

Public Protection (food & safety)
Food Premises Inspection Report

Name of Business:	The Sausage Club
Address of food business:	184 Sprowston Road Norwich NR3 4JA
Date of Inspection:	16/05/2016
Risk Rating Reference	16/00304/FOOD
Inspection Reference	16/00165/FD_HS
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Type of Premises:	Mobile Unit
Areas Inspected:	Main kitchen, Other
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal

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					
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

Pop-up outdoor catering for local consumers at public houses and other venues. Foods are prepared at private residence.

FOOD SAFETY

1. 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)**

Hand-washing

The following evidence indicated hand-washing was not suitably managed.
(Contravention)

- You intend to use hand sanitising gel whilst catering. Sanitising gel should never be used as a replacement for hand-washing. The gel does not remove visible dirt and should only be used as an additional level of protection when applied after hand-washing.

Recommendations

To further improve standards I recommend the following:

- As you do not have a dishwasher to carry out heat disinfection you must ensure that all equipment and utensils are specifically designated for either raw or ready to eat foods.
- Ensure you have a supply of tongs or other utensils when catering to reduce the need to handle foods.

Guidance

With regards to vacuum packing of raw or ready to eat, this technique can be used to increase the shelf-life of chilled foods as it limits the growth of food spoilage organisms. However, under certain conditions a bacterium called *Clostridium botulinum* may grow. This bacterium can produce harmful toxins which can cause serious illness known as botulism, which can be fatal.

To prevent this vacuum packed chilled foods stored between 3-8°C must only be kept for a maximum period of 10 days. If you wish to extend the shelf life beyond 10 days you must have additional controls in place, these may include heat treatment of 90°C for 10 minutes;

a pH of 5 or less throughout the food; a minimum salt level of 3.5% in the aqueous phase throughout the food; a water activity of 0.97 or less throughout the food; or a combination of heat and preservative factors which can be shown to consistently prevent growth and toxin production by *C. botulinum*.

Good Practice

I was pleased to see that:

- Raw and ready to eat foods are stored separately and colour coded boards are used.
- Open foods are kept covered and labelled with a use by date.
- Target temperature for chilled foods of below 5°C.
- Chilled foods will be transported and kept stored in cool boxes when catering.
- Independent and probe thermometers available.
- Sausages are boiled to 80°C and then barbecued for flavour.

2. Structure and Cleaning

Summary:

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Guidance

When carrying out pop-up catering you must ensure that you have access to adequate hand-washing facilities. I recommend you take with you a flask of hot water, bowl, disposable hand towels and anti-bacterial hand wash.

Good Practice

I was pleased to see that:

- Two stage cleaning process followed, using disposable cloths and anti-bacterial spray which conforms to an appropriate British Standard.

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

Good Practice

I was pleased to see that:

- SFBB catering pack has been completed and the diary will be used for each preparation session and catering event.
- Allergens have been correctly identified.

Guidance

I have included the Food Standards Agency's information sheet on vacuum packing foods for you to keep in your SFBB pack. You should record in your SFBB pack the control measures which you will use to prevent *C. botulinum* for example keep for a maximum of 10 days including day of production.

Recommendations

To further improve standards I recommend the following

- As you are the food business operator a level 3 Supervising Food Safety in Catering would also be appropriate.

Information

Norwich City Council offer taught food safety courses, alternatively there are several courses available on-line. To book a place either visit our website www.norwich.gov.uk or telephone 01603 212747.