



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Old Vicarage
Address of food business:	The Old Vicarage 85 Silver Road Norwich NR3 4TF
Date of inspection:	23/03/2018
Risk rating reference:	18/00408/FOOD
Premises reference:	14/00309/FD_HS
Type of premises:	Residential Care Home
Areas inspected:	Main Kitchen, Storeroom, Preparation room, Served
Records examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Residential care home with 16 residents

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 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)**

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:

- the catch tray to the electric fly killer needed to be emptied
- the can opener blade was dirty
- the Old Vicarage kitchen was regularly used by people other than food handlers (i.e. residents and carers)

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)**

Facilities

Observation The Old Vicarage kitchen was a domestic type and not one I would expect to see in a commercial operation; especially as this is the kitchen used regularly by carers and residents. Meanwhile the well equipped and large commercial kitchen in Treeview had fallen into disuse.

Recommendation Undertake the necessary repairs to the Treeview kitchen in order to bring it back into service so that the Old Vicarage kitchen can return to its original use as a kitchenette.

Cleaning of Structure

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

- dirt at floor level where kick boards are missing in the small kitchen
- flaking paint from the defective ceiling above the entrance door to the Treeview kitchen

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

- the floor where the covering is lifting under the units in the Old Vicarage kitchen

Cleaning of Equipment and Food Contact Surfaces

Contravention The following surfaces and equipment in contact with food were dirty and/or could not be cleaned and require cleaning or discarding:

- the can opener blade in Treeview kitchen

Maintenance

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

- penetrating damp to the ceiling above the entrance of the Treeview kitchen
- kick boards missing from the Old Vicarage kitchen
- hole in the wall above the hot-plate in the Old Vicarage kitchen

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 records are appropriate and generally maintained. Your staff are suitably supervised and trained. 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
- Cooking

Allergens

Observation You had a closed group of residents and you were already aware of their dietary needs

Contravention You have not warned your residents about the potential for cross-contamination with allergens. You can do this with a sign in the dining area.

Contravention Replace the missing sign requesting that residents ask about the allergens in the food you provide.