

Mr David Robinson
Wester Ross Fisheries
4 Strathview
Dingwall Business Park
Dingwall
IV15 9XD

Please ask for: *Clifford Smith*
Direct Dial: *01349 868489*
E-mail: *env.health@highland.gov.uk*
Your ref:
Our ref: *CS/Food*
Date: *23rd August 2011*

Dear Sir

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: Wester Ross Fisheries Ltd, Dingwall.**

I refer to the inspection of the above premises on 22nd July 2011.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.

Should you disagree with the requirements of the enclosed Schedule you should make representation to Alistair Thomson, Head of Environmental Health and Trading Standards, within two weeks of receipt of this letter by writing to the address below or calling 01463 228700. The booklet "Food Law Inspections and Your Business" outlines your rights and is available from this office on request.

Publication of this report

Please note that the attached schedule will be placed on the Highland Council's public internet website (www.highland.gov.uk) within 14 days of the report being sent to you. This is in accordance with the Highland Council's Publication Scheme to ensure compliance with the Freedom of Information (Scotland) Act 2002 and the Environmental Information (Scotland) Regulations 2004.

If you require any further information or advice please do not hesitate to contact me on the above number.

Yours faithfully



CLIFFORD SMITH
Environmental Health Officer
Transport, Environment and Community Services – Environmental Health

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name:	Wester Ross Fisheries Ltd
Premises Address:	4 Strathview, Dingwall Business Park, Dingwall, IV15 9XD
Type of Premises:	Manufacturer and Processor
Date and time of Inspection:	22 nd July 2011
Type of Inspection:	Food Safety and Food Standards
Areas Inspected:	Factory, Stores, Containers, Welfare Areas
Records/Documents examined:	HACCP Management System, Harvest records, Training and Production Records
Samples Procured:	None

Note

This schedule only covers the areas inspected as they were found at the time of the inspection. It should not be inferred that all hazards and defects within the premises have been identified. The responsibility for complying with legislation lies with the proprietor and your own checks should be carried out as a matter of routine.

This schedule contains **contraventions** and **recommendations**. **Contraventions** are items that must be addressed to ensure your compliance with the above legislation. **Recommendations** are items I strongly recommend be adopted as good practice although they are not direct requirements in terms of the above regulations. All recommendations appear in *italic* type. When considering work to deal with contraventions there may be other ways of achieving compliance with the law than those I have suggested. Alternatives may be used provided they are of equivalent effect. If you are in doubt as to the acceptability of alternatives please contact me.

Please note that Regulation 17 of the Food Hygiene (Scotland) Regulations 2006 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 852/2004 and 853/2004. Regulation 4 of the General Food Regulations 2004 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 178/2002.

Food Safety Contraventions

1. The concrete apron at the dispatch area of the factory is open and broken at the drainage channels. You are required to renew or repair the concrete area to ensure it presents a sound easy to clean condition. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter 1 Paragraph 1*)
2. The concrete apron at the fish reception area of the factory is open and broken at the drainage channels. You are required to renew or repair the concrete area to ensure it presents a sound easy to clean condition. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter 1 Paragraph 1*)

Transport, Environmental and Community Services

The Highland Council, Ross House, High Street, Dingwall, IV15 9YN
Tel: 01348 868489 Fax: 01349 868594 e-mail: env.health@highland.gov.uk www.highland.gov.uk

Food Safety (General)

I would be obliged if you could furnish me with an up to date copy of the Food Safety Hazard Management System for the factory for inclusion in the food file of your business held by this service



Mr David Robinson
Manager
Wester Ross Fisheries Ltd
4 Strathview
Dingwall
IV15 9XD

Please ask for: *Clifford Smith*
Direct Dial: *01349 868489*
E-mail: *env.health@highland.gov.uk*
Your ref:
Our ref: *CS/Food*
Date: *11th January 2010*

Dear Sir

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: Wester Ross Fisheries Ltd, 4 Strathview, Dingwall.**

I refer to the inspection of the above premises on 5th January 2010, and to my discussions with you at that time.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.

