



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	CJ's Fruit & Veg
Address of food business:	Stall 27 Market Place Norwich NR2 1ND
Date of inspection:	23/05/2018
Risk rating reference:	18/00685/FOOD
Premises reference:	05/00333/FD_HS
Type of premises:	Market Stall
Areas inspected:	All
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Greengrocers

**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	<b>10</b>	15	20	25
Structure and Cleaning	0	<b>5</b>	10	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	15	20	30

  

<b>Your Total score</b>	0 - 15	20	<b>25 - 30</b>	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	<b>10</b>	15	20	-

  

<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0
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Your Food Hygiene Rating is 3 – a generally satisfactory standard



### 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and being 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:

- raw food i.e. eggs were being stored above ready-to-eat food i.e. apples

#### Hand-washing

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

- you are portioning ready to eat foods and had no hand washing facility on the unit. (The use of the market toilet wash hand basin or a bucket of soapy water (which was later provided) is not adequate as a permanent measure for hand washing)

when you are cutting/processing ready to eat foods such as fruit etc)

**Recommendation.** You either:

- stop portioning ready to eat fruit and vegetables on the stall
- or you provide a teal unit or similar for hand washing

**Information** Proper hand-washing is essential in preventing the spread of *E.coli* 0157 and other harmful bacteria onto food and food contact surfaces. Please refer to the enclosed catering and retail guide '*E.coli* - What you must do to keep your hands clean' for practical advice on keeping you and your customers safe.

**Information** If you choose to stop portioning ready to eat fruit and vegetables but continue to portion vegetables that will later be cooked before eating then simple handwash facilities on the unit may be adequate (such as a kettle, bowl, clean water, hand soap and paper towels)

### Personal Hygiene

**Contravention** The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- no clean protective over clothing was being worn.

**Legal requirement** All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing.

### 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

- cutting boards are needed to cut fruit and vegetables.

## **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 floor
- the metal shelving rack was rusty
- the electric sockets

## 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:

- seals to the fridges
- interior to the fridge where asparagus is stored
- interior to the blue tray (See photo below)
- door runner to the double door glass fridge

## Cleaning Chemicals / Materials / Equipment and Methods

**Contravention** The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria such as E.coli 0157 between surfaces:

- there were no facilities for washing up utensils used for cutting ready to eat foods at the time of my visit. You informed me that you washed equipment and the knives that were used to cut fruit and vegetables in the same bucket of soapy water that you washed your hands in. This is unsatisfactory. You must have separate facilities for hand washing and washing up. Therefore in addition to the wash hand basin you must provide a separate sink, that is supplied with an adequate supply of hot and cold water.

**Recommendation** That you:

- Cease cutting any ready to eat food such as fruit and vegetables on the stall, so that a sink is not needed on the stall. It would then be acceptable to use a communal sink for access to water for cleaning of the unit, as only low risk foods such as whole fruit and vegetables would be handled.

## Maintenance

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

- split seals to the fridge where asparagus is stored
- edges to the melamine shelving were constructed of bare wood
- bare wood to the structure of the ceiling. You need to seal/treat/paint the wood to leave a smooth impervious that is easy to clean.

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. You are progressing towards a written food safety management system. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

## Type of Food Safety Management System Required

**Contravention** You currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business.

Although your business is low risk you still require a minimum amount of documentation. This might include your hygiene rules, pest control reports, a staff illness and exclusion policy, a cleaning schedule, date coding, temperature checks of display chillers, and handover diary etc.

#### Waste Food and other Refuse

**Observation** You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.