



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Peter Family Butchers
Address of food business:	13 Botolph Way Norwich NR3 1EA
Date of inspection:	30/01/2018
Risk rating reference:	18/00066/FOOD
Premises reference:	13/00083/FD_HS
Type of premises:	Butcher
Areas inspected:	Servery, Shop floor, Preparation room, Storeroom, Back of house
Records examined:	SFBB, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Butchery selling pre-packed ham, eggs and pre-packed sauces

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 2 - improvement is necessary



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

Recommendation To further improve food hygiene safety I would suggest the following:

- Increase frequency of deep cleaning
- Increase maintenance activities.

Hand-washing

Recommendation Dispose of scrubbing brush used for hands as very dirty.

Temperature Control

Guidance Where unsatisfactory temperatures are observed checks should then be made with a probe thermometer to see the actual temperature of the interior of the food.

Information Increase temperature checks of display counters.

Recommendation Request suppliers record temperature of delivery vehicles prior to delivering or check and record temperatures of products on receipt.

Unfit food

Observation You are recording beef deliveries for the purpose of traceability however you are not recording delivery of any other species.

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

- Clean the trays which are used to display the meats more frequently.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

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

- Door to chiller
- Frame around chiller door
- Wood on chiller door frame
- Wall to wash up area

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- Chiller floor
- Legs on counter display in window

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:

- Tape bag sealer
- Chopping block and knives increase frequency of clean.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation Increase the frequency of cleaning.

Maintenance

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

- Freezer door handle broken
- Cover lights or buy lights with covers over them.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. Your records are appropriate and generally maintained but some deficiencies were identified. 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)**

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- The daily diary and or four-weekly reviews
- The cleaning schedule
- You have run out of diary pages and are now recording temperatures and beef deliveries in 2 separate books, it may be easier to use the diary pages and this way you will be able to tick off your opening and closing checks.

Waste Food and other Refuse

Contravention The following evidence indicated that waste food was not being disposed of appropriately:

- You informed me you do not have a waste collection as you use your remaining meat fat and bones to create pet food for your customers.