



**Public Protection (food)  
Food Premises Inspection Report**

Name of Business:	One Stop Shop
Address of food business:	146 Constitution Hill, Norwich, NR3 4BB
Date of Inspection:	15 November 2010
Inspection Reference	10/01014/FOOD
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Type of Premises:	Grocery/Supermarket
Areas Inspected:	All
Records Examined:	None Available
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

Please note that this is not a formal Hygiene Improvement Notice that requires you to do work. Nevertheless, if you do not comply with this informal request, formal action will be considered. Any contraventions should be given priority. It is in your interests to act now to secure compliance.

## How we calculate your Food Hygiene Rating

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 and Control Systems	0	5	10	15	20	30
<b>Your Total Score</b>	0 – 15	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 5 – a very good standard



## **Food Hygiene**

### **Summary:**

Standards of food hygiene are excellent. You demonstrated full compliance with food hygiene legislation and codes of recommended practice. **(Score 0)**

### **Temperature Control**

1. I would recommend temperature checks are made twice a day and recorded. I understand it is done but only saw evidence that this is recorded once. **(Recommendation)**

## **Structure and Cleaning**

### **Summary:**

The structure and facilities provided are of a good standard. Any offences are minor and easily rectified. **(Score 5)**

### **Cleaning**

2. I was pleased to see that general cleanliness and facilities in the staff area and storage have greatly improved since my last visit. **(Observation)**

### **Facilities and Structural Provision**

3. The following facilities were inadequate or absent and must be provided or improved **(Contravention)**:
  - Leaking water supply to WC cistern in the left hand staff toilet.
4. I would recommend covers be provided over the fluorescent lighting in the rear storage area, particularly due to necessary access to high level storage on shelves adjacent. **(Recommendation)**

## **Confidence in Management**

### **Summary:**

There is a written food safety management system which works well. Any omissions to your written system are minor and easily rectified. **(Score 5)**

### **Documented Food Safety Management System**

5. Your document Food Safety Management System was not available for inspection by your member of staff at the time of this inspection. I know you have a HACCP based food safety management system and am sure it was on the premises. Please ensure that all staff are trained as to where the food safety management systems manual is in case they need to make reference to it particularly if the manager is away. **(Contravention)**