

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Larkman Fish Bar
Address of food business:	2A Larkman Lane Norwich NR5 8TX
Date of inspection:	26/03/2018
Risk rating reference:	18/00514/FOOD
Premises reference:	16/00224/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Storeroom, Servery
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fish and chip shop selling food to consumers in the local area

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 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:

- scoops left inside containers of flour with the handle in contact with the food
- open tinned food e.g. mushy peas are stored in the fridge. Tinned food should be decanted into food grade container after opening as the metal will begin to rust

Hand-washing

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

- the equipment sink is used for hand washing instead of the hand washbasin
- the hand washbasin had a cooking utensil left in it

Unfit food

Observation Open foods e.g. mushy peas and defrosted pies had not been labelled with a use by date and the sheet on the fridge door as shown in the picture below.

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:

- mastic along equipment sink

Maintenance

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

- independent thermometer in the fish fridge appeared to be broken

Pest Control

Contravention The side doors to the premises were open and the fly curtain was not in place. If the doors are to be kept open you must use the curtain to prevent entry of insects and other pests.

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

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Proving Your Arrangements are Working Well

Contravention The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- Your Suppliers
- Staff training records
- No temperature monitoring records

Staff Training

Contravention The following evidence indicated there was a staff training need:

- System to mark date of open foods on the fridge was not being used
- Pest screens not being used properly
- Open foods kept in tins