

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	All Hallows Guest House
Address of food business:	All Hallows Hall and Julian Centre/Norwich.NR1 1QT
Date of Inspection:	31/05/2016
Risk Rating Reference	16/00469/FOOD
Premises Reference	15/00359/FD_HS
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Type of Premises:	Bed and breakfast
Areas Inspected:	Main Kitchen
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	B&B plus evening meal

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:

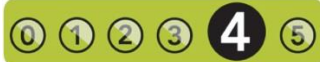
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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 4 - a good standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.

(Score 10)

Temperature Control

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

- The air temperature of the refrigerator was 13°C. Foods stored in this fridge are high-risk and will support the growth of food poisoning bacteria and or their toxins. Your fridge must operate at a temperature which will keep high-risk foods at or below 8°C.
- You must either adjust or service the refrigerator (you adjusted the fridge at the time of inspection and was advised to monitor the temperature)

2. Structure and Cleaning

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)**

This was good at the time of inspection.

Cleaning Chemicals / Materials / Equipment and Methods

Information A surface sanitiser may be rendered ineffective if you are not following the correct dilutions or allowing a sufficient time for the product to work (contact time). Always follow the instructions on the product label.

Any disinfectant or sanitiser must meet the BS EN1276:1997 or BS EN13697:2001 standard. Check your supplier to make sure it does.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention. **(Score 10)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Provide a simple documented system such as 'Cook Safe' or Safer Food Better Business (SFBB).:

- As discussed by providing an evening meal you are required to have a Food Safety

Management system in place. I would recommend Safer Food Better Business (SFBB) which can be downloaded from the Food Standard Agency website.

Contravention Ensure that your food safety management system is available on site so you can refer to your procedures and so that daily records of checks can be completed.:

Food Hazard Identification and Control

Contravention The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods must be addresses:

- Temperature Control of Food

Training

Contravention The following evidence indicated there was a staff training need:

- Due to temperature control issues and general updates, a refresher Food Hygiene Course would be required.