



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Costcutter at St Benedicts Service Station
Address of food business:	Petrol Filling Station, 9 Dereham Road, Norwich, NR2 4HX
Date of Inspection:	8 June 2013
Inspection Reference	13/00458/FOOD
Type of Premises:	Small retailer
Areas Inspected:	Shop, store room
Records Examined:	Cleaning schedule
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	5	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)**

Contamination Risks

1. I was pleased to see that there was complete separation of raw and ready to eat foods. **(Observation)**

Temperature Control

2. I was pleased to see that **(Observation)**:
 - All fridges and freezers were running at correct temperatures.
 - You cooked sausage rolls and pasties to 75⁰C or above and hot held them at 65⁰C.

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)**:
 - Coffee machine nozzles.
 - Sink in the store room.
 - Ceiling to retail shop where coke had splashed on.
4. I recommend that you use a sanitiser that conforms to British Standards BSEN 1276 and BSEN 13697:2001. **(Recommendation)**

Maintenance

5. The following items/areas had not been maintained in good repair and condition **(Contravention)**:
 - Replace the damaged mastic to the stainless steel sink in the rear storage area.
6. I recommend that the wall to the store room near the door needs re-painting. **(Recommendation)**

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. Very good track record. **(Score 0)**

Documented Food Safety Management System

7. I was pleased to see that **(Observation)**:

- You were recording food temperatures.
- You had a thorough cleaning schedule.
- You were recording fridge and freezer temperatures.

Training

8. I was pleased to see your training of staff was ongoing. **(Observation)**