

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	St Augustines Church Hall Monday Lunch Club
Address of food business:	St Augustines Street, Norwich NR3 1DS
Date of Inspection:	14/11/2016
Risk Rating Reference	16/00704/FOOD
Premises Reference	13/00084/FD_HS
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Type of Premises:	Luncheon club
Areas Inspected:	Main Kitchen, Storeroom
Records Examined:	Safer Food Better Business pack, Training certificates / records, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Lunch club employing standard catering practices and preparing food for those in need of a 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

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

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- the oven had areas of peeling paint on the top surface
- you were cleaning the tip of your probe thermometer under a running tap and using a surface sanitiser. Use sanitising wipes

Recommendation dedicate the work surface to the left of the cooker as the surface on which all raw meat preparation takes place and bring this to the attention of all your food handlers. Prepare raw meat and vegetables at different times of the day to when you prepare ready-to-eat foods. Sanitise surfaces between uses.

Observation I was pleased to see you had colour coded cutting boards and were keeping the boards used for raw foods separate from those used for ready-to-eat foods.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Hand-washing

Guidance Taps can be a source of contamination so turning off a running tap with just-washed hands should be avoided. Use the disposable paper towel you used to dry your hands to turn off the running tap.

Temperature Control

Observation I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

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:

- there were small areas of condensation mould growth on cold walls near the back door and window reveals

Cleaning Chemicals / Materials / Equipment and Methods

Guidance Taps can be a source of contamination so turning off a running tap with just-washed hands should be avoided. Use the disposable paper towel you used to dry your hands to turn off the running tap.

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Observation I was pleased to see you were employing a 'two-stage' cleaning method.

Maintenance

Recommendation I was pleased to see that the kitchen was clean and reasonably well maintained. However units and cupboard doors were showing their age and you may wish to consider replacing these soon.

Facilities and Structural provision

Contravention The following facilities were inadequate or absent and must be provided or improved:

- there were no fly screens to the windows
- ventilation was a concern. Poor ventilation had caused condensation mould to grow on cold walls
- provide an electric fly killer to control flies

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. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Your Food Safety Management System

Observation Your Safer Food Better Business pack was in place and working well. I was confident you had effective control over hazards to food.

Proving Your Arrangements are Working

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food. Consider having a dedicated area for when you prepare raw meat.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Allergens

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare or the potential for cross-contamination with allergens to occur.

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc

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 upfront, clear signposting to where this information could be obtained must be provided.

Information The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid