

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	The Pie Shed
Address of food business:	160 Aylsham Road, Norwich, NR3 2HJ
Date of Inspection:	21 June 2016
Risk Rating Reference	16/00391/FOOD
Inspection Reference	EH16/21312
Type of Premises:	Small Retailer
Areas Inspected:	Main kitchen
Records Examined:	Safer Food Better Business (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>0 – 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

Small independent bakery making sausage rolls and pasties to order. Mostly to final consumer with some wholesale sales.

## **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 you have dedicated surfaces for raw preparation.  
**(Observation)**

### Hand-washing

2. I was pleased to see that you had a dedicated wash hand basin, soap and means to dry hands. **(Observation)**

### Temperature Control

3. I was pleased to see that you monitor fridge temperatures with an independent thermometer in your sole fridge. **(Observation)**
4. I recommend that you purchase a probe thermometer to check that the core temperatures of food are adequate. I recognise you have an infra red thermometer but this does not check core temperature of your cooked foods.  
**(Recommendation)**

## **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

5. The following items were dirty and require more frequent and thorough cleaning  
**(Contravention):**

- Staff W.C.
- Lobby area into food preparation room.

*Read this report on our website [www.norwich.gov.uk/foodhygieneratings](http://www.norwich.gov.uk/foodhygieneratings)*

## Maintenance

6. I was pleased to see that the food preparation room was maintained to a high standard. **(Observation)**

## Confidence in Management

### Summary:

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Documented Food Safety Management System

7. I was pleased to see you have chosen to use Safer Food Better Business as your written food safety management system. **(Observation)**
8. The following safe methods had not been written down in your SFBB pack / documented food safety management system. **(Contravention):**
- You need to ensure all safe methods have been filled in properly. If a safe method is not relevant you need to write N/A - not applicable, to show you had understood and recognised it is not relevant to the nature of your business operation i.e. hot holding.

### Proving Your Arrangements are Working Well

9. The following matters are needed in order to demonstrate your food safety management system is working as it should **(Contravention):**
- Traceability. You must keep more details/records of your customers. I was pleased to see some records but you must have sufficient records to be able to prove no more than 25% of your business is to wholesale customers. If this happens you may need approval I suggest you complete two separate record books, one for retail (final consumer) and another for your wholesale side (supplying to another food business)

## Training

10. I was pleased to check your food hygiene training certificate. **(Observation)**

## 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

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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)**