Should you disagree with the requirements of the enclosed Schedule you should make representation to Alistair Thomson, Head of Environmental Health and Trading Standards, within two weeks of receipt of this letter by writing to the address below or calling 01463 228700. The booklet "Food Law Inspections and Your Business" outlines your rights and is available from this office on request.

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Yours faithfully

CLIFFORD SMITH
Environmental Health Officer
Transport, Environment and Community Services – Environmental Health

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name: Wester Ross Fisheries Ltd
Premises Address: 4 Strathview, Dingwall, IV15 9XD
Type of Premises: Manufacturer & Packer
Date and time of Inspection: 5th January 2010 at 12.15Hrs
Type of Inspection: Food Safety and Food Standards
Areas Inspected: Factory, Stores and Yard
Records/Documents examined: HACCP, Labelling, Training and Pest Control.
Samples Procured: Previous samples taken all satisfactory

Note

This schedule only covers the areas inspected as they were found at the time of the inspection. It should not be inferred that all hazards and defects within the premises have been identified. The responsibility for complying with legislation lies with the proprietor and your own checks should be carried out as a matter of routine.

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Please note that Regulation 17 of the Food Hygiene (Scotland) Regulations 2006 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 852/2004 and 853/2004. Regulation 4 of the General Food Regulations 2004 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 178/2002.

Food Safety Contraventions

1. The brush strip at the Despatch Door of the factory was missing allowing pests access to the premises. The brush strip must be attached to the door to prevent access by pests. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(d)*)
2. The cladding at the wash sinks is affected by corrosion. The wall cladding requires to be renewed or repaired and left in a sound, easy to clean condition. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(b)*)
3. The damaged light fitting above the gutting area cannot be adequately cleaned. You are required to repair or renew the light fitting to allow it to be thoroughly cleaned and where necessary disinfected. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1 (b)*)
4. The vacuum packs stored uncovered in the box store are open to contamination by condensation falling from the metal roof within the store. The pouches should be

kept covered and where necessary sealed to protect the pouches from contamination. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1(a))

Mr David Robinson
Wester Ross Fisheries
4 Strathview
Dingwall Business Park
Dingwall
IV15 9XD

Please ask for: *Clifford Smith*
Direct Dial: *01349 868489*
E-mail: *env.health@highland.gov.uk*
Your ref:
Our ref: *CS/Food*
Date: *16th January 2009*

Dear Sir

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: Wester Ross Fisheries, 4 Strathview, Dingwall**

I refer to the inspection of the above premises on 5th January 2009, and to my discussions with you at that time.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.

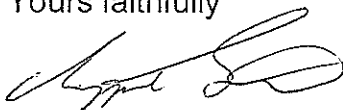
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If you require any further information or advice please do not hesitate to contact me on the above number.

Yours faithfully



CLIFFORD SMITH
Environmental Health Officer
Transport, Environment and Community Services – Environmental Health

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name: Wester Ross Fisheries
Premises Address: 4 Strathview Business Park, Dingwall, IV15 9XD

Type of Premises: Manufacturer
Date and time of Inspection: 5/1/09
Type of Inspection: Food Safety and Food Standards
Areas Inspected: Factory
Records/Documents examined: HACCP, Training, Labelling, Product Recall, Temperature, Pest Control Records, & Cleaning Schedules.
Samples Procured: None

Note

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General

I would like to thank you for sending me a copy of the updated Hazard Analysis system for your company which can now be included in your premises file held in this office.

In note that all previous points noted in the last inspection of the premises have now been completed.

Food Hygiene Requirements

1. The brush strip at the Despatch Door of the factory was missing allowing pests access to the premises. The brush strip must be attached to the door to prevent access by pests. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(d)*)

Transport, Environmental and Community Services

The Highland Council, Ross House, High Street, Dingwall, IV15 9YN

Tel: 01348 868489 Fax: 01349 868594 e-mail: env.health@highland.gov.uk www.highland.gov.uk

2. The cladding at the wash sinks is affected by corrosion. The wall cladding requires to be renewed or repaired and left in a sound, easy to clean condition. *(Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(b))*
 3. The open metal support bars at the Access door within the factory are in a corroded state. The corroded supports are sealed and thereafter repaired, redecorated to provide them with surfaces which are smooth and non-absorbent and easy to clean. *(Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(d))*
-

