



Name of Business:	Boots the Chemist
Address:	Unit 5 Albion Way, Norwich, NR7 7WR
Date of Inspection:	26 March 2010
Inspection Reference	10/00380/FOOD
Type of Premises:	Small retailer
Areas Inspected:	All
Records Examined:	Food safety management system, cleaning schedule and temperature records.
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report begins with a *summary* of what was observed. This has been divided into three sections representing the areas we score you against. The score you have been given for each section is indicated. Details of how this score relates to your star rating will be included with your Safer Food Award. Items in the body of the report refer back to this summary so you can see what factors have influenced your score.

There may be an additional section covering health and safety concerns which fall outside the scope of the Safer Food Award.

Timescale for Compliance

All Notices must be complied with by the date on the Notice. If no Notice is served you must still deal with contraventions within a reasonable time. As a guide to compliance, contraventions to do with cleaning, temperature control and poor practice should be dealt with straight away. Those items which relate to structural repairs, training and the provision/review of your food safety management system should be completed with within the next 2 months.

Health and safety contraventions should be dealt with within 3 months unless otherwise indicated. Urgent matters must be dealt with straight away.

The Law

The report relates to the following 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 applied by Regulation 17(1) of the Food Hygiene (England) Regulations 2006.

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

This report may include matters which do not comply with the law (**Contravention**) matters which are not required by the law but which we recommend as good practice (**Recommendation**) guidance on best practice (**Information**) and, to balance the report, observations of current practice (**Observation**).

You may carry out alternative works to those in the report, but only if they are equally effective in securing full compliance with the law. Before undertaking alternative works, you are strongly advised to discuss the matter with me.

Please Note

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

Food Safety Compliance

compliance areas:



NORWICH
City Council

Food hygiene and safety

0

5

10

15

20

25

Standards of food hygiene are excellent. You demonstrated full compliance with the law in this regard.

Structure and cleaning

0

5

10

15

20

25

The structure, facilities and standard of cleaning are all excellent. You demonstrated full compliance with the law in this regard.

Confidence in management

0

5

10

20

30

There is a HACCP- based food safety management system that works well and you have an excellent track record.

The lower the scores you got the better your business is complying with the law.

FOOD SAFETY

Food Hygiene

Temperature Control

- (1) After taking temperature readings I found that your refrigerators were holding high risk foods to legal requirements. **(Observation)**

Structure and Cleaning

Cleaning

- (2) I found that the refrigerators were very clean and you use appropriate cleaning chemicals and follow manufacturer's guidelines on its application. **(Observation)**

Facilities and Structural Provision

- (3) I was pleased to see that the refrigerators were well maintained and regularly serviced. **(Observation)**

Confidence in Management

Documented Food Safety Management System

- (4) The written food safety management implemented is comprehensive and works well for your business. **(Observation)**