



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Rosary Road Convenience Store
Address of food business:	Mace Convenience Store & Off Licence NR1 4DA
Date of Inspection:	16/11/2016
Risk Rating Reference	16/00692/FOOD
Premises Reference	14050/0106/0/000
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Type of Premises:	Convenience Store
Areas Inspected:	All
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Re-visit required
General Description of business	Small retailer serving 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

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 3 - a generally satisfactory 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)**

Hand-washing

Contravention The following evidence indicated hand-washing was not suitably managed:

- The staff wash hand basin was not supplied with soap (anti bacterial soap is recommended) and no means of drying hands (soap and paper towels were there the next day) Ensure they are there at all times. Drink was stored in front of the wash hand basin and restricting access. Ensure the wash hand basin is accessible at all times. Hot water should arrive more quickly to ensure proper hand washing (Cleaning issues in next section)

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

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

- Floor in all storage areas (these areas are difficult to clean due to excessive storage of goods on the floor. This means that areas are inaccessible for cleaning and spillage e.g sugar will potentially attract pests)
- Lec Fridge in rear storage room had dirty surfaces
- Staff Wash hand basin

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- The wall behind the wash hand basin cannot be effectively cleaned. Provide a suitable splash back to the wash hand basin,

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety

management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention Your documented Food Safety Management System or Safer Food Better Business pack was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards.:

I will be re visiting shortly and expect a completed and implemented SFBB pack on site

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- Cleaning and sanitation are poor

Legal Requirement Your SFBB Safe Methods must be completed and available for inspection.

Matters of evident concern

Contravention The following matters were of immediate concern:

- Whilst your ramp enables wheelchair and people with push chairs or wheeled luggage to overcome a change in level accessing your premises, there is a risk of a tripping hazard due to the low wall at the top of the ramp. Please risk assess this . I would suggest a handrail be provided to the low wall to provide support and assist safe passage