Mr Robinson
Wester Ross Fisheries
4 Strathview
Dingwall Business Park
Dingwall
IV15 9XD

Please ask for: *Fiona Yates*
Direct Dial: *01349 868655*
Your ref:
Our ref: *FY/ASB*
Date: *28 July 2008*

Dear Mr Robinson

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: WESTER ROSS FISHERIES, DINGWALL**

I refer to the inspection of the above premises on 17 July 2008 and to my discussions with you at that time.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.

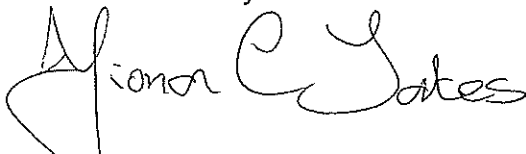
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If you require any further information or advice please do not hesitate to contact me on the above number.

Yours faithfully



Fiona Yates
Environmental Health Officer

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name: Wester Ross Fisheries
Premises Address: 4 Strathview
Dingwall Business Park
Dingwall
IV15 9XD
Type of Premises: Fish Processor
Date and time of Inspection: 17 July 2008, pm
Type of Inspection: Food Hygiene and Food Standards
Areas Inspected: All food areas
Records/Documents examined: HACCP, Pest Control Records, Temperature Records, Training Records
Samples Procured: None

Note

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Please note that Regulation 17 of the Food Hygiene (Scotland) Regulations 2006 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 852/2004 and 853/2004. Regulation 4 of the General Food Regulations 2004 makes it an offence to contravene or fail to comply with the requirements of EC Regulations 178/2002.

Food Hygiene Contraventions

5/11/08 ✓
A flaking apron was noted in the production area. This damaged apron should be discarded. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1(a))

5/11/08 ✓
A build-up of food debris was noted on the outside surfaces and buttons of the vacuum packing machine. The affected surfaces should be washed thoroughly and disinfected. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1(a))

I would recommend that this specific item is included in your cleaning schedule.

- 5/1/09 ✓
3. The rusty bar above the external door in the production area requires to be stripped of any loose paint or rust and the affected areas should be resealed. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(d))
- 5/1/09 ✓
4. 'Ready to use' plastic boxes were being stored uncovered outside. You must ensure that these boxes are stored covered in a hygienic manner to avoid their contamination. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter I Paragraph 2(c))
- 5/1/09 ✓
5. Some uncovered packaging materials were noted being stored outside the premises. All such materials must be stored covered and be protected from sources of contamination. (Regulation (EC) No 852/2004 Article 4(2) Annex II Chapter I Paragraph 2(c))
- 5/1/09 ✓
6. It is my understanding that the use of the external walkin chill is to be replaced with a permanent internal chill. Should you decide against this course of action, the damaged floor of your current walkin chill will require to be repaired. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1 (b))
-

Mr David Robinson
Wester Ross Fisheries
4 Strathview
Dingwall
IV15 9XD

Please ask for: *Clifford Smith*
Direct Dial: *01349 868489*
Your ref:
Our ref: *CS/Food*
Date: *8th February 2008*

Dear Sir,

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: Wester Ross Fisheries, 4 Strathview, Dingwall Business Park.**

I refer to the inspection of the above premises on, 6th February 2008 and to my discussions with you at that time.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.


Should you disagree with the requirements of the enclosed Schedule you should make representation to Mr Archie Lang Environmental Health Manager, Ross House, High Street, Dingwall, IV15 9QN or telephone 01349 868447 within two weeks from receipt of this letter. The booklet "Food Law Inspections and Your Business" outlines your rights and is available from this office on request.

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If you require any further information or advice please do not hesitate to contact me on the above number.

