

Public Protection (food & safety) Food Premises Inspection Report

Name of Business:	Eaton Hall School
Address of food business:	Pettus Road, Norwich, NR4 7BU
Date of Inspection:	17 July 2015
Risk Rating Reference	15/00418/FOOD
Inspection Reference	EH15/23116
Type of Premises:	School/College
Areas Inspected:	Main kitchen and store room
Records Examined:	Safer Food Better Business and 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 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

<p><u>General description of the business</u></p> <p>School catering for vulnerable children</p>
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Food Hygiene

Summary:

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)**

- Raw foods i.e. meat is prepared in a separate area to ready-to-eat foods followed by a 2 stage clean.
- All foods were covered and date labelled in fridges and freezers.

Hand-washing

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

Personal Hygiene

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

- All staff were wearing clean protective over-clothing and hats.
- Staff were aware of the need to stay off work for 48 hours symptom free following any gastro-intestinal illness. However your policy is 72 hours symptom free.

Temperature Control

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

- Fridges and freezers were running at correct temperatures.
- You have a blast chiller.
- You calibrated your probe thermometer regularly.

Practices

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

- 2 bake at home packets of 6 brown seeded rolls dated 'best before' 16.7.15.
- 3 packets of cherry tomatoes dated 'best before' 13.7.15.
- 1 head of celery dated 'best before' 13.7.15.
- 4 iceberg lettuce dated 2 'best before' 2.7.15, 4.7.15, and 17.7.15.
- Bag of carrots dated 'best before' 17.7.15.

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 sell food that is beyond the best before date and you check your goods regularly to ensure efficient stock rotation.

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):**

- White tray in Williams double door upright fridge where kiwi fruits are stored.

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

- Generally the premises was cleaned to a high standard.
- Your sanitiser conformed to British Standards BS EN 1276: 1997 and staff were aware of the 1 minute contact time.

Maintenance

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

- Handle missing to the chest freezer in the store room.
- Flaking paint to the wall behind the wash hand basin in the w.c.
- Flaking paint was seen to the pipe running along the wall under the servery hatch. Remove any loose paint to a sound base and redecorate ensuring the finish surface will prevent the accumulation of dirt.

Confidence in Management

Summary:

A food safety management system is in place and you comply fully with the law. Hazards to food are understood, properly controlled, managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Documented Food Safety Management System

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

- You were using 'Safer Food Better Business' as your food safety management system.
- You had an in-depth cleaning schedule.

10. I recommend that you record maintenance issues in your pack with regard to decorating needs i.e. flaking paint to the wall behind the w.c. and flaking paint to the pipe under the servery hatch. **(Information / Recommendation)**

Training

11. I was pleased to see that all food handlers had up-to-date food hygiene certificates in level 2 and the chef had level 3. **(Information)**

Allergies

12. 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)**

13. Would you please fill in and return the registration form with the new name for your business so we can update our data records.