

Le Val

Alderney

GY9 3UL

Tel: 01481 822756

Fax: 01481 824535

Friday 21st April 2023

To the States of Alderney,

**Re: Guernsey’s Food Hygiene Inspection 10th March 2023 report**

The Connaught received an unannounced Food Hygiene Inspection on Friday 10th March 2023 where they fedback directly to the kitchen staff and myself as the Registered Operational Manager and announced our star rating was being reduced from 4 to 1. This is based on three key categories (1) Hygienic food handling, (2) Cleanliness and condition of the facilities and building and (3) Management of food safety they found improvement was necessary in all three categories. In discussions with the inspectors we discussed the redevelopment of the kitchen facility ahead of our new extension in which they felt that they would be happy to input to the design of any new facility to ensure its fitness for purpose in line with regulations.

In terms of legal requirements in the areas of ***Compliance with food Hygiene and Safety Procedures*** we received eight areas of poor compliance ranging from, personal items of clothing in the dry store, a flypaper dispenser was hanging in the service kitchen to there were food items in the chiller unit which had no labels on. All these areas action time limit where ‘immediate’ and all of these areas were rectified immediately and proof sent to the inspectors.

In terms of legal requirements in the areas of ***Compliance with structural requirements*** we received sixteen areas of poor compliance. The immediate areas to be actioned were a deep clean behind kitchen equipment, the dry store, plastic chopping boards were worn and needed replacing, redundant items in the dry store that needed disposal, electric fly killer was poorly located all these areas were rectified immediately and proof sent to the inspectors. The two week-one month action points time limit in the areas of *Compliance with structural requirements* were undertake an audit of all the chiller units repair/replace, the seal at the rear of the rear of the sink in the kitchen needs repairing, the paint in the dry store was chipped which will require a repaint, the bottom door frames in both the kitchen and the main kitchen were worn and required repainting. These have all been rectified and proof sent to the inspectors.

The only areas within ***Compliance with structural requirements***that have not been completed the plastering and making good the ceiling in the fridge/freezer room, the poor location of the fridge and freezer room and the kitchenette the cabinets and draws and the shelves were damaged and deteriorated and can no longer be cleaned or disinfected properly which was given three months to rectify.

In terms of legal requirements in the areas of ***Confidence in management/control procedures***we had three areas of non-compliance. These were The Safer Food Better Business (SFBB) pack was disorganised and had not been reviewed which has now been and scanned and sent to the Inspector. Staff in charge of the kitchen should have Level three Food Safety which has been completed and proof sent to the Inspector. Finally they found that hygiene practices, stock control management is not being dealt with effectively meaning the amount of structural and cleaning issues found during the inspection means the Food Management Safety System is not being implemented fully. This is an ongoing targeted action point.

Since the inspection and all of the immediate and short term rectifications have been made and the inspector has reviewed our progress seen all of the documented evidence of compliance we have achieved four stars on Wednesday 19th 2023. We are expecting an unannounced visit in the not too distant future to ensure we are maintaining these standards.

Yours sincerely

*Liz Bowskill*

Liz Bowskill

Manager of Operations