

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Ken's Fish Bar
Address of food business:	17 Friar Tuck Road
Norwich	
NR4 6DB	
Date of Inspection:	04/07/2017
Risk Rating Reference	17/00402/FOOD
Premises Reference	06340/0017/0/000
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Type of Premises:	Fish and Chip shop
Areas Inspected:	All
Records Examined:	Supplier Audit, diary.
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Fish and chip shop serving the local community

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)**

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.

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 arrived when you were reorganising your storage area, lots of equipment (new and OLD) was in the process of being relocated, or got rid of.

Cleaning of Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

Maintenance

Observation Generally good, some areas needing clearing to enable a better work flow but at the time of inspection you were actively doing this, main issues regarded de-cluttering to enable better access and better work flow.

Observation Standard of cleaning is generally good. High level cleaning was observed to be good also.

Facilities and Structural provision

Observation I was pleased to see the premises are being maintained and that adequate facilities have been provided. Once you have finalised the de-cluttering of old appliances etc. you will enable a better working space which will be easier to clean and maintain.

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. There are some minor contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Observation Diary kept. own system - not sfbb - basic - but appeared to be working well

Proving Your Arrangements are Working Well

Observation Diary used for maintenance issues, as well as for recording complaints, temperature measurements carried out on a regular basis.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.