

## Public Protection (food & safety)

### Food Premises Inspection Report

Name of Business:	Natural Born Grillers
Address of food business:	80 Woodcock Road, Norwich, NR3 3TD
Date of Inspection:	2 July 2016
Risk Rating Reference	16/00415/FOOD
Inspection Reference	EH16/23233
Type of Premises:	Mobile Food Unit
Areas Inspected:	All
Records Examined:	Safer Food Better Business (SFBB)
Details of Samples Procured:	NCASS HACCP Documents.
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

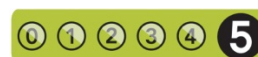
My inspection was not intended to identify every contravention of the law and only covers those areas, practices and procedures examined at the time. The report concentrates on the principle risks. If it fails to mention a particular item this does not mean you have necessarily complied with the law.

## 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	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

Your Food Hygiene Rating is 5 – a very 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 unit trading from back up van, and gazebo style structure. Serving burgers to customers at both local and National events.

Observed trading at The Lord Mayors Procession 2016.

## **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 **(Observation):**

- Tubs for water are filled off site and sterilised regularly.
- Separate tongs are used to handle raw and ready to eat burgers.
- Separate staff serve cooked food to those handling raw.
- Raw and ready to eat food separation was good.

### Hand-washing

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

- You had a separate wash basin available, with soap and blue roll. This had cold water only.
- Hot water for the wash basin (and sink bowls) is provided by the tea urn.

3. I recommend that **(Recommendation):**

- As the tea urn is not adjacent to the wash basin, as a short term measure pre-fillable 'tea/coffee urns' be provided which can be located near to the wash basin. As a longer term investment I suggest you look at stand alone wash hand units.

### Personal Hygiene

4. It is your responsibility to ensure that any person known or suspected to be suffering from, or to be a carrier of food-borne disease or infection, including vomiting, diarrhoea, skin infection, sores and open wounds is excluded from working in any food handling areas, until they have been free of symptoms for 48 hours, or medical clearance has been obtained. **(Information)**

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

- Fabric and disposable aprons are worn.

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

## Temperature Control

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

- You have a back up van equipped with fridges and freezers for meat storage.
- Prior to use meat is transferred into cool boxes near the griddle.
- A digital probe thermometer and wipes are in use which you use periodically.
- You were aware of critical cook and storage temperatures.
- No hot holding takes place except for onions.

## Practices

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

- Meat and rolls are purchased prior to each event.

## 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

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

- The 'premises' was clean.
- You were using blue roll and a sanitiser which met the recommended British Standards.
- There is minimal equipment washing (as this is done back at home) but two bowls were available.

### Maintenance

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

- The 'premises' was well maintained.

## Facilities and Structural Provision

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

- You have a fire retardant gazebo.

## **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)**

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

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

- You had available and were using the NCASS HACCP pack.

### **Waste Food**

**12. I was pleased to note that waste and waste water was being removed from the site and taken home. **(Observation)****

### **Training**

**13. I was pleased to note that the food business operator has attained a Level 3 food hygiene qualification and several other staff had Level 2. **(Observation)****

### **Allergies**

**14. 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)****