

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	A Miah & Co
Address of food business:	20 Magdalen Street Norwich NR3 1HU
Date of inspection:	20/02/2018
Risk rating reference:	18/00136/FOOD
Premises reference:	10560/0020/0/000
Type of premises:	Grocery/supermarket
Areas inspected:	Shop floor
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Retailer selling ambient foods and small quantity of fresh products

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 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)**

Unfit food

Contravention The following food was unfit because it did not conform to food safety requirements:

- fresh produce e.g. chillies, lemon grass, onions etc were mouldy

Contravention The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- lots of foods past its best before date. These can be sold but you must ensure that customers are aware of this before purchase.

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:

- flooring
- door to premises (inside)

Maintenance

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

- flooring damaged in places

Observation The premises is looking very tired and would benefit from painting and general refresh.

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. 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 in place. Although your business is low risk you are still required to have documentation and records proportionate to the size and nature of your business. This might include some basic written procedures e.g. personal hygiene rules, pest control, staff illness and exclusion policy, a cleaning schedule, delivery checks and stock rotation etc.

Observation I note that you were informed of this requirement at your last food hygiene inspection

Recommendation You could use Safer Food Better Business pack for retailers as your documented food safety management system. Visit www.norwich.gov.uk/sfbb for further information.

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.