

EH15 / 17788

15 / 00310 / FOOD

**North Norfolk District Council
Environmental Health
Commercial Team
Food Inspection Report**

Date of Visit:	2nd June 2015		
Name of Business:	Kevins		
Address:	[REDACTED]		
Inspector:	[REDACTED]		
Person Interviewed:	[REDACTED]		
Areas Inspected:	All of Mobile		
Records Examined:	SFBB, Training Certificate		
Priority Rating Score:	50	Band: D	Food Hygiene Rating: 5
Next Inspection Will Be Within:	24 months		

Introduction to Report

The report outlines my findings and highlights the actions and improvements that are needed to ensure that you are complying with food hygiene legislation. These are listed under the three areas that affect your food hygiene rating:

- Confidence in management / control procedures (i.e. how you manage and document food safety)
- Compliance with food hygiene and safety procedures (i.e. how hygienically the food is handled)
- Compliance with structural requirements (i.e. condition of the structure of buildings)

The Law; the report relates to the following legislation:

Food Safety Act 1990	Regulation (EC) 852/2004
The Food Safety and Hygiene (England) Regulations 2013	Other regulations as specified

This report includes matters that do not comply with the law (contraventions) and matters which are not required by the law but which we recommend as good practice (recommendations).

Contraventions

Each contravention is followed by a description of the law concerned. Abbreviations are used as follows:

Articles relates to a particular point of Regulation (EC) 852/2004

"Chapter" and "Paragraph" relate to the particular point of Annex II of those regulations.

"FSA '90 Section" is the numbered section of the Food Safety Act 1990.

Alternate Ways to Comply

Each contravention details measures that you could take to achieve compliance with the law. You are allowed to take other measures but they must also achieve full compliance. If you think that there is another equally effective way to achieve compliance, I strongly advise you to first discuss it with me.

Recommendations

Recommendations are based on good practice. They advise you how to achieve good practice, rather than how to comply with the minimum standard required by the law.

Further Information

If you would like more information about what inspections might involve and the action that inspectors can take if they find a problem in your business the leaflet "Food Law Inspections and Your Business" may help. It can be obtained on request from this office or on the Food Standards Agency website, www.food.gov.uk.

REPORT

Food Information Regulations

Important Advice for your business

New allergen rules took effect on 13 December 2014. These include changes to current allergen labelling rules for pre-packed foods, and a new requirement for businesses that provide open foods, or loose foods, such as cafes, restaurants, pubs, takeaways, bakeries, sandwich bars, delicatessens, food suppliers and institutional caterers.

I have left guidance with you, please read it carefully so you are aware of the changes. More information can be obtained from the Food Standards Agency website, www.food.gov.uk/science/allergy-intolerance.

Confidence in Management / Control Procedures (i.e. how manage and document food safety)

Safer Food Better Business

- 1 Your food safety management system (SFBB pack) was generally well maintained and implemented; however the following need to be reviewed and updated;
 - You were not following the cleaning schedule because the floor, the fridge, the bin and the outside of the cool boxes were not clean.
 - You were not following your Safe Methods e.g.
 - You had not always recorded the Extra Checks in the diary (Calibration of thermometer, Deep clean etc),
 - The 4 weekly reviews were not always carried out

Contravention, Article 5, paragraph 1

You must fill in and use all relevant sections of the pack, as outlined above, to ensure that your system is fully implemented.

Time for completion, 1 month

Supervision, Instruction and Training

- 2 I recommend that your Level 2 Award in Food Safety in Catering Certificate is renewed.
Recommendation

Compliance with Food Hygiene and Safety Procedures (i.e. how hygienically the food is handled)

Temperature Control

- 3 The following matters exposed food to the risk of bacterial growth and/or survival because;

- Cheese and milk in the refrigerator were not kept at or below 8°C.
Contravention, The Food Safety and Hygiene (England) Regulations 2013, Schedule 4, paragraph 2 (1)
Ensure that high risk food is kept at or below 8°C.

Protection from Contamination

- 4 You should ensure that you always flip burgers the first time they are cooked and thereafter the tongs can be used. Using the tongs could create a risk of cross contamination.
Contravention, Annex II, Chapter IX, paragraph 3

Cleaning and Disinfection

- 5 The following items were not clean:
- Floor throughout the unit, especially at wall junction
 - Fridge door and seals
 - External surfaces of the coolboxes
 - Waste bin
- Contravention, Annex II, Chapter 1, Paragraph 1*
Thoroughly clean these areas.

Maintenance and Cleanability

- 6 The floor surface in the mobile was not maintained in a sound condition.
Contravention, Annex II, Chapter II, Paragraph 1 (a)
Repair or renew the floor surface so that it is in a sound condition, easy to clean and where necessary disinfect.

Time for completion, 3 months

Mobiles, Stalls and Occasionals

- 7 I have sent a copy of this letter to the local authority in whose area your mobile premises is registered. I suggest you keep a copy of my letter and contact details on your van so that you can show it to other inspectors who may visit your van.