

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Lightfoot Catering
Address of food business:	47 St Giles Street, Norwich, NR2 1JR
Date of Inspection:	10/05/2017
Risk Rating Reference	17/00268/FOOD
Premises Reference	17/00115/FD_HS
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Type of Premises:	Events caterer
Areas Inspected:	All
Records Examined:	Cleaning schedule, Temperature control records
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Event caterer serving consumers within the local area.

**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.

<b>Compliance Area</b>	<b>You Score</b>					
Food Hygiene and Safety	0	<b>5</b>	10	15	20	25
Structure and Cleaning	0	<b>5</b>	10	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	15	20	30

<b>Your Total score</b>	0 - 15	<b>20</b>	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	<b>10</b>	<b>10</b>	15	20	-

<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0
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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** I was pleased to see you had dedicated work areas/surfaces for different food preparation i.e. raw and ready to eat food.

### **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 standards of personal hygiene were high.

## **2. Structure and Cleaning**

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

### **Cleaning 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.

### **Maintenance**

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

- the paint on the wall next to the dishwasher was peeling
- the flooring next to the dishwasher was lifting

## Facilities

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

- There were two large waste receptacles outside at the rear of the premises, they were both overfilled and there was rubbish stored on the floor next to them. I was informed that one of the bins had been left by the previous occupier. This may attract pests and needs to be addressed as soon as possible. Arrange for the removal of the old bin and the collection of any side waste.

## **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** You currently do not have a documented food safety management system. Provide a documented system such as Safer Food Better Business (SFBB) 'safe method' sections. This is an essential requirement and is the foundation upon which your food practices and procedures should be based.

**Contravention** Your cleaning schedule did not include all areas which require cleaning such as the walls and extraction hood.

## Allergens

**Observation** You did not have any records of the allergens which are in the foods on your set menus. I was informed that customers are asked to raise any allergen requirements.

**Legal requirement** Where the specific allergen information is not provided up front such as on the menu, you must make it clear to customers where this information can be found. This could be a notice on the menu informing customers to request allergen information. However, to ensure that the information given to customers is accurate and timely, you should review all of your menus and record what allergens are in each dish. Remember to check packaging, in particular for sauces or prepackaged products where the presence of allergens may not be obvious.

**Recommendation** The Food Standards Agency have produced some easy to use 'Chef allergen menu matrix' which can be found at [www.food.gov.uk](http://www.food.gov.uk)