



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Longbow Close Lunch Club
Address of food business:	Sheltered Housing Scheme Longbow Close Norwich NR4 6AX
Date of inspection:	25/05/2018
Risk rating reference:	18/00694/FOOD
Premises reference:	10/00165/FD_HS
Type of premises:	Luncheon club
Areas inspected:	Main Kitchen, Storeroom
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Weekly lunch club

**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>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	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. **(Score 5)**

### Unfit food

**Recommendation** It is recommended that all food in the chest freezer that belongs to the Lunch club is placed in a lidded labelled container so that it can be clearly identified as belonging to the lunch-club.

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all of a good standard . Pest control and waste disposal provisions are adequate. . **(Score 5)**

**Observation** I was pleased to note that the kitchen facilities are well maintained and kept in a clean condition.

## **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)**

### Training

**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

**Contravention** You have not properly informed your customers about the presence of allergens in the food you prepare.:

**Recommendation** Add allergy information to your menu

**Recommendation** It is recommended that you record in the daily record the allergens present in the foods you prepare that day. Whilst none of the residents attending the lunch-club are known to be allergic to any of the 14 known allergens, you should be aware of the presence within ingredients such as gravy mixes in case someone new attends.