



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	First Edition
Address of food business:	2 Vauxhall Street Norwich NR2 2SB
Date of inspection:	08/03/2018
Risk rating reference:	18/00214/FOOD
Premises reference:	17590/0002/0/000
Type of premises:	Newsagent
Areas inspected:	All
Records examined:	Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Newsagents

**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:

- raw wrapped bacon next to wrapped ready to eat items in the display chiller, please store apart.

#### Hand-washing

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

- only cold water was available to the wash hand basin in the WC.

**Observation** Liquid soap and paper towels were available for hand washing.

## Personal Hygiene

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

## Temperature Control

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

- you do not check the temperature of high risk foods delivered to your business, such as sandwiches. You should check that items such as these are at satisfactory temperatures before accepting them.

**Observation** I noted:

- you have a scanner thermometer
- satisfactory temperatures when I checked.

## Unfit food

**Observation** You were aware of use by and best before dates. Stock is checked adequately, removed as needed and sent back as sale or return.

## Poor Practices

**Guidance** It is an offence to sell food which is not of the nature, substance or quality demanded by the consumer. Food sold passed its 'best before' date could be of a reduced quality so you must check it is OK before you sell it. You must also inform your customers the product is passed its 'best before'.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all of a good standard and only minor repairs and/or improvements are required. Pest control and waste disposal provisions are adequate. The minor contraventions require your attention. **(Score 5)**

### Cleaning of Structure

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

- floor in shop
- walls in WC cubicle.

### Cleaning Chemicals / Materials / Equipment and Methods

**Observation** You have anti-bacterial wipes for cleaning. I recommend you purchase a pre-diluted anti-bacterial spray with a short contact time.

### Facilities and Structural provision

**Observation** I was pleased to see the premises had been well maintained.

**Observation** A sink with hot and cold water is provided.

### **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)**

#### **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. Provide a simple documented system such as 'Cook Safe' or Safer Food Better Business (SFBB).

**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.

**Recommendation** That you use the Safer Food Better Business Retail pack, available to download from the Food Standards Agency website, [www.food.gov.uk](http://www.food.gov.uk)

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

**Information** Before implementing a food safety management (FSM) system like Safer Food Better Business etc, basic good hygiene conditions and practices called prerequisites must be in place. Only then will your FSM system be effective in ensuring the preparation of safe food.

#### **Proving Your Arrangements are Working Well**

**Observation** I noted :

- that you monitor temperatures daily and record these.

#### **Traceability**

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

#### **Waste Food and other Refuse**

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

- you do not have a commercial contract, but take waste home. This is unsatisfactory. You may be able to return some waste to Booker as you purchase from them, but you should also investigate a commercial collection from your shop. It may be that a bagged collection is sufficient rather than needing a bin.

## Training

**Information** You can obtain a list of the training courses we provide on our website [www.norwich.gov.uk](http://www.norwich.gov.uk)

## Infection Control / Sickness / Exclusion Policy

**Contravention** The following evidence suggested there was insufficient control over the contamination of food from food handlers known or suspected to be suffering from a food-borne disease or gastro-intestinal illness:

- you did not know the length of time to stay off work after illness.

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