



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Kamajen
Address of food business:	177 - 179 Earlham Green LNR5 8RF
Date of Inspection:	20/10/2016
Risk Rating Reference	16/00611/FOOD
Premises Reference	07/00078/FD_HS
<hr/>	
Type of Premises:	Convenience Store
Areas Inspected:	All
Records Examined:	SFBB, Temperature control records, Supplier audits
Details of Samples Procured:	None
Summary of Action Taken:	
General Description of business	Convenience store serving the local community

**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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 4 - a 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)**

#### Contamination risks

**Observation** Generally well organised throughout the premises with a good understanding of food safety observed at the time of visit.

**Observation** Due to recent issues and changes within the premises there is still much to do with regard working to improve the structure and amenity of the store. I was pleased to learn there are many improvements scheduled over the coming months.

**Observation** At the time of inspection I observed new chiller units in use and decommissioned units ready for removal.

**Observation** Stocking levels were not excessive which leads to regular stock rotation. No food was observed being sold out of date.

## Temperature Control

**Observation** There was an issue with one of your chiller units at the time of inspection, you had identified that it was not holding temperature and had scheduled a maintenance engineer to check it. I was pleased to observe the engineer arrive during my inspection and remedy the issues ensuring that the chiller could still be used effectively. I was also pleased to see that you had made a note regarding the chiller unit in your SFBB pack, which demonstrated you were using the pack correctly.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Cleaning of Structure

#### Maintenance

**Contravention** The following items had not been suitably maintained and must be repaired or replaced:

- Flooring throughout the premises - an outstanding issue identified at the last inspection - however, due to other circumstance and events, remedial action of the floor has been rescheduled.
- The general lighting (which is currently being addressed due to the electricity supply having been effected by water during a recent fire)

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood properly controlled managed and reviewed. Your records are appropriate and generally maintained. There are some minor contraventions which require your attention. **(Score 5)**

### Type of Food Safety Management System Required

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

#### Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.