



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Spurgeons Butchers
Address of food business:	101 Unthank Road Norwich NR2 2PE
Date of inspection:	26/03/2018
Risk rating reference:	18/00513/FOOD
Premises reference:	17400/0101/0/000
Type of premises:	Butcher retailing RTE foods
Areas inspected:	Shop floor, Storeroom
Records examined:	Temperature control records, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Butcher also handling ready to eat 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
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 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:

- Pins and blue tac were being used above the mince meat prep area. I note that these were removed at the time of the inspection.

Observation Observation I was pleased to see that you had dedicated areas, equipment and cleaning materials for raw meat and ready to eat foods.

Contravention I note that a vacuum packer is being used to keep chilled raw meat fresh, however it was not clear what shelf life is given to these products. Vacuum packed chilled meat must only be kept for a maximum of 10 days (whether by you or the customer) unless additional control measures are applied e.g. pH, salt level water activity etc.

Information Vacuum packing can increase the shelf-life of chilled foods (raw and ready to eat) by limiting the growth of microorganisms that cause food spoilage. However, under certain circumstances a bacterium called *Clostridium botulinum* may grow due to the removal of oxygen. This bacterium produces a very powerful toxin in food that causes botulism, a potentially fatal form of food poisoning.

Recommendation If you decide to extend the shelf life beyond 10 days I strongly recommend that you contact us to discuss how you are going to control the risk *Clostridium botulinum*.

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.

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 Equipment and Food Contact Surfaces

Observation You had dedicated equipment for the preparation of raw and ready-to-eat foods.

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.

Maintenance

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

- Liebherr freezer door seals had split and there was a large build up of ice.
- Cabinets under the sink are worn and in disrepair, tape is being used to hold it together

Pest Control

Legal Requirement Contravention The shop door is kept open but the fly chain was not in place. This must be fitted if the door is to be kept open.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. 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 I confirmed with the manager that you do not currently have a documented food safety management. This document is a legal requirement and is essential as it provides the foundation of how you operate the premises. This is particularly important as you handle large quantities of raw meat and also handle ready to eat foods e.g. cooked hams, cheese, pork pies etc.

Recommendation You need to implement a HACCP based system such as the Safe Food Handling For Butchers document from the Food Standards Agency www.food.gov.uk or the HACCP Review and Guidance Manual for Retail Butchers available from the Food and Drink Training and Education Council www.foodtraining.org.uk

Proving Your Arrangements are Working Well

Recommendation Label vacuum packed foods with a day of packing and a use by date which is for a maximum of 10 days including the day of the packing e.g. vacuum packed on the 1st use by 10th.

Observation I was pleased to see that you keep temperature records and fill in a cleaning sheet.