



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	The Corner Shop
Address of food business:	288A Aylsham Road, Norwich, NR3 2RG
Date of Inspection:	14/06/2017
Risk Rating Reference	17/00352/FOOD
Premises Reference	05/00294/FD_HS
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Type of Premises:	Convenience Store
Areas Inspected:	All
Records Examined:	Invoices/waste contract
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Small convenience store, mostly self stable.

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:

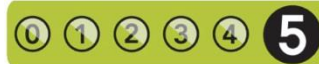
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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
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Your Food Hygiene Rating is 5 - a very 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)**

At the time of inspection there was very little stock in the shop and you were in the process of restocking. It was noted that food and drink kept in the refrigerators was there to chill only and not because it was necessary to hold it under temperature control. This was mainly bottled alcohol and tinned drinks.

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)**

The general standard of cleaning and maintenance was good within the shop, with only a few minor issues such as some cracked flooring in places, shelving needing dusting (although I understand restocking and cleaning was in progress) plus re-organisation of redundant displays material (currently stored in the WC area). The WC also needs

cleaning and clearing and ensuring soap and hygienic towel is provided. This room was very cluttered at the time of my visit.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood properly controlled managed and reviewed. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

All foods displayed on shelving where shelf stable, with a long best before date. Invoices are available for the food products stored and a waste contract is in place. As no sandwiches are sold in the shop or other foods requiring being kept under temperature control, there is no need to keep daily temperature checks etc. However, should you start to sell chilled food (requiring temperature control) then you will need to keep more detailed records.