



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Jasiek
Address of food business:	55 - 57 Hall Road, Norwich, NR1 3HL
Date of Inspection:	19/05/2017
Risk Rating Reference	17/00302/FOOD
Premises Reference	12/00116/FD_HS
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Type of Premises:	Retail shop
Areas Inspected:	All
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Local Convenience Store

**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

Food Information Regulations 2014

**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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	5	4	3	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory 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:

- open chicken stored in the chest freezer, the packaging to the chickens was damaged exposing the chicken to freezer burn. I was pleased to see that these were removed in my presence

#### Hand-washing

**Contravention** The following evidence indicated hand-washing was not suitably managed:

- there was no hot water to the wash hand basin behind the counter in the shop, I was pleased to see that the food handler was wearing clean disposable gloves this should not replace hand washing. Ensure there is a supply of hot and cold, or

appropriately mixed, running water provided at the wash hand basin.

**Recommendation** I recommend that you install an electric instantaneous hot water heater above the wash hand basin

**Observation** I was pleased to see that there was a wash hand basin available in the storeroom, however when the hot water was turned on it leaked over electric wires on the sink unit.

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- A food handler was seen with false fingernails. This poses a risk of contamination. Fingernails should be kept short, clean and free from nail varnish.

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

**Observation** disposable gloves were worn and changed regularly

### Unfit food

**Contravention** The following food was unfit (and was seized or destroyed in my presence) because it was either; past its use by date; did not conform to food safety requirements; was not produced, prepared or processed in accordance with the regulations; or, in the case of fresh meat, its origin could not be determined:

- 2 chickens were freezer burnt in the chest freezer

## **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 Equipment and Food Contact Surfaces

**Contravention** The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- seals to the doors of the cooked meat chiller
- grill to the display fridge
- around interior rim of the chest freezers
- grill at the bottom of the lager drinks fridge

### 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:

- loose tiles to the ceiling in the storeroom
- loose flooring in front of the counter. See photos below
- bare wood shelving to the rear storeroom
- bare wood to the edge of the flip top counter in the retail part of the premises

**Legal Requirement** You need to seal/treat/paint the wood to leave a smooth impervious surface that can be easily cleaned.

### Facilities and Structural provision

**Observation** I was pleased to see the premises adequate facilities had been provided.

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

### Food Hazard Identification and Control

**Contravention** The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- unwrapped raw chicken in the chest freezer

### 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.

### Infection Control / Sickness / Exclusion Policy

**Guidance** Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

### Matters of evident concern

**Contravention** The following matters were of immediate concern:

- loose flooring in front of counter