

Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|---|
| Name of Business: | Aldi |
| Address of food business: | 1 Larkman Lane, Norwich, NR5 8TZ |
| Date of Inspection: | 16/10/2017 |
| Risk Rating Reference: | 17/00650/FOOD |
| Premises Reference: | 06/00003/FD_HS |
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| Type of Premises: | Grocery/supermarket |
| Areas Inspected: | Front of house, Back of house, Shop floor, Warehouse, External store, Dry store, Yard |
| Records Examined: | FSMS, Cleaning schedule, Temperature control records, Pest control report, Training certificates / records |
| Details of Samples Procured: | None |
| Summary of Action Taken: | Informal |
| General Description of business: | 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 |
|----------------|---|---|---|---|---|---|

Your Food Hygiene Rating is 5 - a very good standard



1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, the correct use of wash-hand basins and thorough hand washing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning and the correct use of sanitisers and by controlling the risks posed by soily vegetables.

Observation Contamination risks were controlled.

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

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.

Unfit food

Observation I was pleased to see waste stock and returns are stored separately and contained to prevent them contaminating other food items.

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:

- Tiles on the floor in the goods inwards storage area are cracked in numerous places and require repair.

Observation You use external cleaners - you monitor their work and have a responsive feedback system in use to ensure cleaning tasks are maintained as required - you showed me the issues you had observed during your routine compliance checks and the document which you use to feedback the issues you had raised to ensure cleaning standards were being maintained. This is a good system.

Cleaning Chemicals / Materials / Equipment and Methods

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Maintenance

Contravention The following items had not been suitably maintained and must be repaired or replaced:

- Floor tiles in goods inward storage area.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Observation You have good staff facilities.

Pest Control

Observation You employ an external pest control contractor.

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Type of Food Safety Management System Required

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers and could demonstrate effective systems for controlling bacterial growth and survival.

Traceability

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

Training

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Observation On-line training for all staff.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Health and Safety

Health and Safety Arrangements

Observation You have a comprehensive safety policy in place.

Risk Assessment

Observation You have undertaken risk assessments specific to the risks in your establishment.

Welfare Provision and Facilities

Observation You have good provisions of facilities for staff to use.

Accident Recording and RIDDOR

Observation You have 2 eye wash stations and a first aid kit available.

Health and Safety Training

Information You are using a waste compacter - you informed me all staff are trained to use this equipment - I have checked the guards and operational controls - ensure they are maintained to allow safe use by operators.

Observation All staff have undertaken health and safety and fire training. This is done online and the records are stored electronically.

Manual Handling

Observation You informed me only the managers or deputy managers are trained authorised to use electric pump trucks.

Fire

Legal Requirement Ensure stock and rubbish bins in the rear goods inwards area are not obstructing fire extinguishers.

You showed me your fireworks storage boxes, these are located besides the fire exit door, by the staff room and also in the rear store; give consideration to if you are able to store them elsewhere to maintain a safe exit routes.

Information During your weekly checks for the past 2 weeks you have recorded 3 of your emergency lights are not working, ensure this is resolved promptly. You informed me this would be repaired during your monthly maintenance work, ensure this work is undertaken.

Observation You conduct weekly fire alarm checks and a regular fire evacuation drill. You are also conducting weekly / daily audits of systems.