

Technical Inspection Report



Company	Alara Wholefoods Limited
Address	110-112 Camley Street Kings Cross, London N1C 4PF
Report Reference	RE13919
Inspection Date	21 May 2018
Inspected By	David Limb - Technical Officer
For the attention of	technical.manager@alara.co.uk

Report Status Published

General Overview

No rodent activity noted today, internally or externally, however a mouse was discovered on a trap in Warehouse 1 by the cleaner a week ago.

A small number of Flour beetles and Biscuit beetle were noted on Unit 1 mezzanine.

Both units were generally clean and tidy.

The rear of Unit 2 Warehouse was congested preventing inspection.



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Ref	Location	Issues	Defects	Priority	Observations and Recommendations	Photo	Action By	Action Taken & Date Complete	Status
1	Unit 1; Warehouse				The roller door appears to have a good seal to help deny rodent ingress.				
2	Unit 1; Warehouse	M		Low	The cleaner reported finding droppings around the wall/floor junction of the Warehouse. A mouse was then discovered and removed from a trap, I believe was No. 16. Since then there have been no reports of any further rodent activity. I would request that we are informed of all rodent activity when it occurs. Traps and baits around this area, including on the accessible areas of the ledge were checked and found clear.		CPC		Open


Issues R – Rats M – Mice SPI – Stored Product Insects C – Cockroaches F – Flies O – Other **Defects** H – Hygiene P – Proofing S – Stacking O – Other

Critical – Direct risk of finished product contamination. Immediate action required.

Medium – No immediate threat to food safety, but could contribute to increased risk. Action within 1 month.

High – Potential risk of product contamination, prior to finished product stage. Action within 2 weeks.

Low – Minimal risk to food safety but improvement recommended. Action within 3-6 months.

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3	Unit 1; Warehouse Mez		H	Low	Alterations have been made to the layout of this area and this had led to the discovery of some mouse droppings. These were dusty and appeared old. No bait take or other evidence of activity was noted. Recommend they are cleared. Droppings were found on a ledge accessible via a gap between the floor and the roller door housing.		Hygiene		Open
4	Unit 1; Food Prep Area				This area appears clean and in good order.				
5	Unit 1; Canteen				Inspected and satisfactory.				
6	Unit 2; Mezzanine Racking				The area around the racking was inspected, including the wall void and no pest activity was noted.				

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7	Unit 2; Mezzanine Box Storage	SPI	H	Low	Two Biscuit beetles (<i>Stegobium paniceum</i>) were noted on the silver racking behind the hopper at the far end of the mezzanine. Insect trailing was also noted. On inspection it appears that all the shelves on the racking are located in a recess that has collected product. I discussed this with Management and the boxes and shelving were removed to be cleaned and inspected. On inspection of part of the racking, three more Biscuit beetles were noted. I have been informed that this work will be completed today.		CPC, Hygiene		Open



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8	Unit 2; Mezzanine Box Storage				On Flour beetles was discovered behind the vent that covers the motor on the chest freezer. It was agreed that this will be cleaned today.	 	Hygiene		Open
9	Unit 2; Mezzanine Napper Platform				Found clean and in good order.				

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10	Unit 2; Ground Floor Bag Fillers	SPI	H	Low	Insect tracking and one Flour beetle were noted inside the bagging machines. Recommend they are cleaned prior to Check Services carrying out a spray treatment.		CPC, Hygiene		Open
11	Unit 2: Warehouse		S	Low	The rear of the warehouse was totally inaccessible due to congestion and wall stacking. Accessible areas were checked and no pest activity was noted.		Site		Open

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12	Unit 2: External Areas				Baits were checked and no rodent activity was noted. Unfortunately, many of the baits had been eaten by slugs. We may look to introduce traps instead. This will be reviewed. No reports of any rodent activity.				

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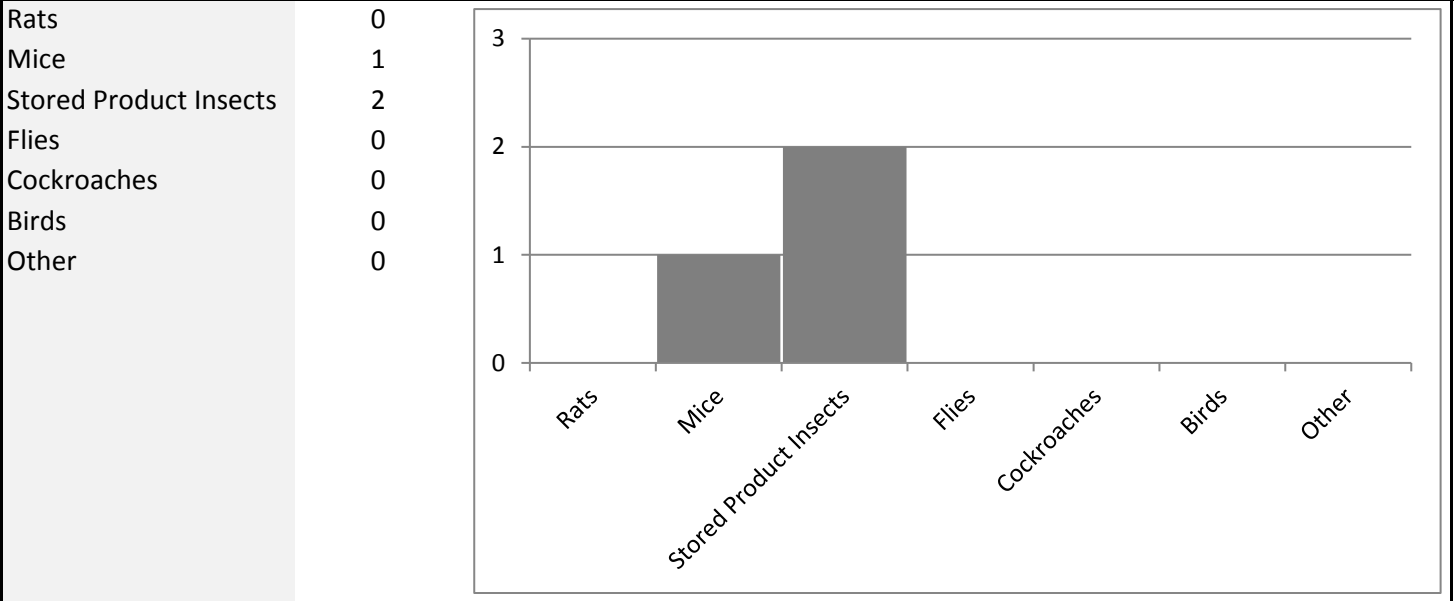
Observation Status Report

Open	6	6	0
Pending	0		
Closed	0		

Progress

% Closed	0%	0%
% To do	100%	

Issues



Defects

