



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Norwich Primary Academy - Edwards	Blake Ltd
Address of food business:	Norwich Primary Academy Clarkson Road Norwich NR5 8ED	
Date of inspection:	27/03/2018	
Risk rating reference:	18/00526/FOOD	
Premises reference:	13/00229/FOOD	
Type of premises:	School with Catering	
Areas inspected:	Main Kitchen, Storeroom	
Records examined:	FSMS, Cleaning schedule, Temperature control records, Training certificates / records	
Details of samples procured:	None	
Summary of action taken:	Informal	
General description of business:	School with catering	

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

Recommendation Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

Hand-washing

Observation the wash hand basin near the door to the hall was obstructed with washing up, wash hand basins should be kept clear at all times

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.

Poor Practices

Observation The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration

- an open uncovered bag of sugar was being stored in the storeroom
- blue tack was being used on walls, this could cause a contamination problem

Recommendation I recommend that eggs are stored in the fridge

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:

- the light diffuser in the storeroom
- cobwebs were seen to high areas in the kitchen and storeroom
- the wall and the skirting board behind the weighing scales in the storeroom
- the pipe work underneath the washing up sinks
- the flooring underneath the dishwasher
- the flooring underneath the cooker
- the shelf to the stainless steel table next to the cooker

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 hot tap and the area around the taps to the wash hand basin
- the lid to the bin next to the wash hand basin
- the seals to the freezer
- the lids to the containers storing dried goods in the storeroom

- the legs to the stainless steel tables
- the blade to the table top can opener

Cleaning Chemicals / Materials / Equipment and Methods

Guidance Taps can be a source of contamination so use a paper towel to turn off the tap after washing and drying your hands.

Guidance Even when using a surface sanitiser you should be following the 'two-stage' cleaning method. Apply the sanitiser once to remove visible dirt and food debris and then a second time to ensure effective disinfection. Make sure you follow the correct contact time for the product.

Observation contact time not known

Maintenance

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

- split seals to the fridge
- the flooring in front of the dishwasher was loose although not a food safety issue this is a tripping hazard
- the towel dispenser in the WC

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

SFBB/FSM that works

Recommendation I was pleased to see that you had a Food Safety Management System in place. However this belonged to the previous Food Business Operator. Please Implement Safer Food Better Business (SFBB) or an equivalent food safety management system.

Contravention The following are examples of where the documented Methods in your FSMS pack said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do:

- You were not working according to your cleaning schedule

Training

Recommendation A Level 3 Award for Supervising Food Safety in Catering would be appropriate for your supervisory staff and those with managerial responsibility. Booking details for this course are on our website: www.norwich.gov.uk

Observation I was pleased to see that food handlers and/or managers had been trained to an appropriate level and evidence of their training was made available.

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.