

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Early Birds Breakfast Club
Address of food business:	Mile Cross Primary School, Brasier Road, Norwich, NR3 2QU
Date of Inspection:	19 June 2015
Risk Rating Reference	15/00344/FOOD
Inspection Reference	EH15/19236
Type of Premises:	School/College
Areas Inspected:	Main kitchen
Records Examined:	Safer Food Better Business
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	0 – 15	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

General description of the business

School breakfast club serving bacon rolls, scrambled eggs, baked beans and toast to the children

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. I was pleased to see that cereals were decanted into lidded food containers and date labelled. **(Observation)**

Hand-washing

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

Personal Hygiene

3. 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 aprons were being worn.

Temperature Control

4. I was pleased to see that fridges and freezers were running at correct temperatures. **(Observation)**
5. I recommend that you purchase a probe thermometer to monitor and record hot foods. **(Information / Recommendation)**

Unfit Food

6. The following food was unfit (and was seized or destroyed in my presence) because it was did not conform to food safety requirements. **(Contravention):**
 - Unwrapped shrivelled cucumber stored in the door of fridge numbered 2.

Practices

7. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration. **(Observation)**

- Grapes were dated best before 18.06.2015. The best before date is the date until which the manufacturer of the food guarantees the quality of the product. I recommend you do not use food that is beyond the best before date and you regularly check your stock.

8. I recommend that :- **(Information / Recommendation)**

- You clearly date label foods in the fridge. At the time of my inspection the date on the grated cheese container had been rubbed off.
- All foods are covered in the fridges.

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

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

- Inside bottom and underneath fridge numbered 1
- Interior door to fridge numbered 2
- Inside bottom to fridge numbered 2
- Seals to fridge numbered 2

10. I was pleased to see that generally the premises was very clean. **(Observation)**

Maintenance

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

- Damage to bottom of interior of fridge numbered 1

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Documented Food Safety Management System

12. The following management sections in your SFBB pack / documented food safety management system were either missing or incomplete. **(Contravention)**:
- Cleaning schedule
 - Training records
13. I was pleased to see that you were using 'Safer Food Better Business' as your food safety management system. **(Observation)**
14. I recommend that you go through your pack and update it. **(Information / Recommendation)**

Training

15. Food Hygiene Level II training or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your staff. **(Recommendation)**
16. www.cieh-coursefinder.com provides a list of accredited trainers **(Information)**

Allergies

17. 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 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)