

Public Protection (food & safety)

Food Premises Inspection Report

Name of Business:	Folland Organics
Address of food business:	Stall 30 Market Place Norwich NR2 1ND
Date of Inspection:	21/09/2017
Risk Rating Reference	17/00573/FOOD
Premises Reference	10/00182/FD_HS
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Type of Premises:	Green grocer
Areas Inspected:	Shop floor
Records Examined:	None
Details of Samples Procured:	None
Summary of Action Taken:	Informal
General Description of business	Market stall selling vegetables and tinned foods

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 3 – a generally satisfactory standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and being 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)**

Contamination risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt or foreign objects:

- no facilities to wash knife used to portion or trim vegetables

Legal requirement You must either provide means to effectively clean equipment (e.g. knives) including a basin with hot and cold water, washing up liquid and hygienic means of drying, or provide sufficient numbers so that a clean one can be used each time and dirty ones taken home for cleaning.

Information Soil where fresh produce grows can become contaminated with bacteria such as E. coli O157 which can transfer to fruits and vegetables. Root crops and leafy vegetables sold loose are likely to have the most soil on the outside.

Special attention is required when storing or handling soiled vegetables to ensure that you do not contaminate other produce that may not be supplied as ready to eat but are likely to be consumed raw (for example fruits such as strawberries or apples).

Hand-washing

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

- no hand washing facilities available at the stall.

Legal requirement You must provide some form of hand washing facilities supplied with hot and cold water, soap and hygienic means of drying hands.

Information Hand washing facilities could be provided by supplying a mobile hand washing station such as a teal unit or similar.

Unfit food

Observation I was pleased to see that you carry out regular checks of produce and date check tinned foods.

2. Structure and Cleaning

The structure, facilities, cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed.

(Score 10)

Cleaning of Structure

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- floor
- wicker baskets
- baskets
- cobwebs to ceiling

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- no water available on site to effectively clean the structure or equipment

Facilities and Structural provision

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

- hot water is required to carry out effective cleaning and the removal of dirt e.g. cleaning shelves and moping the floor.

Information You need to come up with a practical solution to provide and heat water on site.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention You currently do not have a food safety management system. 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:

- you were advised of this requirement at your last inspection. Please let me know when you have completed this and either send me a copy or have it available for inspection.

Food Hazard Identification and Control

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

- no hot/cold water on site for hand washing or cleaning