



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Harveys Puremeat
Address of food business:	63 Grove Road Norwich NR1 3RL
Date of inspection:	11/04/2018
Risk rating reference:	18/00593/FOOD
Premises reference:	07350/0063/0/000
Type of premises:	Butcher retailing RTE foods
Areas inspected:	Servery, Preparation room, Storeroom
Records examined:	Cleaning schedule, Temperature control records, Pest control report, FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Butcher with 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 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. Some minor contraventions require your attention. **(Score 5)**

Contamination risks

Observation Contamination risks were controlled

Hand-washing

Recommendation I was advised by food handlers that they do not use the hand washbasin in the cutting area because it has hand operated taps which pose a risk of re-contaminating hands and instead use the facilities at the front counter. It is important that food handlers wash their hands in suitably located areas to prevent the risk of spreading contamination. I therefore strongly recommend that you replace the taps to the hand washbasin in the cutting area with non-hand operated taps e.g. knee operated. Alternatively food handlers should be trained to turn taps off using a disposable paper towel.

Observation Food handlers that use gloves must ensure that they remove them between different activities that would normally require hand washing e.g. between handling raw or ready to eat foods, to prevent the spread of contamination. When changing gloves hands should still be washed.

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 have an automatic temperature monitoring and alarm system installed.

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:

- floors along wall floor junctions and around the base of equipment

Cleaning of Equipment and Food Contact Surfaces

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

Recommendation Ensure that equipment at the counter that may become contaminated is cleaned e.g. tills, phones, card machine, pens etc.

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:

- damaged lower wall tiles outside of the freezer
- mastic to equipment sink needs replacing

Observation I note that you had recorded maintenance issues and were making arrangements to have the works completed.

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)**

Type of Food Safety Management System Required

Observation Your HACCP charts were in place and working well. I was confident you had effective control over hazards to food.

Recommendation I did not see documentation regarding your pre-requisite systems e.g. disposal of waste, pest control, dedicated equipment, hand washing and staff personal hygiene policy. Please ensure that you have these in place as they are essential and provide the basis of your HACCP system.

Recommendation I recommend that you look at the Safe Food Handling for Butchers pack available from the Food Standard Agency's website and compare its contents with your HACCP as part of your next review. This will help ensure that you have everything covered and are following best practice
www.food.gov.uk/sites/default/files/butchers-haccp.pdf

Allergens

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

Information With regards to preservative E221, if only the E number is recorded on the label, clear reference to the allergen must be provided so that it is easily understood by the consumer. Include "**(Sulphite)**" after the E number.