

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of business:	Peapod Preschool
Address of food business:	Peapod Pre-School 95 Milford Road Norwich NR2 3EZ
Date of inspection:	15/12/2017
Risk rating reference:	18/000O1/FOOD
Premises reference:	15/00145/FOOD
Type of premises:	Childrens Preschool
Areas inspected:	Main Kitchen
Records examined:	Training certificates / records, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Preschool providing snacks during school and at afterschool club. Hot lunches provided by Avenue School

### **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 3 - a generally satisfactory

standard



## **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)**

### Contamination risks

**Contravention:** Several tea-towels were found to be in a worn condition with fraying edges. Replace all damaged tea-towels

**Observation** boxes of eggs were stored on the top shelf in the fridge. Eggs are a raw product that is potentially contaminated with bacteria and therefore should be stored above ready to eat products such as fruit and milk.

**Recommendation** Eggs should be stored on the lower shelf in the fridge.

### Hand-washing.

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

- There was no dedicated hand wash basin in the kitchen.

**Recommendation** there are various options available to you which we discussed. Ensure that this matter has been addressed by the next routine inspection

## **2. Structure and Cleaning**

The structure facilities and standard of 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 could not be effectively cleaned and must be covered or made non-absorbent:

- the bench top adjacent to the sink is damaged and is no longer easy to clean.  
Seal the surface or replace the section of bench

### Facilities and Structural provision

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

- a dedicated hand wash basin should be provided in the kitchen

### **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. 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)**

**Contravention:** Provide a separate facility for the washing of hands in the kitchen. This matter was raised at the previous inspection and remains unresolved. Ensure that this matter is addressed as soon as possible and before the next routine inspection.

**Information:** The current use of a bowl in the sink as the hand wash basin is considered a temporary measure only and not a permanent solution to the problem.

**Recommendation:** Whilst you are monitoring the fridge temperature you do not currently keep a record. I suggest that you use your school diary to keep a record of this monitoring. A weekly written record of your monitoring would suffice.