

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Beehive Child Care Group Clubs
Address of food business:	Colman First School ColmanNR4 7AW
Date of Inspection:	13/07/2016
Risk Rating Reference	16/00439/FOOD
Premises Reference	07/00310/FD_HS
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Type of Premises:	School club
Areas Inspected:	Main Kitchen
Records Examined:	Safer Food Better Business (SFBB)
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Nursery

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
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Your Food Hygiene Rating is 5 - a very good standard



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)**

Hand-washing

Observation Ensure children wash their hands before serving themselves with cereal.

Personal Hygiene

Recommendation Although 'low risk' I would still recommend you keep to your 'safe method' policy of staff putting on a designated clean apron when handling food.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

Your fridge temperature gauge was reading 9.7 °C. This should have triggered some reaction by staff. With my probe thermometer it was reading 8°C, which is the maximum legal limit. Ideally fridge temperatures should be between 0-5°C. This fridge was altered in my presence and staff recommended to monitor and ensure lower temperatures. A more accurate temperature monitoring is required. Staff training required on Temperature control.

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)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

High level cobwebs on kitchen ceiling, walls and around window.

Observation I was pleased to see that you use a British Standard Sanitiser and that 'contact time' was known.

Recommendation I recommend that clutter be removed from the kitchen to facilitate cleaning.

Maintenance

Contravention The following items had not been suitably maintained and must be repaired or replaced: small area of undecorated wall plaster where some equipment was removed

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Contravention You have your own detailed 'opening' & 'closing' checks but are not recording as indicated the fridge temperature on the sheet. In light of the issues mentioned in temperature section this should be re-introduced.