



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of Business:	Sugary Sweet Cart Sensations
Address of food business:	48 Rider Haggard Road, Norwich, NR7 9UG
Date of Inspection:	23/05/2017
Risk Rating Reference	17/00364/FOOD
Premises Reference	17/00131/FD_HS
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Type of Premises:	Mobile takeaway
Areas Inspected:	None
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal letter
General Description of business	Mobile sweet cart

**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)**

### Contamination risks

**Observation** No sweets will be stored at home.

**Observation** You will buy low risk sweets prior to each event.

**Observation** No sweets provided at a event will be reused. They will be left for the customer, or discarded.

**Observation** Sweets are put into jars or bowls on site.

**Observation** Tongs and scoops are provided for use by the customer.

### Hand-washing

**Legal Requirement** Wash hand basins must be provided with soap and hygienic hand drying facilities.

**Recommendation** I recommend that a sanitiser be provided on the cart. However please see my comments later with regard to hand wash facilities.

### Personal Hygiene

**Legal Requirement** You must ensure that any member of staff that you know or suspect has (or is a carrier of) a food-borne disease or infection (including vomiting, diarrhoea, skin infection, sores and open wounds) is excluded from working in any food handling area until they have been symptom free for 48 hours or until medical clearance has been obtained.

**Observation** I was pleased to see you will wear a clean tabbard polo shirt when handling sweets.

### Unfit food

**Recommendation** You were aware of use by and best before dates.

**Recommendation** I recommend you keep receipts and outer packaging and labelling information until each product is used. This may be useful for traceability, date and allergen information.

## **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** I did not view the sweet cart as it was in storage, but it appeared to be of satisfactory construction.

#### Cleaning Chemicals / Materials / Equipment and Methods

**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.

**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.

**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

**Observation** I did not see the mobile unit.

#### Facilities and Structural provision

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

- The cart has no hand wash or sink facilities. As items are low risk and you set the cart up at venues where you will have access to WC and wash hand basin facilities, you can use these with the back up of a hand sanitiser. However, should you trade at venues where no facilities are available for use, you will need to provide a bowl and warm water for hand washing, together with soap and towels. A stand alone wash hand unit is recommended as a longer term solution.

**Observation** Only a minimal amount of equipment will be washed at home such as tongs.

**Observation** You have advised that the mobile is of a simple foldable design with cleanable finishes.

### **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 staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

## 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. Although your business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, temperature checks of display chillers, and hand over diary etc.

**Legal Requirement** Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food.
- Identify the critical limits (what is acceptable and unacceptable).
- Monitor critical control points to ensure critical limits are met.
- Keep appropriate records to demonstrate control measures are effective.

**Recommendation** I left with you the Norwich City Council HACCP check sheets on shops and stalls and cake makers which will be adequate for your business at the moment. I recommend you maintain a separate diary to record when and where you purchase items and where supplied to.

## Training

**Observation** You had undertaken a Level 2 food safety in Catering course on line, with Food safety UK.

## Allergens

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

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

**Contravention** You have not warned your customers about the potential for cross-contamination with allergens.

**Legal Requirement** Caterers must provide allergy information on all unpackaged food they sell. Catering businesses include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers. In addition food manufacturers must now label allergy causing ingredients on their pre-packed foods. You can obtain more information from the Trading Standards website [www.norfolk.gov.uk/abc](http://www.norfolk.gov.uk/abc)

**Information** Loose (also called non pre-packed) foods are:

- foods served at restaurants and canteens.
- takeaway foods that are placed into containers and sold at the same premises.
- any foods sold loose, e.g. meat or cheese at a deli counter, unpackaged bread or pick and mix sweets (including individually wrapped sweets)

**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 upfront, clear signposting to where this information could be obtained must be provided.

**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.