



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Norwich School
Address of food business:	69 - 71A The Close Norwich NR1 4DD
Date of inspection:	02/05/2018
Risk rating reference:	18/00658/FOOD
Premises reference:	16620/0069/0/000
Type of premises:	School
Areas inspected:	Main Kitchen, Storeroom, Dry store, Servery, Dining room
Records examined:	FSMS, Temperature control records, Industry guidance available on site
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Private School + outside 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
<b>Your Total score</b>	0 - 15	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	10	15	20	-
<b>Your Rating is</b>	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:

- red and brown chopping boards stored in same rack in designated raw meat area.
- mixing bowls stored on dirty crate
- fleece jacket left hanging on racks used for clean crockery

**Observation** I was pleased to see that

- the mixing bowls were rewashed and the dirty crate removed from the kitchen

- the fleece was removed from the kitchen.

## **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:

- the walls and floor in the main kitchen and the crockery wash up area particularly under equipment/ around equipment legs and under 'Rational' ovens
- floor under fridge 1
- external broom cupboard
- cleaning chemical cupboard
- fly screens
- ceiling in pot wash area
- racking system in pot wash area
- blades to fans

It was noted that the deep clean programmed for the Easter break had been cancelled leading to the problems identified above.

**Contravention** The following items could not be effectively cleaned and must be covered or made non-absorbent:

- the wooden pallet in the dried goods store
- radio/music centre in the kitchen

### **Maintenance**

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

- chipped paint to architraves
- flaking paint to wall around fridge1 and in cake making area

### **Facilities and Structural provision**

**Contravention** Ventilation was inadequate in the following areas:

- pot wash area where condensation mould was seen on high surfaces.

### **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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

#### **Probe calibration**

**Contravention** No records could be found for the calibration of the probe thermometers. You must ensure that you are carrying out regular checks in accordance with your food safety management system.

#### **Training**

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

- brown boards stored in the raw meat area alongside red boards
- outdoor clothing left hanging from rack in the kitchen