



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Magdalen Gates Activities
Address of food business:	Magdalen Gates First School, Bull Close Road, Norwich
Date of Inspection:	9 April 2013
Inspection Reference	13/00324/FOOD
Type of Premises:	Restaurants and Other Caterers
Areas Inspected:	Kitchen
Records Examined:	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 and No 853/2004 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 & 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:

Full compliance with legal requirements. All necessary control measures in place to prevent cross-contamination. Safe food handling practices and procedures demonstrated. **(Score 0)**

Hand-washing

1. I was pleased to see that you have a hand washing technique poster above the wash hand basin. **(Observation):**

Temperature Control

2. I was pleased to see that you now have a fridge thermometer. This was, however, reading 7.9⁰C. The maximum legal fridge temperature is 8⁰C and it should ideally be between 0-5⁰C. My thermometer read 6.7⁰C so ensure your thermometer is calibrated regularly and monitor closely the temperature of this fridge. **(Observation)**

Structure and Cleaning

Summary:

Very good standard of compliance with legal requirements. Structure and equipment clean and well maintained. Only minor repairs and/or improvements required. Evidence of adequate pest control and waste disposal provision. Some minor contraventions which require attention. **(Score 5)**

Cleaning

3. The following items were dirty and require more frequent and thorough cleaning **(Contravention):**
 - Dusty window frame.
 - Wash hand basin and taps.
4. Proper cleaning and disinfection is essential in preventing the spread of *E.coli* 0157 and other harmful bacteria onto food and food contact surfaces. Please refer to the enclosed catering and retail guide '*E.coli* - What you *must* do to keep surfaces clean' for practical advice on keeping you and your customers safe. **(Information)**
5. I was pleased to see that you have a sanitiser but as stated by the information above, they should be British Standard and indicate the proper 'contact time' needed. **(Observation)**

Maintenance

6. The following items/areas had not been maintained in good repair and condition **(Contravention)**:

- Flaking and chipped paintwork to window sill and radiator.
- Mastic seal between sink and wall tiles.

Confidence in Management

Summary:

Very good standard of compliance with legal requirements. A food safety management system is in place. Good track record. Some minor contraventions which require attention. **(Score 5)**

Documented Food Safety Management System

7. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:

- Signing of 'opening and 'closing' checks. (You have elected to have a sheet where fridge temperature and cleaning is signed off on a daily basis. You have listed the 'opening' and 'closing' checks which staff are following but part of the diary system is signing that these have been done. You do not have to do this in the pack but if not I would suggest you add a column to your sheet to include this. It is part of your food safety management system that this is done.