

I am employed as a Senior Technical Officer within the Environmental Health section of Worcestershire Regulatory Services, which are run by Bromsgrove District Council. I am working within Environmental Health department for more than fifteen years. I'm a member of Chartered Institute of Environmental Health. My current position involves carrying out a range of enforcement duties such as inspections, complaints and outbreaks investigations in relation to food safety, health & safety, and public health matters.

On 8th December 2020 around 18:00 hours, I carried out a routine programmed food hygiene inspection of a food business ' DEEDAR INDIAN CUISINE, 26 HEWELL ROAD, BARNT GREEN, B45 8NE, '. A colleague from West Mercia Police (PC 1271) also arrived to carryout licensing checks around 18:30 hours. On arrival I met Mr Dildar HUSSAIN, Mr HUSSAIN introduced himself as Food Business Operator (FBO). Mr HUSSAIN informed that he is currently employing five staff members, Mr HUSSAIN further added his restaurant and food takeaway business is not serving any alcohol. Part of inspection I asked several questions to establish FBO and his staff understanding in relation to basic food hygiene and safety measures. Staff members were unable to answer questions in relation to fitness to work, allergen contamination control, COVID risk assessment etc. There were no training records available for inspection; FBO claimed all staff members have been verbally trained. FBO agreed to provide suitable training. I advised FBO that how he can address staff members training needs.

During kitchen inspection and review of food menu I noticed FBO has failed to identify allergens such as peanuts, nuts and mustard potentially present within several Tikka, Tandoori and prawn dishes. Food menu was clearly inaccurate and FBO acknowledged his mistake and agreed to rectify this issue immediately. Food and hand contact surfaces such as handles, taps, work surfaces etc. observed in dirty condition. FBO was advised to identify cleaning needs use suitable cleaning chemicals and observe correct contact times. Inadequate cleaning/disinfection of contact surfaces can lead to cross contamination as well as spread of food borne diseases including coronavirus. External oil drums storage area found in dirty condition this may lead to pests attraction to the area. FBO was asked to keep the area clean to eliminate food source and potential harborage.

Part of my visit I also carried out checks in relation to COVID 19, I noted business was displaying a QR code at the entrance along with the hand sanitising station. However I was unable to find any face covering signage. FBO was unable to provide any information in relation to COVID19 risk assessment. I noticed several dining tables were too close to each other, screens were too narrow which couldn't provide adequate separation and some staff members were not wearing masks. FBO agreed to carryout full COVID 19 risk assessment, re-organise tables to facilitate social distancing. I understand colleague from West Mercia Police also carried out COVID-19 checks and given advice accordingly.

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