



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

Name of Business:	St Johns News
Address of food business:	4 St Johns News, Norwich, NR1 2AD
Date of Inspection:	25 November 2013
Risk Rating Reference	13/00837/FOOD
Inspection Reference	EH13/36245

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Type of Premises:	small retailer
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 with 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

### 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>	0 – 15	<b>20</b>	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	<b>10</b>	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0

Your Food Hygiene Rating is 4 – a good standard



#### This box is available for your Right of Reply

- You have a 'right to reply' in respect of this food hygiene rating.
- This allows you to explain what improvements you have made or to offer an explanation for the standards we found at the time of this inspection.
- Your right of reply will be displayed here.
- Full details and the form can be downloaded: [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)

## **Food Hygiene**

### **Summary:**

Food hygiene standards are high. You demonstrated a very good standard of compliance with legal requirements. You have safe food handling practices and procedures and all the necessary control measures to prevent cross-contamination are in place. Some minor contraventions require your attention. **(Score 5)**

### **Contamination Risks**

1. The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals  
**(Contravention):**
  - Cheese which is a ready to eat food was stored next to raw bacon in the display chiller. Although wrapped, raw meat should be kept away from ready to eat foods.(moved at the time of the inspection)

### **Hand-washing**

2. The following evidence showed you were failing to manage hand-washing operations and that as a consequence food was exposed to the risk of contamination with harmful bacteria such as *E.coli* 0157. **(Contravention)**
  - There was no hygienic hand drying facilities to the WC wash hand basin.
  - The towel provided at the washing-up sink was dirty and unhygienic. Provide clean towels or other hygienic drying facilities. (Disposable paper towels are recommended.)

### **Temperature Control**

3. I was pleased to see that fridges and freezers were running at correct temperatures.  
**(Observation)**
4. I recommend that: **(Information / Recommendation)**
  - you keep your independent thermometer in the display fridge so you can monitor temperatures;
  - you record temperatures of display fridge and freezers in the diary part of your SFBB pack.

### **Practices**

5. I was pleased to see that food that is past its use-by date is stored away from other foods and is sent back to the supplier. **(Observation)**

## **Structure and Cleaning**

### **Summary:**

The structure, facilities, cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are satisfactory. The minor contraventions require your attention. **(Score 5)**

### **Cleaning**

6. The following items were dirty and require more frequent and thorough cleaning **(Contravention):**

- Shelves to the shop.
- Floor in the storeroom.
- Wash hand basin in the toilet.
- Light switch in toilet.
- Carpet tiles in the shop at the rear of the premises.
- Cobwebs to the wall next to the display fridge.
- Bottom of shelf to display fridge.
- The storeroom in general.

7. I recommend that you use a suitable cleaning agent for cleaning shelves and not stainless steel cleaner or window cleaner. **(Recommendation)**

## **Confidence in Management**

### **Summary:**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

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

8. The following are examples of where your working practices had not been properly documented in your food safety management system. Make sure your documented system reflects exactly what you do. **(Contravention):**

- Diary sheets were not completed.
- Cleaning schedule had not been completed.

### **Allergies**

9. In 2014 new Food Information rules will require food businesses to provide allergy information on unpackaged food sold from all catering outlets including takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There will also be changes to

existing legislation on labelling allergy causing ingredients in pre-packed foods. You can obtain more information from the Food Standards Agency website.

<http://allergytraining.food.gov.uk/english/in-the-restaurant/>

It's best to be prepared. If you can, make these changes now. **(Information)**