



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

Name of Business:	Premier Gift Boxes Limited
Address of food business:	65 St Leonards Road, Norwich, NR1 4JW
Date of Inspection:	23 September 2011
Inspection Reference	11/00715/FOOD
Type of Premises:	Retailer - other
Areas Inspected:	Store room
Records Examined:	Safer Food Better Business
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 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		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 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)**

1. I was pleased to see that the premises had generally good standards of food hygiene and food safety procedures. **(Observation)**

### Structure and Cleaning

#### Summary:

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

2. The following matters relating to structure and cleaning were noted. **(Contravention):**
  - The shelving in the unit was made of unsealed chipboard. These should be painted or sealed and left smooth, impervious and easy to clean.
  - There were cobwebs in the upper areas of the unit; occasional high level cleaning is required.

- The rubber seal that pest proofs the roll up door was frayed and split, replace to ensure unit is pest proof.
3. I was pleased to see that the premises had generally good structure and the premises was clean. **(Observation)**

### **Confidence in Management**

#### **Summary:**

There is a HACCP- based food safety management system that works well and you have an excellent track record. **(Score 0)**

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

4. I was pleased to see that you were using Safer Food Better Business as your Food Safety Management System. **(Observation)**