

Our Ref. 11864/JMH Your Ref.  
Contact Justine Morrough  
Email Commercial@aberdeencity.gov.uk  
Direct Dial 01224 523815

28th May 2021

Mr Lisan Eryigit

**Sent by e-mail:**

FAO: Mr Lisan Eryigit (FBO/Owner)

**Re: Food Hygiene Complaint Investigation & Follow up visit**

**Food Safety Act 1990**

**The Food Hygiene (Scotland) Regulations 2006**

**Regulation (EC) 852/2004 on the Hygiene of Foodstuffs**

**Food Information (Scotland) Regulations 2014**

**Health and Safety at Work etc. Act 1974**

**The Workplace (Health, Safety and Welfare) Regulations 1992**

**Gas Safety (Installation and Use) Regulations 1998**

**Provision and Use of Work Equipment Regulations 1998**

**Premises: Nazar Snack Bar, 8 Craighshaw Cres, West Tullos Industrial Estate,  
Aberdeen AB12 3AW**

Dear Mr Eryigit,

Following a visit to the premises above on 27th May to investigate a food hygiene complaint, myself and my eho colleague, Guri Singh noted a number of cleaning and hygiene issues during our visit that was discussed with you. The main issues included the cleanliness of the inside of the van located at the above address and we noted a few structural issues and repairs required to the van which were also discussed with you during our visit, these issues included the following;

1. The area under the griddle pan (located at front of van) was thick with grease and requires a thorough cleaning with degreaser.
2. The control knobs of the griddle pan contained grease on the surface handles and requires thorough cleaning with degreaser and sanitiser also.

3. The floor area under griddle pan and under sink area requires a good cleaning as at the time of visit, there was some grease and dirt in these areas including corner junctions of the floor and back stainless steel wall also.
4. The surfaces of cooking equipment and gas appliances, i.e. griddle pan and deep fat fryer had grease on their surfaces and require a thorough cleaning.
5. There were a number of used and dirty cloths and scouring sponges accumulated near wash hand basin that had not been disposed of accordingly and could be a source of contamination in the van. This was discussed with you during our visit.
6. We noted a number of touch points, i.e. handles and control knobs to gas appliance units contained grease on their surface which require cleaning as they were sticky when touched.
7. The shelving in the refrigeration unit requires cleaning as there were some stains on shelving noted during our visit.
8. There were a number of miscellaneous waste outside the van which need to be removed off site, i.e. broken chair and table and the waste receptacle bin was full of waste which had not been emptied. This was discussed with you during our visit.
9. There were a few structural issues also noted and observed during our visit, these included;
  - There was some controls knobs missing from the griddle/burger pan at the front of van which need to be replaced for the effective controlling and functioning of this appliance. We noted 2 broken/missing control knobs which need to be repaired and replaced accordingly for this appliance unit in the van.
  - The current vent and fan above the deep fat fryer is not suitable and requires repair, there is a missing cover to the fan, however, the fan is too small for this area and it was advised during our visit that a bigger and more suitable ventilation and extraction unit is required for the van and for the area above the fryer for effectively extracting and removing any cooking odours from this area.

**Please see attached an image of a suitable Ventilation Extraction unit required for your van.**

It was advised to you during our visit that the areas including storage units and equipment noted for cleaning above require to be cleaned using an effective cleaning agent, i.e. a sanitiser that contains the *BS EN1276* code for the effective cleaning of food and equipment surfaces, storage areas including shelving and wall/floor junctions of the van.

It was discussed with you that a follow up visit will be carried out in two weeks time to check that all issues noted above, i.e. hygiene and structural issues have been actioned off and addressed accordingly.

Employers/persons in control of premises, have also a duty to ensure that all gas appliances are regularly maintained in accordance with the manufacturers' recommendations, with copies of the maintenance reports being kept at the

premises. You must be able to demonstrate that your appliances are appropriately maintained by having current/valid maintenance service/inspection records.

Please forward a valid maintenance service record for gas appliance to the following email address; [JMorrrough@aberdeencity.gov.uk](mailto:JMorrrough@aberdeencity.gov.uk)

This is an annual gas safety inspection check carried out by a registered gas safety engineer to ensure that any gas appliances in use on the premises/van are in safe working order and do not pose a health & safety risk/hazard.

If you require further clarification on the contents of this letter, please do not hesitate to contact me at the above email address and I would be happy to discuss with you in more detail.

Thanks

Kind Regards

Justine Morrrough

Environmental Health Officer  
Protective Services  
Aberdeen City Council