



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Just News
Address of food business:	124 Nelson Street Norwich NR2 4DS
Date of inspection:	14/03/2018
Risk rating reference:	18/00271/FOOD
Premises reference:	11810/0124/0/000
Type of premises:	Convenience Store
Areas inspected:	Storeroom, Shop floor
Records examined:	FSMS, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Convenience store selling prepackaged chilled and ambient foods

**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>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

Your Food Hygiene Rating is 5 - a very good 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. **(Score 5)**

#### Contamination risks

**Recommendation** Keep raw meat separate from ready to eat foods e.g. sandwiches, even if packaged.

#### Temperature Control

**Observation** I was pleased to see you were able to limit bacterial growth and/or survival by applying appropriate temperature controls at points critical to food safety and that you were diligently monitoring temperatures.

#### Unfit food

**Observation** I was pleased to see stock is rotated and dates are regularly checked

## **2. Structure and Cleaning**

The structure, facilities, 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 satisfactory. The contraventions require your attention. **(Score 5)**

### **Cleaning Chemicals / Materials / Equipment and Methods**

**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.

### **Facilities and Structural provision**

**Contravention** The hand washbasin to the toilet had not been provided with hot running water. You need to provide a means of supplying hot running water e.g. a wall mounted electric water heater.

**Observation** I note that hot water for cleaning is provided by means of a kettle.

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood, properly controlled, managed and reviewed. Your staff are suitably supervised and trained. **(Score 5)**

### **Type of Food Safety Management System Required**

**Observation** I was pleased to see you have produced basic written instructions for staff and record temperature monitoring.

**Recommendation** Use Safer Food Better Business retail pack as your documented food safety management system, this can be used in addition to your current instructions and will ensure that all aspects of food safety are covered. You can download and/or print a copy from the Food Standards Agency website [www.food.gov.uk/sfbb](http://www.food.gov.uk/sfbb)

## **HEALTH, SAFETY AND WELFARE**

### **Fire**

**Contravention** The following matters indicated that the risks from fire were not adequately controlled:

- Stock had been stored in front of the fire exit in the store room. You must ensure that the escape route is kept clear at all times so that people can exit quickly and safely.

**Recommendation** Keep the key for the fire exit in the door rather than on a separate hook so that it can be easily used in an emergency.