

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Foodbycpc
Address of food business:	298 - 304 Aylsham Road, NR3 2RJ
Date of inspection:	23/07/2026
Risk rating reference:	26/00572/FOOD
Premises reference:	24/00103/FD_HS
Type of premises:	Ethnic foods retailer
Areas inspected:	Shop floor
Records examined:	SFBB, Supplier documents, Trading standards correspondence, Temperature Control Records
Details of samples procured:	None
Summary of action taken:	Formal
General description of business:	African retailer

Relevant Legislation

Food Safety Act 1990 (as amended)

Regulation (EC) No 178/2002 applied by The General Food Regulations 2004 (as amended)

Regulation (EC) No 852/2004 and No 853/2004 applied by Regulation 19 (1) of the Food Safety and Hygiene (England) Regulations 2013

Health and Safety at Work etc. Act 1974 and related regulations

Food Information Regulations 2014

What you must do to comply with the law

The report may include **Contraventions** - matters which do not comply with the law. You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away.

Contraventions relating to structural repairs, your food safety management system and staff training, should be completed within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include **Observations** of current practice, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements**.

My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time of the inspection. If the report fails to mention a particular matter this does not mean you have necessarily complied with the law.

FOOD SAFETY

How we calculate your Food Hygiene Rating:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table.

Compliance Area	You Score					
Food Hygiene and Safety	0	5	10	15	20	25
Structure and Cleaning	0	5	10	15	20	25
Confidence in management & control systems	0	5	10	15	20	30
Your Total score	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
Your Worst score	5	10	10	15	20	-
Your Rating is	5	4	3	2	1	0

Your Food Hygiene Rating is 1 - major improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(15)**

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- I noted that you are repacking low risk beans on site. Ensure you follow all Trading Standards advice regarding appropriate labelling, and being able to show traceability. You should also make sure that the area where you repackage is free of foreign bodies, clean and tidy. This would be important, to help you achieve a due diligence defence if needed.
- you were also repacking some higher risk items such as dried fish. As a general rule you must not repackage any meat or fish unless you have applied for your premises to be approved to do this activity. Currently the premises is not approved.

Hand washing

Information Hand washing is required:

- * before handling ready-to-eat food
- * after touching raw food and its packaging, including unwashed fruit and vegetables
- * after a break/smoking
- * after going to the toilet
- * after cleaning
- * after removing waste
- * after blowing your nose

Observation I was pleased to see hand washing was well managed.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food. At the time of inspection there were no chillers used for high risk foods, only freezers:

- there were gaps in records showing lapses in monitoring
- a digital readout is used to monitor temperatures and these are not always accurate. Use independent thermometers.

Observation I was pleased to see you were generally able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were monitoring temperatures.

Unfit food

Contravention The following food was unfit (and was seized or destroyed in my presence) because it was not produced, prepared or processed in accordance with the regulations:

- 20 packs of dried fish had been rewrapped by you, having been supplied by Gilroy Foods Lagos Ltd. You voluntarily removed these from sale while I made further investigation, and on 10.8.26 you voluntarily surrendered these to me, and I witnessed disposal. You have been given separate paperwork regarding this. These items had not been supplied/exported to the UK by a Company permitted to do so, for retail sale.

Information

- if you import, or buy imported food such as meat and fish products into the UK from a non EU country the business needs to be on an approved supplier list. For each Country it will list businesses by name and what they are permitted to export. Gilroy Foods Lagos Ltd could not be identified on that list.

- small quantities of food maybe imported without these restrictions if the food is for personal consumption. However, such items must not be repackaged and are not for retail sale. I think this may have occurred with these products.
- in addition to finding a approved supplier to import from, those that supply meat or fish or other products of animal origin should have a approval number, normally located in a oval ring.

Please note the information above, and if in doubt about any item/importing please contact me for further advice.

This is a serious matter and you have been advised on matters like this before.

Poor Practices

Guidance It is permitted to sell food after its BEST BEFORE date, but becomes an offence if it is not of the nature, substance or quality demanded by the consumer. You must check the food and make sure your customers are aware that it is past the BEST BEFORE date.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(5)**

Cleaning of Structure

Observation The premises had been well maintained and the standard of cleaning was good.

Cleaning Chemicals / Materials / Equipment and Methods

Information You must ensure that the sanitisers you use are effective against bacteria. Ensure that they meet the following standards BS EN 1276:1997 and 13697:2001.

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

Observation You are maintaining the premises in good condition.

Facilities and Structural provision

Observation You are proposing to create a butchery counter. Please contact us for further advice.

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

3. Confidence in Management

There is major non-compliance with legal requirements. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(20)**

Type of Food Safety Management System Required

Observation You are using the SFBB Retail pack. This may require review and expansion when you create the butchery.

Food Hazard Identification and Control

Contravention The control methods you have put in place at the following critical control points are not sufficient:

- your understanding of which products and from where can be imported and sold in the UK
- when food can and cannot be repackaged, and the measures that are needed to do this.

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- gaps in temperature records -last completed 26 July
- no 4 week review completed
- no supplier records completed

Traceability

Contravention You could not reliably demonstrate the origin of the following foods because your records and/or labels were inadequate:

- not all supplier invoices were readily available on site to show food origin and traceability

Infection Control / Sickness / Exclusion Policy

Guidance UK Health Security Agency recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

Waste Food and other Refuse

Contravention Food waste was seen in the external drainage gully. Dispose of food waste in an appropriate waste bin:

- the van in the yard was full of rubbish and awaiting collection. At my revisit this

had been emptied and I understand you have a new waste contract.

Allergens

Contravention You are failing to manage allergens properly:

- You are not informing customers about the risk of cross contamination with allergens