



ENVIRONMENTAL HEALTH SERVICE

FOOD SAFETY AUTHORITY OF IRELAND ACT, 1998

CLOSURE ORDER

To: Umar Sethi

[Redacted] officer of the Health Service Executive under the Food Safety Authority of Ireland Act, 1998 ("the Act"), and in exercise of the powers conferred on me by Section 53 of the Act, hereby direct that the premises identified in Part 1 of the Schedule be closed with immediate effect until the earliest of: -

- (i) an Order to contrary effect by a Court of competent jurisdiction; or
- (ii) further written direction by the Health Service Executive.

I make this order being of the opinion that there is or is likely to be a grave and immediate danger to public health at, in or on the said premises for the particular reasons set out in Part 2 of the Schedule.

Schedule

Part 1 Premises

The premises occupied by Umar Sethi

at No 3 Chapel Street Tarbert trading as Spice Village + Indian Kabab House

This closure order requires:

All of the premises be closed

Or

Part of the premises be closed

(Specify which part of the premises the closure refers to):

Part 2 Particular reasons for making of Order

The following are outlined in the attached Schedule.

1. Name of the legislation breached, and
2. Specific part of the legislation breached, and
3. The specific non-compliance(s) under this part of the legislation that have or are likely to lead to a grave and immediate danger to public health and have resulted in service of the closure order

Dated this day 30/05/2025

Signed: [Redacted] (authorised officer)
duly authorised by Health Service Executive for purposes of Section 53 of the Food Safety Authority of Ireland Act, 1998.

Note: Under Section 53(5) of the Food Safety Authority of Ireland Act, 1998, a person who is aggrieved by a Closure Order may, within the period of seven days beginning on the day on which the Closure Order is served on him or her, appeal against the Order to a Judge of the District Court in the District Court District in which the Order was served. Under Section 53(6) of the Food Safety Authority of Ireland Act, 1998 a person who appeals against a closure order or who applies for a direction suspending the application of the closure order under subsection (4) shall at the same time notify the Authority or official agency of the appeal or the application and the grounds for the appeal or the application and the Authority or official agency shall be entitled to appear, be heard and adduce evidence on the hearing of the appeal or the application.



ENVIRONMENTAL HEALTH SERVICE

Schedule

Failure to comply with the provisions of Regulation (EC) 853 - 2004 on the Hygiene of foodstuffs.

Annex II Chapter I (1)

Annex II Chapter I (2)(b)(c)

Annex II Chapter I 4

Annex II Chapter II 1(b)(f)

Annex II Chapter II 2

Annex II Chapter V No 1(b)

Annex II Chapter VIII 1

Annex II Chapter IX 4, 7

Annex II Chapter I (1)

Premises throughout evidenced a build up of dirt and debris at wall/floor junctions, under equipment, food containers, shelving, windows food preparation surfaces.

The chip peeler is located in a separate room and dirty stagnant water was observed here.

The equipment was observed to have a film of dirt + grime interally.

A wooden pallet used to store potatoes was dirty and damaged. The floor underneath was observed to be dirty + cobwebbed.

The cooking rings were encrusted with black dirt.

The microwave was dirty + food spattered on every surface.

Overall, the entire premises, including all walls floors ceilings surfaces, shelving + equipment were very dirty + sticky to the touch.



Schedule

Annex II Chapter 1 a, b, c

(a) Holes were observed on the pvc sheeting in the food store.

- there was a hole in the wall where the pipe for the potato peeler extrude which was unfinished + stuffed with a tea towel.

There was a burn mark on part of a food surface (Chapter II 2)

- The stainless steel food prep table is not longer easy to clean and is not fit for purpose.

- A drainage pipe that runs on top of the floor was cracked broken + leaking

- The wash hand basin in the kitchen was leaking profusely when checked

- There

(b)

- Exposed + unfinished timber observed on door into dry goods store.

- Shelving in dry goods store damaged

- worktops throughout were damaged + frame of tables was lifting. This

was exposing chipped timber that could not be cleaned

Dirty timber pallets were used to store the bags of potatoes + potato peeler.

(Risk of chipped wood)

(c) Pest Control

What appears to be mouse droppings were found in dry goods store + ^{food} packaging store room.

Located under shelving and a large



ENVIRONMENTAL HEALTH SERVICE

Schedule

- behind
- accumulation ~~at~~ the chest freezer (pictures)
 - What appeared to be rat droppings were observed adjacent to and underneath an unused stand up fridge in the room used for potato peeling
 - Flies were observed throughout the premises on food prep surfaces + the electrical fly unit was quite full with dead bees/flies

Annex II chapter II

1(b)

- Wall surfaces were gapped at junctions there were holes throughout which were poorly patched + may be potential ingress points for pests

1(f)

There was an inadequate number of food preparation surfaces in the prep kitchen.

Chapter II (2)

- A sluice sink is provided at the rear of the premises. It is not suitable for use
- All cleaning equipment mops buckets brushes + dustpan + brush were observed to be very dirty.

Annex II (chapter 5 No 1(b))

- Food was kept in tin cans (sweetcorn + pineapple) and stored in the fridge
- Containers storing chipped potatoes were covered + damaged.



Schedule

Annex II Chapter VIII (1)

- Food worker was not wearing protective clothing
- No evidence of handwashing observed during the inspection.

Annex II Chapter IX 4

- Adequate procedures have to be put in place to control pests. Several extra bait boxes were observed throughout the food premises which were in excess of what was detailed in the pest control plan. This was not addressed anywhere in the Pest Control Book, or any pest control policy.
- There was no fly screens on the back door or window.

A fully inclusive Pest Control Policy must be in place + adhered to. To include control of flies.

Annex II Chapter IX 7

At the time of inspection a bag of chopped ham was observed defrosting at room temperature and FBO was unaware of necessity of thawing at refrigerated temperatures.