



Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	Burgers Plus
Address of food business:	9 Page Road Norwich NR3NR3 2BX
Date of Inspection:	04/04/2016
Risk Rating Reference	16/00248/FOOD
Inspection Reference	EH16/2157
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Type of Premises:	Food manufacturer
Areas Inspected:	All
Records Examined:	FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records, Supplier audits
Details of Samples Procured:	None
Summary of Action Taken:	

Introduction

The report has been divided into the three areas which you are scored against: food hygiene and safety procedures, structural requirements and confidence in management/control procedures. Each section begins with a summary of what was observed and the score you have been given. Details of how these scores combine to produce your overall food hygiene rating are shown in the table on the next page. You can use the table to see where you have done well and where improvements can be made.

Sections identifying health and safety and public health concerns may be included at the end of the report, these do not form part of your food hygiene rating.

Relevant 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

What you must do to comply with the law

The report may include contraventions - matters which do not comply with the law (**Contraventions**). You must address all of the contraventions identified; failure to do so could result in legal action being taken against you.

As a guide, contraventions relating to cleaning, temperature control and poor practice, should be dealt with straight away. Contraventions relating to structural repairs, your food safety management system and training, should be completed within the next 2 months. Health and safety contraventions should be dealt with within 3 months unless otherwise stated.

To assist you the report may also include observations of current practice (**Observation**), useful information (**Information**) and recommend good practice (**Recommendation**).

Disclaimer

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

FOOD SAFETY

How we calculate your Food Hygiene Rating:

Compliance Area	You Score					
	0	5	10	15	20	25
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	15	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
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Your Food Hygiene Rating is 5 - a very good standard

Appealing your rating

- Discuss the rating with the inspector
- Enter your appeal within 14 days of this notification
- For full details and the form visit www.norwich.gov.uk/foodhygieneratings

This space is reserved for your Right of Reply

- You have a 'right to reply'. This allows you to explain what improvements you have made or to explain the standards we found at the time of this inspection.
- For full details and the form visit 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.
- For full details and the form visit www.norwich.gov.uk/foodhygieneratings

General description of the business

Manufacturer of burgers and sausages to local business'

FOOD SAFETY

1. 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)

Recommendations

To further improve standards I recommend the following:

- That you purchase a plug for the wash hand basin, so that cold water can be mixed with the hot water as the hot water was extremely hot, this will enable the temperature to be more manageable

Good Practice

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

- Burgers and sausages were produced on separate days
- 100% Beef burgers were produced on separate days to other burgers
- All products had production dates and batch codes
- Staff were wearing clean protective overclothing and hats
- You were aware of the need to stay off work for at least 48 hours following any gastro-intestinal illness

2. Structure and Cleaning

Summary:

The structure facilities and standard of 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 adequate. The minor contraventions require your attention. (Score 5)

Cleaning of Structure

The following structural items were dirty and require more frequent and thorough cleaning **(Contravention)**

- Shelves to the walk-in fridge had dried blood on them

- Fly screen
- Electric light switch

Maintenance

The following items had not been suitably maintained and must be repaired (or replaced)
(Contravention)

- Floor was damaged in front of the walk-in fridge and freezer

Good Practice

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

- Generally the premises was kept in a clean condition
- Your sanitiser conformed to British Standards BS EN 1276:1997
- You had a waste disposal contract
- You had a pest control contract

3. 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)

Good Practice

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

- You have a comprehensive Food Safety Management system which is up to date
- You had a waste disposal contract
- All staff had been trained to food hygiene level 2
- Staff had been on an allergy aware course