



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	East Anglia Tennis And Squash Club
Address of food business:	Lime Tree Road NR2 2NQ
Date of Inspection:	05/01/2017
Risk Rating Reference	17/00005/FOOD
Premises Reference	10070/4000/0/000
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Type of Premises:	Restaurant or cafe
Areas Inspected:	All
Records Examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records, Supplier audits
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Small kitchen, cafe serving the club patrons.

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 5 – a very 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)**

Poor Practices

Guidance SFBB policy states jewellery not to be worn. Jewellery observed being worn during food preparation at time of visit. An error on this occasion, assured normally that jewellery is removed.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

Cleaning of Structure

Guidance - Structure and facilities and equipment is in generally good condition but starting to show signs of age and some maintenance is needed.

The Mastic sealant to the sink unit was seen to be peeling where the wall. This needs replacing to ensure a impervious surface which also enables effective cleaning and will reduce the chance of contamination of bacteria.

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. 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. You have a very good track record. **(Score 0)**

Your food management system was being used effectively and was up to date. Staff training was appropriate.

Health and Safety

I was pleased to learn that staff had received training for cleaning the beer lines and that protective eye wear was provided and worn.

At the time of my visit there was a blown bulb in one of the fittings on the stair well leading to the cellar. I was assured that this was to be replaced as soon as possible.