



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

Name of Business:	Freeman Catering
Address of food business:	Plot 88, Showmen's Guild Site
Date of Inspection:	15 May 2013
Inspection Reference	13/00387/FOOD
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Type of Premises:	Mobile food unit
Areas Inspected:	All
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
<b>Your Total Score</b>	<b>0 – 15</b>	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	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)**

### **Contamination Risks**

1. I was pleased to see that you intend to use 'J-cloths' and dispose of these when used. **(Observation)**

### **Hand-washing**

2. Proper hand-washing 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 your hands clean' for practical advice on keeping you and your customers safe. **(Information)**
3. I was pleased to see that you have a separate wash hand basin suitably equipped with antibacterial soap and paper towels. We discussed the enclosed information sheet and the need to turn the taps off with the paper towel you have dried your hands with, to prevent recontamination of your hands. **(Observation):**

### **Personal Hygiene**

4. I was pleased to see that you have long sleeve overalls and aprons to wear when food handling. **(Observation)**

## **Structure and Cleaning**

### **Summary:**

Full compliance with legal requirements. Structure and equipment clean and well maintained. No repairs or improvements identified. Evidence of effective pest control and waste disposal provision. **(Score 0)**

### **Cleaning**

5. 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)**
6. I was pleased to see that cleaning was very good at the time of my visit. The unit has just been refitted. Ensure it is kept to this high standard. **(Observation)**
7. Ensure, as discussed, you know the 'contact time' for your sanitiser, and find out from the manufacturer if not on the bottle. I would recommend a British Standard quality as listed in the enclosed information sheet. **(Recommendation)**

### Facilities and Structural Provision

8. I was pleased to see that you are having a fridge fitted into the unit before any more business. This will greatly reduce any problems of keeping food at required cold temperature. **(Observation)**

### Confidence in Management

#### Summary:

Full compliance with legal requirements. A food safety management system is in place. Hazards understood, properly controlled, managed and reviewed. Records are appropriate and maintained. All staff suitably supervised and trained. **(Score 0)**

### Documented Food Safety Management System

9. I was pleased to see that the SFBB pack is now complete, and the diary system has started. Rather than waste a lot of paper, I suggest you use one section of the diary for each event. Ensure you date these sections. **(Observation)**

### Proving Your Arrangements are Working Well

10. I would strongly recommend you purchase and use a probe thermometer to periodically check your cooking methods, (ensure you have antibacterial wipes to clean) and as discussed, it is calibrated regularly recording this in your diary. **(Recommendation)**

### Training

11. You have undertaken Food Hygiene Level II training and have agreed to email me a copy of your certificate.