

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Aldi
Address of food business:	Unit 1 36 - 50 Drayton Road Norwich, NR3 2DW
Date of Inspection:	31/07/2017
Risk Rating Reference	17/00441/FOOD
Premises Reference	17/00054/FD_HS
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Type of Premises:	Retail shop
Areas Inspected:	All
Records Examined:	FSMS
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Retail Supermarket

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 4 – a good standard



Food Hygiene Rating Re-Scoring Visit

25 May 2018

Following the previous inspection a re-rating visit was requested.

I was pleased to see that you had complied with the contraventions in the original inspection. However raw foods i.e sea bass, and fish cakes were still being stored next to ready-to-eat foods i.e cooked prawns, seafood sticks and salmon flakes. I was pleased to see that these were moved in my presence

The revised score is indicated here.

Your Food Hygiene Rating is 5 – a very good standard



The results of the original inspection are listed below

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)**

Hand-washing

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

- there was no hot water to the wash hand basin in the WC's. Ensure there is a supply of hot and cold, or appropriately mixed, running water provided at the wash hand basins

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:

- the flooring underneath the non-food items in the retail part of the premises
- film to flooring in the walk-in chiller.



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:

- around the top of the rims to the interior of the chest freezers

- loose chips were seen to the interior of the chest freezer storing chips.



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:

- Raw food i.e fish was being stored directly next to and above ready-to-eat foods i.e cooked prawns, porkpies and sausage rolls. Although wrapped this could still cause a cross-contamination problem and with allergens.

It is good practice to use separate storage and display facilities including refrigerators, freezers and display units for raw and ready-to-eat foods.

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. 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 matters are needed in order to demonstrate you Food Safety management system is working as it should:

- no hot water to the sinks in the WC.