

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

### **Food Premises Inspection Report**

Name of business:	Little Peoples Montessori Nursery
Address of food business:	St Paul's Nursery Magdalen Road Norwich NR3 4LN
Date of inspection:	31/01/2018
Risk rating reference:	18/00067/FOOD
Premises reference:	04/00055/FD_HS
Type of premises:	Childrens nursery
Areas inspected:	Dining room, Main Kitchen
Records examined:	SFBB, Cleaning schedule, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Nursery 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
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Your Food Hygiene Rating is 4 - a 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** 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.

### **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 were dirty and require more frequent and thorough cleaning:

- Clean the top of the fridge.

**Recommendation** House keeping could be greatly improved. Remove redundant items and equipment from food rooms, tidy away miscellaneous objects into drawers and boxes and keep work surfaces and the floor clear for ease of cleaning and disinfection.

You have many notices and information sheets on all wall surfaces, this indicates these areas are not frequently cleaned, reduce the amount of notices to the minimal level and laminate them so they can be wiped clean.

### Cleaning of Equipment and Food Contact Surfaces

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

### Cleaning Chemicals / Materials / Equipment and Methods

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- The anti-bacteria spray you are using does not meet BS EN standard and staff are unaware of the required contact time, the tables used for lunch are also used for other activities. Ensure cleaning chemicals are sufficient to reduce risk.

**Information** Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer.

**Information** A surface sanitiser may be rendered ineffective if you are not following the correct dilution or allowing a sufficient time for the product to work (contact time). Always follow the instructions on the product label.

**Guidance** Even when using a surface sanitiser you should be following the 'two-stage' cleaning method. Apply the sanitiser once to remove visible dirt and food debris and then a second time to ensure effective disinfection. Make sure you follow the correct contact time for the product.

### Maintenance

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

- draw front missing
- bottom end of cupboard front

### **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

#### **Food Hazard Identification and Control**

**Contravention** The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- The member of staff seen had not read the safer methods section of the pack, when they began it was already complete. They have not updated the pack and are unaware of the content. They were also not completing the diary or recording temperatures. This is being done by other staff who cover their shift.

#### **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:

- The daily diary and four-weekly reviews
- Staff training records

**Contravention** The member of staff seen was not following safe methods in your SFBB pack:

- The daily diary and or four-weekly reviews
- Staff training records

**Recommendation** Record hot food temperatures in the daily diary,

**Observation** Other staff are using the pack, but the member of staff seen was not and was are unaware of the content. They informed me that colleagues have told them how important it is to complete the pack.

#### **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**

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

- The member of staff seen had not reviewed the pack since beginning their job - please ensure they read and update with any changes.
- The member of staff seen was unaware of the chemical requirements or contact

time.

### Infection Control / Sickness / Exclusion Policy

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

## **HEALTH, SAFETY AND WELFARE**

### Matters of evident concern

**Observation** There is no built in extraction system, even though there is a gas hob and oven. When questioned a carbon monoxide meter was brought to the kitchen from another area of the room. It is of essential importance that without a gas cut off or extraction system the carbon monoxide monitor is kept close to the hob. The room is open and has a large area; the children will be put at risk if the carbon monoxide monitor is not kept in place and maintained in working order.

### Gas Safety

**Legal Requirement** The registered Gas Safe engineer will often issue a certificate which you should keep to show your gas system is safe. It's important to get your appliances regularly serviced to make sure they are working efficiently and safely.

**Legal Requirement** Every employer or self-employed person must ensure that any gas appliance, installation pipework or flue installed under his control is maintained in a safe condition to prevent risk of injury