



Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Co-op Foodstore
Address of food business:	321D Aylsham Road Norwich NR3 2AB
Date of Inspection:	24/08/2017
Risk Rating Reference	17/00487/FOOD
Premises Reference	00890/0321/0/000
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Type of Premises:	Grocery/supermarket
Areas Inspected:	None
Records Examined:	Cleaning schedule, Temperature control records, Training certificates / records, Pest control report
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Local supermarket serving consumers in the local area

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 4 - a good standard



Your Food Hygiene Rating is 5 – a very good standard



Re-rating visit 3rd May 2018

A re-rating visit was carried out on the above date, where I was pleased to see that all of the contraventions were addressed and you have been awarded a 5 rating

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)

Hand-washing

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

- No hot water to the toilets.

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

- Packaged ready to eat prawns and crab sticks on same shelf as raw foods. It is best practice to separate raw and ready to eat foods even when packaged.

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 could not be effectively cleaned and must be covered or made non-absorbent:

- cardboard stands used to display food and the foam surface for bananas.

Maintenance

Observation Premises is due to have complete refit in September 2017.

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)**

Hazard identification and controls

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- No hot water provided to the hand wash basins in the toilets. You must ensure that when the store refit takes place that this is addressed.

Proving Your Arrangements are Working Well

Observation I was please to see you are keeping appropriate records including temperature monitoring.

