> <p><u>Training, supervision and instruction</u></p> <p>The level of cleanliness observed and the evidence of poor practice regarding risk of contamination of food indicates that insufficient training, supervision or instruction has been provided to food handlers working on the premises. Food business</p>	

	<p>operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity; <i>Regulation (EC) No 852/2004 Annex II Chapter 12 para 1</i></p>	
	<p><u>Health & Safety at Work Act 1974</u></p>	
	<p><u>Electrical Installation</u> During the inspection taped repairs were noted to electrical cables in the front of house customer area of the restaurant.</p> <p>The Electricity at Work Regulations 1989 require that electrical systems and equipment must be maintained, so far as reasonably practicable, to prevent danger.</p> <p>The Fixed Installation - Fixed installations (the wiring and equipment between the supply meter and the point of use, e.g. socket outlets) should be inspected and tested periodically by a competent person to ensure that they are maintained in a safe condition. The recommended frequency for commercial premises is every 5 years and the report is now called an Electrical Installation Condition Report, and was previously known as a periodic inspection report.</p> <p>Please forward details of the most recent inspection or examination report by a competent person regarding the condition and safety of the electrical appliances and electrical installation on the premises. This should include the hotel accommodation and any other parts of the premises.</p> <p>I understand that rooms 5 7 & 8 are currently being refurbished after damage caused by guests behaviour. I would be grateful if you could confirm what regular checks are carried out on electrical appliances provided in guest rooms such as TV and kettles.</p>	