



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

Name of Business:	Mini LT
Address of food business:	53 Woodcock Road, Norwich, NR3 3TH
Date of Inspection:	9 November 2012
Inspection Reference	12/00755/FOOD
Type of Premises:	Small Retailer
Areas Inspected:	All
Records Examined:	Safer Food Better Business (SFBB)
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
<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 was pleased to see that temperature control at the premises was good. **(Observation)**

### Practices

2. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Observation):**
  - The premises thaws frozen bread that has a best before date for the frozen product. The thawed bread should be re-dated with a best before date i.e. 3 days after it is removed from the freezer.

## **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)**

### Cleaning

3. I was pleased to see that the premises was clean. **(Observation)**

### Maintenance

4. I was pleased to see that the premises was well maintained. **(Observation)**

## **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. **You have not registered your business with Norwich City Council as required by Regulation (EC) 852/2004. Please complete the registration form left at the premises or the one enclosed with this report as a matter of urgency. (Contravention)**
6. I was pleased to see that the premises was using Safer Food Better Business (SFBB) as your food safety management system. **(Observation)**