



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	J&B - The House Of Afro-Foods Ltd
Address of food business:	4 St Augustines Gate Waterloo Road, NR3 3BE
Date of inspection:	11/08/2026
Risk rating reference:	26/00580/FOOD
Premises reference:	26/00076/FD_HS
Type of premises:	Grocery/supermarket
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
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 3 - a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(10)

Contamination risks

Observation/Information You have a slushy machine and a juicer. Both are yet to be used.

Please ensure you follow manufacturers instructions for cleaning and sanitising the equipment.

I understand that juice will be sold immediately and not kept. Please ensure fruit is washed thoroughly before juicing.

Currently you do not re package or bag food. If you start this please ask for advice from Trading Standards regarding labelling. Some items such as meat and fish should not

be repacked at your premises because you need approval to do so. Please ask for further advice if you want to start doing this.

Observation I was pleased to see you were able to demonstrate effective controls to prevent contamination.

Hand washing

Information If not used properly gloves are likely to give rise to a risk of cross contamination. Ensure that hands are always washed thoroughly before putting gloves on and after taking them off. Gloves should be disposable and should always be changed between the handling of raw and ready-to-eat foods. Gloves should also be changed before handling ready-to-eat food if they have come in contact with any surface or objects not designated as clean (e.g. money), and also at every break.

Guidance Proper hand washing is essential to prevent cross-contamination of E.coli 0157 and other harmful bacteria onto food and food contact surfaces. Hand washing should include the following steps:

- * wet hands before applying soap
- * good hand rubbing technique
- * rinsing of hands
- * hygienic drying

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

Guidance You cannot rely on taking chilled food temperatures by reading the temperature display on the freezer unit. You need an independent method that is clearly related to the actual food temperature.

Observation Only freezers were in use at the time of inspection. You were monitoring temperatures. Where unsatisfactory temperatures are observed checks then should be made with a probe thermometer to see the actual temperature of the interior of the food.

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:

- several whole and un-packaged sea bass, sardines that you had placed in unlabelled containers, an unlabelled bag of chicken gizzards and chicken feet were found on sale. These had been bought fresh by you from Billingsgate and you had some receipts that did not detail this. There were also several bags of frozen dried sardines, that you had removed from outer boxing. All of these lacked adequate

traceability and labelling. If you buy from Billingsgate please ensure you obtain proper receipts and that the products are labelled for retail sale.

Observation You removed these items from sale, for personal use. In future I recommend you buy food that is packaged and labelled.

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.
- 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.
- 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. You currently do not import directly.

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

Contravention The following items could not be effectively cleaned and must be covered, made non-absorbent or replaced:

- the floor is carpeted, with washable finishes at the edges. A washable floor, rather than carpet should be provided. All food is wrapped and packaged, except vegetables. If the carpet is seen to become un-hygienic you will need to replace it.

Cleaning Chemicals / Materials / Equipment and Methods

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 I was pleased to see the premises had been well maintained and that adequate facilities had been provided. However you wish to install a butchery counter and will need additional facilities for this. Please contact me for further advice when you are in a position to do this.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(10)**

Type of Food Safety Management System Required

Contravention You do not have a food safety management system. Implement Safer Food Better Business-Retail pack or an equivalent food safety management system. You told me this has been ordered.

Information As you are a new business you are permitted the flexibility of extra time to get your food safety management system up to the minimum legal requirements. You must act on this now as your food hygiene rating score may be reduced to a maximum of 1 if the food safety management system does not fully meet the legal standard by the time of the next statutory inspection.

Information Food Crime is on the increase, starting with illegal slaughter of animals without proper controls through to adulteration of food.

We would encourage all businesses to think about and strengthen their procedures to combat this. The Food Standards Agency and The National Food Crime Unit (NFCU) have produced useful information to support businesses, and to enable them to self-assess their resilience. Please follow this link: www.food.gov.uk/business-guidance/food-crime-guidance-for-businesses

It would be useful to record that you have done this and followed up on any areas where you may be weak as this will be useful for any due diligence defence.

Food Hazard Identification and Control

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

- purchase of correctly labelled and packaged food and supporting traceability documents.

Traceability

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

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.

Observation Policies were in place to prevent any infected food handler from contaminating food.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Information Advise your customers how to get allergen information. You can display a sign along the lines of ASK OUR STAFF ABOUT ALLERGENS