



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

Name of Business:	Becks Sweet Shop
Address of food business:	161E Bowers Avenue, Norwich, NR3 2PJ
Date of Inspection:	14 June 2012
Inspection Reference	12/00416/FOOD
Type of Premises:	Mobile Food Unit storage
Areas Inspected:	All
Records Examined:	Cleaning schedule, suppliers list
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 Hygiene**

### **Summary:**

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

### **Contamination Risks**

1. I was pleased to see that you stored all your stock in a cool room and held these in bags. **(Observation)**

## **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)**

## **Confidence in Management**

### **Summary:**

There are elements of a written food safety management system which works well. However there are omissions to your written system which can be easily rectified. **(Score 5)**

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

2. You had not written down the procedures you have in place to ensure your food is safe. Put in place a documented system (such as HACCP or SFBB) that identifies the hazards to food at every stage and the methods you use to control these at points which are critical to food safety. **(Contravention)**
3. 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)**
4. I was pleased to see that you had listed all your current suppliers which could lead to full product traceability. **(Observation)**