



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Steve Mcdonald News
Address of food business:	27 Witard Road Norwich Norfolk NR7 9XD
Date of inspection:	20/02/2018
Risk rating reference:	18/00132/FOOD
Premises reference:	18620/0027/0/000
Type of premises:	Newsagent
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Newsagent

**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

  

<b>Your Total score</b>	0 - 15	20	25 - 30	<b>35 - 40</b>	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	<b>15</b>	20	-

  

<b>Your Rating is</b>	5	4	3	<b>2</b>	1	0
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Your Food Hygiene Rating is 2 - improvement is necessary



### **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**

**Observation** Contamination risks were controlled.

#### **Hand-washing**

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

- no soap or towels or water supply at all was available at the wash hand basin in the WC cubicle.

**Legal Requirement** Wash hand basins must be provided with soap and hygienic hand drying facilities. Also hot and cold water, or a hot water supply at a variable temperature.

## Personal Hygiene

**Contravention** The wash-hand basin was not in regular use. Regular hand washing is important for personal cleanliness. Remind all food handlers of the need to wash their hands before starting or returning to work, and specifically:

- After using the toilet;
- After handling rubbish;
- After smoking;
- After taking a break;
- After handling raw food.

## Temperature Control

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

- no temperature monitoring is carried out of foods stored in the ice cream freezer. Please monitor regularly.

## **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. Improvements are needed in hand and/or equipment washing facilities. 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:

- dirty carpet in shop
- dirty walls and floor in area where sink located
- dirty sink
- dirty WC
- dirty floor and walls to WC cubicle

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

- carpeted floor to WC cubicle

**Recommendation** When you need to replace, please consider providing a washable, non-slip floor in the shop.

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** Astonish anti-bacterial spray is in use.

## Maintenance

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

- No hot or cold water was available to the sink. Both must be provided. (This is also for staff welfare reasons).

#### Facilities and Structural provision

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

- No adequate water supply to the sink and wash hand basin as already detailed.

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

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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)**

#### Type of Food Safety Management System Required

**Contravention** You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Although your business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, temperature checks of display chillers, and hand over diary etc.

**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.

#### Food Hazard Identification and Control

**Contravention** The following pre-requisites have not been met, were found to be unsatisfactory, and will need to be considered in your Food Safety Management System:

- Cleaning and sanitation
- Maintenance
- Staff hygiene and training
- Services and facilities

#### Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.

#### Training

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

- lack of adequate facilities

## Allergens

**Legal Requirement** Food manufacturers must now label allergy causing ingredients on their pre-packed foods. If you use pre-packed foods as ingredients you need to include the allergens listed on them within your own list of allergens. For example, some pre-packed spices you use will contain mustard which your customers will need to be made aware of.