



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Debs Tea Stall
Address of food business:	Stalls 116 And 119 Market Place Norwich, NR2 1ND
Date of Inspection:	08/06/2017
Risk Rating Reference	17/00344/FOOD
Premises Reference	07/00025/FD_HS
<hr/>	
Type of Premises:	Food take away premises
Areas Inspected:	All
Records Examined:	SFBB
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Market Tea Stall

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

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 3 - a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.
(Score 10)

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens

- a food handler was seen using the same tongs for raw foods and ready-to-eat foods i.e burgers and sausages on the griddle
- lidded pens were being stored above where food is prepared

Guidance If equipment and utensils (for example chopping boards, containers and tongs) are to be used for raw and RTE foods, they should be disinfected by heat or an adequate dishwasher cycle (able to reach 82°C for 15 seconds) between uses.

Guidance If heat disinfection or a dishwasher is not possible, separate equipment and utensils should be used for handling raw and RTE foods. Such equipment should be easily identifiable (colour coded) and must be stored and washed separately.

Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat

Observation I was pleased to see that silicone mats were being used under the colour coded chopping boards

Hand-washing

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

- the wash hand basin was being obstructed by a plunger

Legal Requirement the wash hand basin must be available to use at all times

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:

- it was noted that staff were not wearing suitable and clean over-clothing. You must ensure that all persons working in food handling areas wear suitable, clean and where appropriate, protective clothing
- a food handler was seen wearing false nails, this poses a risk of contamination. Fingernails should be kept short, clean and free from nail varnish
- a food handler was wearing a stoned ring. Jewellery should not be worn that could present a risk of contamination

Poor Practices

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- eggs were being stored at ambient temperatures. It is a government recommendation that eggs are stored in the fridge
- there were no dates on the food containers in the fridges of when the food had been prepared or opened
- sauces were being stored at ambient temperature. The manufacture's recommendation is that such products are refrigerated once opened

Recommendation Labelling perishable food with the date it must be used or discarded will help you rotate your stock and demonstrates you have effective controls in place.

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

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- around the air vent
- high areas i.e the ceiling
- the flooring especially under the fixtures and the fridges
- the front panel missing to the tea station
- chipped formica to the cupboard shelves

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:

- the interior to the bottom of both future fridges were rusty
- the seals to the Haier fridge
- the seals to the drinks fridge
- the lids to the sauces

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- your sanitiser did not conform to British standards

Information Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer.

Recommendation the contact time of your sanitiser was 5 minutes, I recommend you purchase one with a less contact time i.e 30 seconds

Information Proper cleaning and disinfection is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces.

Guidance Taps can be a source of contamination so use a paper towel to turn off the tap after washing and drying your hands.

Maintenance

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

- split seals to the Haier fridge
- rust to the interior bottoms of both the Haier fridges

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. Some minor issues were identified relating to staff supervision and training. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed.

(Score 10)

Proving Your Arrangements are Working Well

Contravention The following are examples of where the documented Safe Methods in your SFBB pack said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do

- it states in your pack that staff remove jewellery before preparing food

Information the cleaning schedule needs reviewing as more attention is needed to the cleaning

Information the diary had not been filled in for the 7th and the 8th of May

Training

Contravention The following evidence indicated there was a staff training need

- personal hygiene as food handlers were seen wearing false nails and jewellery

Recommendation A Level 3 Award for Supervising Food 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

Observation the food hygiene certificate displayed was dated 15.3.01

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice. Booking details for this course are on our website: www.norwich.gov.uk

Allergens

Information The Food Information Regulations require that you know what allergens are in the food you provide. You can no longer claim you don't know what allergens are present. Neither can you simply state that all the foods you serve might contain an allergen.

Matters of evident concern

Contravention The following matters were of immediate concern:

- missing panel to the front of the tea station
- a food handler was seen wearing open sandals

Recommendation it is recommended that suitable footwear be provided to food handlers in the kitchen