

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of Business:	Krispy Kreme
Address of food business:	105 St Stephens Arcade, NR2 1SB
Date of Inspection:	21/09/2016
Risk Rating Reference	EH16/31767
Premises Reference	16/00285/FD_HS
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Type of Premises:	Retail shop
Areas Inspected:	All
Records Examined:	FSMS, Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Retailer selling ready made do-nuts, hot and cold drinks.

### **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)**

### **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)**

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

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

#### **Proving Your Arrangements are Working Well**

**Contravention** The following matters are needed in order to demonstrate your Food Safety management system is working as it should:

- when reviewing your daily operations book it did not stipulate a critical limit for your

- milk or display fridge i.e. 8° celsius.
- according to written temperature records in your daily operations book a temperature of 12.9 ° celsius had been recorded. I was informed my your trainer on-site during my inspection that it had been recorded incorrectly by a staff member. He informed me that maximum temperature for display and milk fridge should be 8° celsius.
  - I also did not note any re-active action recorded by the staff member who had written the recording in your operations book.

## Training

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

- staff member recording higher temperatures than your critical limits with no re-active action recorded for your display fridge
- when questioning staff I was given 3 different time scales to stay off work if suffering from any gastro-intestinal illness. Staff need to be aware of your sickness exclusion policy.

## Allergens

**Contravention** You have not properly informed your customers about the presence of allergens in the food you prepare.

**Information** Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided up front, clear sign-posting to where this information could be obtained must be provided.

**Information** I was informed by the Krispy Kreme trainer during my visit that the companies allergen information/guidance was due shortly as the premises had only just been opened and it was on route. I was later contacted by the store manager and informed a newer revised version including new product lines was being implemented and will be with the store shortly.

## **Registration of a food business**

Food businesses are required to register at least 28 days before opening. This legal requirement had not complied with. A registration form was left during the inspection. According to our records this has not been received. You must complete and return the registration form.