



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Gravity Fitness Ltd
Address of food business:	Unit 1B Wherry Road NorwiNR1 1WX
Date of Inspection:	19/09/2016
Risk Rating Reference	16/00512/FOOD
Premises Reference	16/00023/FD_HS
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Type of Premises:	Bar
Areas Inspected:	All
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Bar serving food for local restaurants

**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 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

**Observation** Fully prepared and cooked pre-plated ready to eat food is brought in from local food establishments.

### Hand-washing

**Recommendation** The wash hand basin at the bar area was difficult to access due to its location under the counter, it should be relocated to make it more accessible.

## **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)**

### Cleaning of Structure

**Observation** The standard of cleaning in the kitchen was exceptionally high.

### Cleaning Chemicals / Materials / Equipment and Methods

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- The slush drink machine is cleaned with water, this is not effective to remove dirt and any bacteria that may be present and would normally be done using a mild detergent; check the manufacturers instructions and ensure they are followed.

### Maintenance

**Observation** I was pleased to see the kitchen had recently been refurbished.

### **3. Confidence in Management**

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.  
**(Score 5)**

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

**Contravention** Although food handling is limited to serving food which has been supplied to you pre-plated and ready to eat, you are still required to have some documented systems which ensure that food is handled safely and remains free from contamination.

**Recommendation** I recommend you use the Safer Food Better Business catering pack to record your systems, a copy can be downloaded for free from the Food Standards Agency website [www.fsa.gov.uk](http://www.fsa.gov.uk) You only need to complete the sections which are relevant to you such as personal hygiene, hand washing, cleaning, pest control etc.

#### **Allergens**

**Observation** Your suppliers identify dishes with labels to indicate which have been prepared free from certain allergens as requested on ordering.

**Recommendation** To prevent any confusion, staff must not remove the suppliers allergen label before serving the food.