



## ENVIRONMENTAL HEALTH

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JAMC/BRHA

27 May 2013

Dear Madam

### **Food Hygiene (Scotland) Regulations 2006 The General Food Regulations 2004 Proposed CPU unit at Dr.Gray's Hospital, Elgin**

I refer to the recent meeting with Elinor McCann - Divisional Catering Manager, Sheila Wiseman - Superintendant, Karen Sievewright - Environmental Health Officer and Kirsten Clark - Food Safety Officer on 14 May 2013, to discuss the proposed alterations to create a cook/chill facility.

As advised when commenting on your proposals the following guidance was taken into consideration:

- FSA Prevention of Cross contamination guidance
- Food Standards Agency position relating to the presence of *Listeria monocytogenes* in ready-to-eat foods destined for hospitals and other healthcare settings where they may be consumed by vulnerable groups.

As discussed please find below the areas identified as not in accordance with the above guidance:

1. Public footfall areas intended to be routinely utilised for staff and equipment. These areas are known sources of *listeria* contamination. The areas of particular concern are:
  - The movement of trolleys along "corridors 2, 3 and 5".
  - The movement of staff into the hot portioning room.
  - The unrestricted access from "corridor 5" to the cold portioning room.
  - The movement of trolleys through the stairwell, through the dining room and kitchen before re-entry to the chilled holding area.
  - The return of trolleys to the cold store.
  - The movement of staff from low to high risk areas i.e. raw prep to hot portioning and cooling areas.

- The movement of food, including cooked meats, salads, etc from the delivery area into the cold portioning room.

In order to address some of these particular issues it is recommended that physical barriers be used to control the movement of staff between low and high risk areas, including “corridor 2 “ and the hot cooking, hot portioning and cold portioning areas.

A door installed between the open kitchen area and the chilled holding area would ensure that food on trolleys for regeneration would not have to go through the “dirty” stairwell.

It is also recommend that pass-through cookers be installed and surrounding area closed off which would act as a physical barrier.

Where physical barriers cannot be utilised to control movement of staff and/or trolleys from these “dirty” areas to the high risk and care areas details of how and what disinfecting procedures require to be identified including how packaging will be moved from the packaging store into the hot/cold portioning areas in order to minimise the risk of contamination to the packaging and also foodstuffs. It is recognised nationally management controls have been demonstrated as less effective.

Particular attention is required to the location of the tables for sealing and labelling the foodstuffs taking into account that there may be some condensate from the chiller units which could be a possible source of contamination.

## 2. Hand washing facilities

- a. A wash hand basin with hot and cold running water will require to be installed in the salad prep room.
- b. A wash hand basin with hot and cold running water be installed in the refuse store.

I would recommend that in food handling areas wash hand basins be fitted with non hand operable taps.

## 3. Food Safety Management System

Your HACCP will require to be reviewed taking into account the proposed changes. This should include detailed information on cross-contamination prevention

- a. Between raw and ready to eat food.
- b. Allergens.
- c. Details of the procedures to confirm the temperature of the food leaving the blast-chillers meets your targets e.g.: Will thermocouples be fitted to the doors of the blast-chiller which would mean that the doors would only open once the correct temperature has been reached.
- c. Controls will require to be put into place to ensure staff wash their hands and change protective clothing in order to minimise contamination upon entry to the cold portioning room. Details are required of how this will be achieved.

#### 4. Staff Training

Staff will require to be trained on all changes to current procedures e.g.:

- The controls required to ensure that all staff wash their hands and change protective on entry/exit of all raw prep rooms.
- The controls required to be put in place in order to prevent cross-contamination in the diet bay room (if raw meat/salad and ready to eat foods are to be handled/prepared within the same area).
- The controls required to be put in place to control the time and temperature of cooked food in the hot portioning area, including regular monitoring and critical limits and corrective actions implemented and documented.

In order to evaluate the capacity of storage and equipment proposed the following information requires to be provided:

- a. The quantities of all the meals to be produced on a daily basis and also the volume of products of raw animal origin.
- b. The capacities of each trolley (which goes into the blast-chiller), each piece of cooking equipment (including brat pans, etc) and the blast-chillers.  
Confirmation of adequate capacity in the blast-chiller for the food being cooked is required.
- c. Confirmation of sufficient space for storage of all packaging, including gastronomes for the day's production in the hot/cold portioning areas.  
Packaging should not be brought through the kitchen during production, as the outer packaging could be a possible source of contamination.
- d. The volume of food stored in the chilled holding area.

Details of the procedure to be put into place for emergency meal provision if the kitchen is only working 5 days a week.

Due to the proposal to begin the alterations in August I would suggest that a further meeting be held in 2 weeks to monitor progress with the above.

If you have any questions, please do not hesitate to get in touch.

Yours faithfully

**James McLennan**  
**Principal Environmental Health Officer**

cc George Reid, Trust Catering Advisor, NHS Grampian, Royal Cornhill Hospital,  
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