



15th December 2017

Mr Eamon Giblin,
Tigh Giblin
Bruach Na Habhainn,
Spiddal,
Co. Galway.

**S. I No. 117 of 2010:
EUROPEAN COMMUNITIES (OFFICIAL CONTROL OF FOODSTUFFS) REGULATIONS
2010
CLOSURE ORDER**

To: Mr Eamon Giblin, Tigh Giblin Bruach Na Habhainn, Spiddal, Co. Galway

I, [REDACTED] being an authorised officer of the **Health Service Executive** under the Food Safety Authority of Ireland Act, 1998 and S. I. 117 of 2010, and in exercise of the powers conferred on me by Regulation 19 of S.I 117 of 2010, hereby direct that the premises as specified 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 failure to comply with food legislation for the particular reasons set out in Part 2 of the Schedule and of the opinion that the **part** of the food business to which the order relates should cease operating as specified in Part 1 of the Schedule.

Schedule

Part 1 Food business

The premises occupied by **Mr Eamon Giblin at Bruach Na Habhainn, Spiddal, Co. Galway and name trading as Tigh Giblin**

This closure order requires

Part of the food business to cease operating X

The kitchen and all food preparation and storage areas.

Part 2 Particular reasons for making of Order

Reg 852/2004

Annex II Chapter 1 (1)

Food premises are to be kept clean and maintained in good repair and condition.

Cleaning and Sanitation.

- The premises was in a very dirty condition throughout. All areas of the premises where foodstuffs were stored, handled, prepared and cooked were observed to be in a dirty condition.
- The floor was dirty throughout the premises. Remnants of old flour was present on some areas of the floor. Grime was evident on the floor to wall junctions. Gaps in the floor were engrained with dirt in the vegetable store room.
- A thick accumulation of dirt and grease was evident on the wall and floor behind the cooking equipment.
- Mould growth was evident in the ceiling in the wash up area.
- The wall in the dry good store area was black with dirt.
- Skirting boards were covered in dirt and grime throughout the premises.
- Cobwebs and dead spiders were evident in the dry goods store.
- Sockets, light switches and electrical cables were coated with dirt and grime through the premises.
- The microwave unit located in the cooking area was in a very dirty condition.

The poor standard of basis hygiene and cleanliness observed posed a risk of contamination to food prepared and stored on the premises.

Reg 852/2004

Chapter V (1, a)

All articles, fittings and equipment with which food comes into contact are to be effectively cleaned and, where necessary disinfect. Cleaning and disinfection are to take place at a frequency sufficient to avoid any risk of contamination.

- Knives present at the premises had been used and not cleaned and were coated with food remains.
- Probe thermometers at the premises were dirty and coated in food remains.
- A number of cooking vessels had not been effectively cleaned following use.

Food contact equipment which had not been effectively cleaned posed a risk of contamination of food.

Reg 852/2004

Annex II Chapter IX

Raw materials and ingredients stored in a food business are to be kept in appropriate conditions designed to prevent harmful deterioration and protect them from contamination.

- Foodstuffs and ingredients were stored in dirty containers.
- Containers used for the storage of foods were covered in food remains.
- A live insect was present on a containers used for the storage of rice. Dead insects were also present on the lid of this container.
- Dead insects and flies were evident in the area used for the storage of foodstuffs.
- Remnants of old food were present on surfaces where foods were stored but had not been cleaned up.

Foodstuffs were stored in a manner which posed a risk of contamination of food.

Dated this day: 15th December 2017



Signed:



Authorised Officer

*duly authorised by **Health Service Executive** for purposes of Regulation 19 of S. I. 117 of 2010.*

Note: Under Regulation 19(5) of S.I. No. 117 of 2010, 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 Regulation 19(6) a person who appeals against a closure order or who applies for a direction suspending the application of the closure order under paragraph (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.