

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

Name of Business:	HMP Reception Kitchen
Address of food business:	H M Prison, Knox Road, Norwich, NR1 4LU
Date of Inspection:	19 January 2016
Risk Rating Reference	16/00095/FOOD
Inspection Reference	EH16/2002
Type of Premises:	Restaurant/Cafe/Canteen
Areas Inspected:	All
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
<b>Your Total Score</b>	<b>0 – 15</b>	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	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](http://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](http://www.norwich.gov.uk/foodhygieneratings)

### General description of the business

Prison kitchen serving in-mates. Mixture of meat, vegetarian and Halal foods and desserts.

## **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 foods were covered within fridge's and freezers.  
**(Observation)**

### Personal Hygiene

2. The following items were examples of poor personal hygiene or where it was made difficult for food handlers to maintain high levels of personal cleanliness  
**(Contravention):**

- There was no cold water supply to the wash hand basin in the dry store area.

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

- Staff wore clean adequate protective clothing with head-wear.
- Staff were aware to stay off work for at least 48 hours symptom free following any gastro-intestinal illness.

### Temperature Control

4. I was pleased to see that fridge's and freezer's were working correctly.  
**(Observation)**

### Practices

5. The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration **(Contravention):**
  - Frozen ham was found past its indicated 'Use by' date. If you freeze down foods with a 'Use by' date you must have a robust labelling system which indicates when it was frozen, and the date defrosted.

## **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):**
- Behind cooking equipment in main kitchen.
  - Wall/floor joints in wash up room.
  - Corner of wall where meets floor in bakers room as cobwebs could be seen.
7. I recommend that you remove all redundant equipment to facilitate easier cleaning and to check for signs of pests. **(Recommendation)**

### Maintenance

8. The following items/areas had not been maintained in good repair and condition **(Contravention):**
- Missing handles to bulk freezers.
  - Damaged mashed potato mixing machine.
  - Ripped/damaged plastic door stripping into walk in fridge number 1.
  - Damaged wall/floor joint in cold meat store room.
  - Small water leak to condenser to walk in meat fridge. You were able to show me records of this reported to your maintenance contractor.

### Facilities and Structural Provision

9. The following facilities were inadequate or absent and must be provided or improved **(Contravention):**
- Damaged vent to outside above extractor in wash up room. This was raised in previous inspector's inspection report.

## **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)**

### Proving Your Arrangements are Working Well

**10.** The following matters are needed in order to demonstrate your food safety management system is working as it should **(Contravention)**:

- Your written food safety management system stipulates you need to maintain equipment and facilities. Items in this report had not been attended to since the last inspection i.e. missing cover to drain in wash up room.

### Allergies

**11.** Legislation requires food businesses to provide allergy information on unpackaged food. This applies to food sold from all catering outlets including restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross contamination by allergens must also be made known to consumers. There has also been 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](http://www.norfolk.gov.uk/abc) **(Information)**

## **HEALTH, SAFETY AND WELFARE**

### Uncontrolled Hazards

**12.** The following hazards had not been controlled and were of immediate concern. (HSE is your enforcing authority) **(Contravention)**:

- There was an uncovered drain to the waste disposal/composter unit which was large enough to cause a trip or fall. A foot or an ankle could become lodged or twisted. (This was raised in previous inspector's inspection report).
- A large 'Varimiker bear' mixer with bowl used for making mashed potato had a damaged bowl which contributed to the mixer not operating to manufacturers design. A method of using two wood blocks had been retro-fitted to the mixer by staff so it would operate.

I have passed both these non-compliances to the Health and Safety Executive for their information/possible action.