



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Morrison's Supermarket
Address of food business:	1 Albion Way Norwich NR1 1WR
Date of Inspection:	27/06/2016
Risk Rating Reference	16/00394/FOOD
Premises Reference	14/00353/FD_HS
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Type of Premises:	
Areas Inspected:	Servery, Warehouse, Preparation room, Dining room, Storeroom, Main Kitchen, Factory floor, Shop floor, Front of house, Back of house
Records Examined:	FSMS, Temperature control records, Pest control report, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Large supermarket, part of national chain. Has in-store butchery, fish mongers, bakery and deli counter.

**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 . 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 staff 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, useful **Information, Recommendations** of good practice and reminders of **Legal Requirements** .

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:

The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. 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.

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



### 1. Food Hygiene and Safety

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

**Contravention** The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- a food weighing scale was located very close to a dedicated wash hand basin in the deli area. You need to move the scales away from this area to reduce risk of dirty water splashing onto the scales or food being weighed.

#### Hand-washing

**Contravention** The following evidence indicated hand-washing was not suitably managed:

- a wash hand basin was difficult to access in the bakery area due to build up of racking and boxed items. I note there was another dedicated wash hand basin

located at another entrance into the bakery but they should all be accessible.

### Unfit food

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- a container of coleslaw was found passed the indicated 'Use by' date. It was thrown away straight away when I brought it to your departmental managers attention.

## **2. Structure and Cleaning**

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)**

### Maintenance

**Contravention** The following items had not been suitably maintained and must be repaired or replaced:

- damaged plastic stripping into walk-in fridge in deli area
- water was dripping from pipe work to the condenser in the walk-in fridge in deli area. The water was being collected in a container on racking which stored food nearby and the container was being emptied every other day. You need to attend/repair the faulty condenser unit.
- damaged trim underneath wash hand basin in fish mongers section
- damaged wall tiles in deli area from main shop
- damaged silicone sealant to floor at base of walk-in fridge in butchery area.

## **3. Confidence in Management**

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)**

### Training

**Observation** I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training records/certificates were made available.

Staff were knowledgeable on your written food safety procedures and food safety matters during my inspection. Staff were also found to be knowledgeable on your sanitiser contact

times and sickness/exclusion procedures.