Yours faithfully



Clifford Smith
Clifford Smith
Environmental Health Officer

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name: Wester Ross Fisheries
Premises Address: 4 Strathview, Dingwall Business Park, Dingwall, IV15 9XD
Type of Premises: Fish Processor
Date and time of Inspection: 6/2/08 & 14.00hrs
Type of Inspection: Food Safety and Food Standards
Areas Inspected: All Food Areas
Records/Documents examined: HACCP, Pest Control, Training & Temperature Controls
Samples Procured: Nil

Note

This schedule only covers the areas inspected as they were found at the time of the inspection. It should not be inferred that all hazards and defects within the premises have been identified. The responsibility for complying with legislation lies with the proprietor and your own checks should be carried out as a matter of routine.

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General

1. The verification of the HACCP systems should be documented to demonstrate you are adhering to the procedure laid out in the Food Hazard management system.
2. Staff who handle food must receive written or verbal instruction in the Essentials of Food Hygiene before starting work. This must include:
 - (a) personal hygiene;
 - (b) fitness to work;
 - (c) temperature control;
 - (d) cross contamination;
 - (e) cleaning procedures;
 - (f) labelling and other safety instructions.*(Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter XII Paragraph 1)*
3. *Details of Polish language training courses are available on line and from the Royal Environmental Institute of Scotland and the Institute of Environmental Health electronic contact details of which were left at the time of inspection.*

Factory

4. The wall cladding at the washing area of the factory has become damaged and is now corroded. The wall covering requires to be renewed or repaired and left in a sound, easy to clean condition. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter II Paragraph 1(b)*)

Demountable Chill

5. The door seal of the demountable chill was torn. You are required to renew the door seal. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter V Paragraph 1(a), (b)*)
 6. The floor covering in the demountable chill was holed and lifting. You are required to renew or repair the floor covering to ensure it presents a sound easy to clean condition. (*Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter 1 Paragraph 1*)
-

Mr David Robinson
Wester Ross Fisheries
4 Strathview Business Park
Strathpeffer Road
Dingwall
IV15 9QF

Please ask for: *Clifford Smith*
Direct Dial: *01349 868489*
Your ref:
Our ref: *CS/Food*
Date: *18th August 2007*

Dear Sir

**FOOD SAFETY ACT 1990
FOOD HYGIENE (SCOTLAND) REGULATIONS 2006
PREMISES: Wester Ross Fisheries, 4 Strathview Business Park, Dingwall**

I refer to the inspection of the above premises on, 13th June 2007 and to my discussions with you at that time.

The attached schedule details the outcome of the inspection. Any contraventions identified in the schedule require your immediate attention.

I would like to apologise for the late reporting of the inspection.

Should you disagree with the requirements of the enclosed Schedule you should make representation to Mr Archie Lang Environmental Health Manager, Ross House, High Street, Dingwall, IV15 9QN or telephone 01349 868447 within two weeks from receipt of this letter. The booklet "Food Law Inspections and Your Business" outlines your rights and is available from this office on request.

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Yours faithfully



Clifford Smith
Environmental Health Officer

Schedule

FOOD SAFETY ACT 1990 FOOD HYGIENE (SCOTLAND) REGULATIONS 2006

Premises Name: Wester Ross Fisheries
Premises Address: 4 Strathview Business Park, Strathpeffer Road, Dingwall, IV15 9QF
Type of Premises: Fish Processing
Date and time of Inspection: 13/6/07
Type of Inspection: Food safety and Food Standards
Areas Inspected: Food areas
Records/Documents examined: HACCP, Training and Food Records
Samples Procured: Nil

Note

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General

- 4/2 1. *The HACCP documents for the premises should be amended to show the new name of the company as it is now known. This can be carried out in the review of the plan in the near future.*

Factory

- 4/2 2. *The leaking knee operated tap serving the hand wash area in the factory requires to be repaired and thereafter maintained in a sound condition. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter I Paragraph 4)*

External Despatch Area

3. The gully at the Despatch Area apron was blocked. You must remove any blockage and repair any defects to ensure waste water can drain away effectively. (Regulation (EC) No 852/2004 Article 4(2), Annex II, Chapter I Para 1)
4. The damaged concrete joints at the apron of the factory at the external despatch area are causing water to pond which may contaminate the fish. The damaged joints require to be repaired to prevent the ponding of water at the site.
-