

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Fin Tastic Fishies
Address of food business:	74 Lefroy Road Norwich NR3 2NU
Date of Inspection:	31/03/2017
Risk Rating Reference	17/00172/FOOD
Premises Reference	17/00089/FD_HS
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Type of Premises:	Cuisine - Fish and Chip Take-away
Areas Inspected:	All
Records Examined:	Temperature control records, cleaning rota
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Traditional Fish and Chip Take-away 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
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

Observation Contamination risks were controlled

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.

Personal Hygiene

Observation I was pleased to see that staff wore clean protective clothing including hats and aprons. It was noted that the hand wash basin in the servery was awaiting repair, but alternative arrangements for washing hands had been made as a temporary measure.

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

Observation The kitchen had been well maintained and the standard of cleaning was exceptionally high.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment were dirty and/or could not be cleaned and require cleaning or discarding:

- The two Electric fly killers.

Cleaning Chemicals / Materials / Equipment and Methods

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.

Maintenance

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

- tiling front of house chipped/broken
- wall paper peeling in servery area
- defective painted plaster wall covering in potato area
- taps to sink and hand wash basin

Recommendation The painted wall surface in the servery area be provided with a surface finish that is easy to clean.

Layout

Observation It was noted that you are proposing to install a griddle and extend your menu to include burgers etc. This will require the installation of an adequate extraction/ventilation system above the unit. Ideally this should be located in the servery.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. 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 You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.:

Observation I was pleased to see that you already have the basics of a food safety management system but further documentation is required to comply with the law.

Food Hazard Identification and Control

Contravention Your Food safety management system (FSM) is not adequate in its scope and/or is not sufficiently detailed. Ensure your FSM system is regularly reviewed, covers all of your food handling operations and that the controls in place at points critical to food safety are fully documented, monitored and verifiable. In particular address the following matters:

- provide a detailed cleaning schedule to cover all major pieces of equipment and the structure giving details of how and when to clean
- staff training records
- hygiene policy

Traceability

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

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of a registered waste carrier.

Training

Recommendation it is recommended that all staff attend a level 2 Award in food safety in catering course or its equivalent would be appropriate for your food handlers. This will be

particularly useful if extending your menu to include cooking of burgers.Booking details for this course are on our website www.norwich.gov.uk

Recommendation A level 3 Award for Supervising Food and safety in Catering would be appropriate for your supervisory staff and those with managerial responsibility. Booking details for this course are on our website www.norwich.gov.uk

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Contravention You have not yet identified the allergens present in the food you prepare.:

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

You should check the information provided by the manufacturers of the sauces you have available and make a note of any of the known allergens present in them.

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare.:

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 up-front, clear sign-posting to where this information could be obtained must be provided.