

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	Flaming Stop
Address of food business:	17 Lady Mary Road, Norwich, NR1 2RA
Date of Inspection:	20 January 2016
Risk Rating Reference	16/00110/FOOD
Inspection Reference	EH16/1922
Type of Premises:	Mobile food unit
Areas Inspected:	Mobile
Records Examined:	SFBB
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

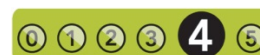
My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

## 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>15</b>	20	25 – 30	35 – 40	45 – 50	> 50
<b>Your Worst Score</b>	5	<b>10</b>	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0

Your Food Hygiene Rating is 4 – a 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  
Mobile takeaway serving the local area.

## **Food Hygiene**

### **Summary:**

Food hygiene standards are generally satisfactory and being maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### **Contamination Risks**

1. The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals  
**(Contravention):**
  - Wrapped burgers were stored in the same chilled unit as milk
  - Raw bacon in a plastic storage box was stored in the same cool box as grated cheese and salad.
2. I recommend that you designate one cool box/chilled unit for ready to eat food only.  
**(Recommendation)**

### **Hand-washing**

3. I was pleased to see that you had hot and cold water, a plug, soap and paper towel for the hand wash basin. **(Observation):**

### **Personal Hygiene**

4. I was pleased to see that you were wearing clean overclothes and an apron.  
**(Observation)**

### **Temperature Control**

5. I was pleased to see that chilled units were at satisfactory temperature and that you had a temperature probe to monitor temperatures. **(Observation)**

### **Practices**

6. I was pleased to see that the mobile was generally well run. **(Observation)**

## **Structure and Cleaning**

### **Summary:**

The structure, facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. You have effective pest control. Procedures are in place to rectify any problems as they arise. There is good provision for waste disposal.

**(Score 0)**

### **Cleaning**

7. I was pleased to see that the mobile was clean. **(Observation)**

### **Facilities and Structural Provision**

8. I was pleased to see that the mobile was well maintained. **(Observation)**

## **Confidence in Management**

### **Summary:**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Your records are appropriate and generally maintained. There are some minor contraventions which require your attention. **(Score 5)**

### **Hazards to Food**

9. The following matters demonstrated that you had not identified hazards to food or their methods of control at critical points in your operation **(Contravention):**

- Raw and ready to eat foods were stored in the same chilled units.

### **Documented Food Safety Management System**

10. I was pleased to see that you were using SFBB as your food safety management system. **(Observation)**
11. I recommend that you record issues relating to food safety, ie problems with equipment, suppliers, complaints, staff sickness, etc. **(Information / Recommendation)**

### **Allergies**

12. 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)**

13. I was pleased to find you were aware of being able to supply allergen information about the food you serve. **(Observation)**