

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

### **Food Premises Inspection Report**

Name of business:	P B George Butchers
Address of food business:	13 Distillery Square Norwich NR2 4BH
Date of inspection:	23/01/2018
Risk rating reference:	18/00032/FOOD
Premises reference:	04990/0013/1/000
Type of premises:	Butcher retailing raw and RTE foods
Areas inspected:	Storeroom, External store, Dry store, Shop floor, Preparation room, Main Kitchen
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:	Butchery shop selling raw meat and ready to eat products - cooking their own ham, beef and chickens.

### **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 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** The following exposed food to the general risk of cross-contamination with bacteria or allergens:

- Raw eggs which are certified as coming from vaccinated chickens are being stored on the raw meat chopping block.
- Your eggs come from Broadland eggs, who are accredited by the British Laid Scheme, these eggs are sold as salmonella free and can therefore be consumed either runny or raw, for this reason they must not be stored with raw meat products.
- I recommend you create a separate storage area for eggs, the raw eggs are not in contact with either raw or ready to egg food, to reduce the potential risk of cross-contamination.
- Remove scoops from herbs and spices used for sausage and burger mixers, use

the scoop for the time you need it and then wash it up, do not store scoop handles in contact with ingredients as there is a potential for cross-contamination from the hand contact surface to the product.

**Observation** Observation I was pleased to see that you had dedicated work surfaces/areas for different food preparation i.e raw meat

**Observation** You are managing the separation of raw and ready to eat meat products well.

### Hand-washing

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

### 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.

### 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

- In the freezer - ready to eat pies were stored in their packaging on top of chicken portions, which were boxed and in plastic bags - As the outer packaging of the chicken portions may be contaminated, I would recommend you wrap the cardboard box in a polythene bag to ensure separation between ready to eat food packaging and raw food packaging.

## **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:

- There is a small gully in the floor behind the service counter - paint the bottom of the gully with epoxy resin so you are able to seal the floor and conduct effective cleaning.
- There is a small patch of floor missing by the raw meat walk in chiller - cover or paint this area.
- There are a couple of areas of rust, cover with a sealed paint or plastic surface

finishing to enable you to clean these areas correctly - around 'ingredients chiller' door and around bottom of the boiler.

#### Cleaning of Equipment and Food Contact Surfaces

**Observation** You had dedicated equipment for the preparation of raw and ready-to-eat foods.

**Observation** You had colour-coded equipment on which to prepare food.

#### 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.

### **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 had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

**Observation** You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

#### Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

#### 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.

#### Infection Control / Sickness / Exclusion Policy

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

## 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.

## **HEALTH, SAFETY AND WELFARE**

### Matters of evident concern

**Contravention** The following matters were of immediate concern:

- The perspex guard from your meat slicer has broken - you ordered a new one while I was on site with a 24 to 48 hour delivery time on the guard, refit the guard as soon as it has arrived and it may be a good idea to keep a spare guard on site incase of future breakages.
- I have spoken to you today 24/01/2018 and you have confirmed the new guard has been delivered and fitted.

## **PUBLIC HEALTH**

### Locally Sourced Food

**Observation** I have assessed your business and I am pleased to confirm that you comply with the requirements for the Locally Sourced Food Business Merit. The award will appear on our website [www.norwich.gov.uk/businessmerits](http://www.norwich.gov.uk/businessmerits) soon