



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Something Fishy
Address of food business:	The Brickmakers 496 Sprowston Road Norwich NR3 4DY
Date of inspection:	09/03/2018
Risk rating reference:	18/00210/FOOD
Premises reference:	12/00101/FD_HS
Type of premises:	Handling shellfish
Areas inspected:	None
Records examined:	SFBB, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Mobile-selling fish

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 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 or its physical contamination with dirt or foreign objects:

- hot smoked products should be regarded as ready to eat, whilst cold smoked are still raw, the smoking process only having added flavour. Smoked mackerel fillets were displayed directly next to smoked haddock. They should be displayed well apart with clear segregation between. The smoked haddock could be displayed with other wet fish. Review storage.
- a packet of 'filets d'anchois', a ready to eat product, was laying directly on top of the smoked raw haddock. Review storage.
- the same scales are used for raw and ready to eat foods. Although you claim the scales are washed in between, this should be reviewed. (I strongly recommend that another set of scales be provided for the small amount of ready to eat food

- that is weighed.)
- in the freezers wrapped raw and ready to eat fish were stored together. This should be stored separately, ideally in different drawers.

Recommendation Replace the cracked sliding top to the chill display.

Observation You remove outer packaging, but retain a record of dates.

Hand-washing

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

Recommendation That paper towels be provided rather than a fabric towel.

Observation You have a hot water urn, and cold water from bottle.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Observation I noted:

- a probe thermometer and wipes, which you regularly calibrate and record
- you were aware of correct temperatures
- when checked temperatures were found to be satisfactory.

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

- anchovy packet best before 6.3.18 on display for sale
- no date marking on individual pots of shrimps etc. It is strongly recommended this be instigated.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Cleaning of Structure

Observation The mobile had been well maintained and the standard of cleaning was exceptionally high.

Cleaning Chemicals / Materials / Equipment and Methods

Information Proper cleaning and disinfection is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces.

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.

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.

Observation Dettol spray was in use. I recommend you purchase product that meets the food Standards Agency guidance, as detailed above and that also states a contact time.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Recommendation Where back up freezers are located in the rear caravan, the floor was carpeted. At this time please give consideration to replacing this with a washable finish.

Pest Control

Observation I noted:

- an Electric Fly Killer in mobile. This was new, so please ensure bulbs are changed after approximately a year for it to remain effective.
- a mesh curtain at the door.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Food Hazard Identification and Control

Contravention The Safe Methods in your Safer Food Better Business (SFBB) pack are intended to show you have identified the hazards to food and what you must do to control them. The following Safe Methods were either missing from your SFBB pack or had not been completed appropriately:

- Cross-contamination
- Cleaning
- Chilling

Observation You have a SFBB pack but had not completed the front sections, as above, which you need to do.

You were keeping a separate notebook of temperatures and cleaning.

Traceability

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

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

Contravention You have not yet identified the allergens present in the food you prepare.

Contravention You have not properly informed your customers about the presence of allergens in the food you prepare.

Contravention You have not warned your customers about the potential for cross-contamination with allergens.

Recommendation Please refer to Norfolk County Council website, for more information, and to download a allergen matrix to complete.