



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Frying Machine
Address of food business:	144 Colman Road Norwich NR4 7AA
Date of inspection:	12/12/2017
Risk rating reference:	17/00747/FOOD
Premises reference:	12/00322/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	FSMS, SFBB, Cleaning schedule, Pest control report
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	fish and chip shop

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



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)**

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:

- badly scored chopping boards need replacing
- dirty training shoes were sited on storage shelf in rear kitchen/storage area.
- uncovered raw burgers in front counter area upright freezer

Observation Contamination risks were generally controlled well

Observation I was pleased to note you had a chopping board rack

Hand-washing

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

- access to hot and cold taps to dedicated wash hand basin in rear storage room

was difficult due to a large container of disinfectant sited in front of them.

Observation I was pleased to note that you moved the disinfectant when I brought it to your attention.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- foods intended to be sold within the hot holding cabinet were not above 63°C. You need to adjust the temperature of the hot holding cabinet temperature so foods are kept above 63 °C.

Legal Requirement Food which has been cooked or reheated and is intended to be kept hot until it is sold, must either be held at or above 63°C or it can be kept for service or on display for sale for a single period of less than 2 hours; at the end of the 2 hour period the food should be cooled as quickly as possible and kept at or below 8°C or discarded.

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)**

Observation The kitchen had been well maintained and the standard of cleaning was exceptionally high.

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:

- seals to bulk fish freezer

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:

- missing/damaged handles to bulk freezers in rear dry store
- cracks were seen where the wall/ceiling coving meets

Facilities and Structural provision

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

- there was daylight seen under the rear metal door. You need to pest proof the rear door to prevent access by pests i.e mice

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. Some minor issues were identified relating to staff supervision and training. You have a satisfactory track record. 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 Ensure that your food safety management system is available on site so your staff can refer to your procedures and so that daily records of checks can be completed.:

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- staff training records need completing

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

- you must ensure your staff are trained on your written food safety procedures. During my inspection staff were unsure what an 'opening' and 'closing check' actually involved as part of your Safer Food Better Business procedures i.e checking for out of date foods, etc.

Training

Contravention The following evidence indicated there was a staff training need:

- staff were not able to locate your written food safety management system. I was shown a large bundle of food safety leaflets, industry guidance and food safety related documentation. I noted that staff were completing and signing daily diary pages from Safer Food Better Business (SFBB) I had to describe what the rest of the SFBB pack looked like. Your staff had to contact you to locate the rest of SFBB pack.

Allergens

Observation You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

Observation Although you had produced a written allergen matrix for foods you handle and prepare that contain allergens it was not very easy to follow. As discussed with your staff member I suggested you produce a more easily to understand printed sheet with more clear columns and indications of which food has an allergic ingredient.