

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of business:	McDonalds
Address of food business:	18 Haymarket Norwich NR2 1QJ
Date of inspection:	18/04/2018
Risk rating reference:	18/00613/FOOD
Premises reference:	08060/0018/0/000
Type of premises:	Restaurant or cafe
Areas inspected:	Main Kitchen, Storeroom, Back of house
Records examined:	FSMS, Temperature control records, Pest control report, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fast food restaurant supplying 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
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Your Food Hygiene Rating is 4 - a good standard



## **1. Food Hygiene and Safety**

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

### **Contamination risks**

**Observation** Contamination risks were controlled

### **Personal Hygiene**

**Observation** I was pleased to see that standards of personal hygiene were high.

## **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)**

### **Cleaning of Structure**

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

- floor underneath matting in the walk-in chiller and walk-in freezer (1st floor)
- pools of grease on the floor in the corridor where the oil container is stored
- food debris left in the portable oil filtering/pump device that had been used the day before
- floor and walls next to the washing machine and equipment sink
- floor underneath the equipment sink particularly around the legs to the unit
- sticky residue next to the boxes of post mix (1st floor)

## 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:

- waste water pipe to washing machine does not quite reach the drain and so dirty water was pooling onto the floor. Extend the pipe so that it goes down into the drain
- damaged floor tiles next to the drain cover in the wash up area

## Pest Control

**Contravention** Fruit/drain flies seen in back room wash up area. This is normally indicative of either standing water and/or areas which have not been adequately cleaned.

**Observation** The pools of grease on the floor in the corridor could attract 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. Your records are appropriate and generally maintained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

## Proving Your Arrangements are Working Well

**Contravention** The following matters are needed in order to demonstrate you food safety management system is working as it should:

- produce a schedule of daily cleaning tasks
- the pest record from visit on 12 17 stated that proofing works were required. This had been signed off as completed but the text box where details of the action taken should be recorded had not been completed so it was not clear if the works had been carried out.
- need to address the maintenance issues which are identified

## **HEALTH, SAFETY AND WELFARE**

### **Matters of evident concern**

**Contravention** The following matters were of immediate concern:

- waste water pipe to washing machine does not quite reach the drain and so dirty water was pooling on the floor. This could cause a person to slip and result in personal injury.

**Recommendation** Extend the waste water pipe so that it reaches into the drain.