

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Eaton Primary After School Club
Address of food business:	Eaton Primary School, Purtingay Close, Norwich, NR4 6HU
Date of Inspection:	9 June 2015
Risk Rating Reference	15/00328/FOOD
Inspection Reference	EH15/18463
Type of Premises:	School/College
Areas Inspected:	Main kitchen
Records Examined:	Food Safety Management System
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 19(1) of the Food Safety and Hygiene (England) Regulations 2013.

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 new 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	10	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



This space is reserved 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.
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

This space is reserved for the results of your Re-rating Inspection:

- You can request a re-visit to re-rate your business if you have rectified the contraventions identified in this letter.
- You can make one request for a re-visit per statutory inspection period. If we are satisfied with the evidence you provide we will make an unannounced revisit and give you a new food hygiene rating based on the level of compliance that is found at the time of the re-visit
- Your rating could go up, down or remain the same.
- Your new rating will be displayed here and on your website listing
- Full details and the form can be downloaded: www.norwich.gov.uk/foodhygieneratings

<u>General description of the business</u> After school club serving cheese sandwiches, cream crackers and prepared carrot sticks
--

Food HygieneSummary:

Food hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

Contamination Risks

1. I was pleased to see that :- **(Observation)**
 - All foods were covered in the fridge and freezer.
 - Disposable aprons were being used.
2. I recommend that you date label jars of jam of when opened to aid good stock rotation. **(Recommendation)**

Hand-washing

3. I was pleased to see that there was hot water, soap and hygienic hand drying facilities at the dedicated wash hand basin. **(Observation)**

Personal Hygiene

4. I was pleased to see that :- **(Observation)**
 - Staff were aware of the need to stay off work for at least 48 hours symptom free following any gastro-intestinal illness.
 - Clean tabbards, disposable aprons and hair nets were being worn.

Temperature Control

5. I was pleased to see that the fridge and freezer were running at correct temperatures and you were recording the fridge temperatures. **(Observation)**
6. I recommend that you record the freezer temperatures. **(Recommendation)**

Practices

7. I was pleased to see that you had colour coded chopping boards stored in a rack. **(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

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

- Pipes around wall.
- Seals to fridge.

9. I was pleased to see that your sanitiser conformed to British standard BS EN: 1276 : 1997. **(Observation)**

Maintenance

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

- Cracks were seen to ceiling/wall junctions.

Confidence in Management

Summary:

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood, properly controlled, managed and reviewed. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

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

- Daily checks had not been done on the day of my inspection.

12. I was pleased to see that you had a 'food safety management' system which is very well implemented. **(Observation)**

Allergies

13. New legislation requires 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

Read this on our website www.norwich.gov.uk/foodhygieneratings

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

www.norfolk.gov.uk/abc

(Information)