



Public Protection (food)
Food Premises Inspection Report

Name of Business:	Magdalen Convenience Store
Address of food business:	128 Magdalen Road, Norwich, NR3 4AN
Date of Inspection:	6 January 2012
Inspection Reference	12/00017/FOOD
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Type of Premises:	Small Retailer
Areas Inspected:	All
Records Examined:	Stock control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal

Introduction to the Report

The report has been divided into three sections representing the areas we score you against. Each section begins with a *summary* of what was observed. The score you have been given for each section is indicated. Details of how these scores relate to your overall food hygiene rating are shown in the table at the front of the report. You can use the table to see what factors have influenced your score; where you have done well and where improvements can still be made.

There may be an additional section covering health and safety concerns which fall outside the scope of the national food hygiene rating scheme.

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
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Your Food Hygiene Rating is 4 – a 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 find that the premises had independent thermometers in the chilled and frozen storage units. **(Observation)**
2. I was pleased to see that the premises had generally good standards of food hygiene and food safety procedures. **(Observation)**
3. The chest freezer was operating at -9°C. The recommended operating temperature -18 to -21°C. I recommend that the freezer is adjusted so that it operates between these temperatures and monitored regularly. **(Recommendation)**

Structure and Cleaning

Summary:

The structure, facilities and standard of cleaning are all excellent. You demonstrated full compliance with the law and recommended codes of practice. **(Score 0)**

4. I was pleased to see that the premises had generally good structure and the premises was clean. **(Observation)**

Confidence in Management

Summary:

Food hazards are understood and control measures in place. You are progressing towards a written food safety management system. **(Score 10)**

Documented Food Safety Management System

5. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention):**
 - There was no written food safety management system available for inspection.
 - There was a staff training need, as the person in the shop did not know the correct operating temperature for frozen storage unit.
6. Your business is low risk and so your written procedures need not be elaborate. However, there must be some documentation and would suggest; rules of hygiene (including how and when staff wash their hands and your exclusion policy); cleaning schedule; date coding; pest reports **(Contravention)**
7. I was pleased to see that you keep records of use by and best before dates in order to ensure that no food is left on the shelves beyond these dates. **(Observation)**