



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Hench Herbivore
Address of food business:	Friends Meeting House, Upper Goat Lane, NR2 1EW
Date of Inspection:	20/02/2017
Risk Rating Reference	17/00069/FOOD
Premises Reference	17/00037/FD_HS
<hr/>	
Type of Premises:	Food manufacturer
Areas Inspected:	Main Kitchen
Records Examined:	FSMS, Cleaning schedule, Training certificates / records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business:	Manufacturing vegan snack bars for direct and indirect sale to local consumers

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 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)**

Contamination risks

Observation Contamination risks were controlled

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Personal Hygiene

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

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 Chemicals / Materials / Equipment and Methods

Recommendation Use disposable paper wipes for cleaning and mopping up spillages

Maintenance

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

- The mastic to the worktop and wall junction by the sink.

Facilities and Structural provision

Observation The premises structure and facilities are managed by someone else. As there are no fly screens to the windows you must ensure that windows are kept closed to prevent flies or other insects coming into contact with open foods.

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)**

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

Information If ordering foods from less well known suppliers online I recommend that you check that they are registered with their local authority, have been inspected and achieved a satisfactory standard.

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Observation You had identified the presence of allergens in your food.

Labelling

Information General labelling - In summary you need to include:

- name of the food
- the quantitative ingredients declaration (QUID) where needed
- list of ingredients (including allergens)
- weight of the food
- name and address of the food business operator responsible for the food information

However you should refer to the full guidance on labelling of pre-packaged foods at www.gov.uk/guidance/food-labelling-giving-food-information-to-consumers as this provides specific instructions on the size of fonts etc. which must be used.

Information Nutrition information - businesses are required to label their pre-packed foods with nutrition information unless they meet an exemption.

One of the exemptions which may be of relevance to you, is if you produce small quantities and sell directly to consumers or local retail establishments, you do not need to include the information. Small quantities include micro businesses which have less than 10 employees and turn-over less than £1.4m. 'Local' retail establishments include those in the same county or adjoining county from where you manufacture the food, provided this is no more than 35 miles from the county border.

If you were to sell to retailers that are not 'local' then you will need to provide nutritional information. To find out the nutritional content of your food products you can either send them for analysis (which is relatively expensive) or you can use an expert service to calculate the information in accordance with established food data, based on your recipe. One of these services is 'Nutritional Information Solutions' based in Norwich who can provide an expert service for relatively little cost (alternative companies can be found online). In conjunction with Norfolk Trading Standards they are currently offering a £10 benefit and a free 7 day trial. Visit www.nutritics.com/lp/NorfolkTS for information.

Information Labelling including nutritional information is enforced by Norfolk Trading Standards, if you have any further queries please contact them directly.