



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Pickerings
Address of food business:	Stalls 102 - 103 Market Place Norwich NR2 1ND
Date of inspection:	12/06/2018
Risk rating reference:	18/00725/FOOD
Premises reference:	06/00026/FD_HS
Type of premises:	Butcher retailing RTE foods
Areas inspected:	All
Records examined:	SFBB, FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Butcher stall 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
<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**

**Observation** Contamination risks were controlled

#### **Hand-washing**

**Observation** Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

#### **Personal Hygiene**

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

#### **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 were diligently monitoring temperatures.

## Unfit food

**Contravention** The following food was past its use by date:

- no indicated 'Use by' date on packet of wrapped cooked beef

## **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:

- hand contact surfaces i.e. switches to chiller units
- ingrained dirt to metal strip on floor
- underneath chiller units
- power socket on floor underneath chiller unit
- high level cleaning as dirt was seen on cabling and overhead beams
- between chiller units

### Cleaning of Equipment and Food Contact Surfaces

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

### Maintenance

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

- damaged hot tap to dedicated wash hand basin
- rust was seen on dedicated wash hand basin
- chipped dented melamine shelf unit near main door into premises
- missing/damaged cover to paper towel dispenser

## **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)**

## Proving Your Arrangements are Working Well

**Contravention** The Management sections in your Safer food Better Business (SFBB) pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following Management sections were either missing, incomplete or not up-to-date:

- staff training records
- diary front sheet was blank. You need to put your details on this document page

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

- according to your written systems foods are given a set shelf life and disposed of within 2 days if not sold. However, I noted cornish pasties which should have been disposed of the previous day as they were passed their shelf life.
- foods should be checked and disposed of if out of date. I found a packet of cooked beef with no shelf life or 'Use by' date. Therefore you were unable to following your written systems on ensuring it was within its shelf life and needed to be disposed of.

### **Recommendation:**

- although your staff are trained to check foods are in date it is not written down as an 'opening check' on your written procedures. I recommend you amend your opening check to include this procedure.

## Traceability

**Observation** Your records were such that food could easily be traced back to its supplier.

## Training

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

- foods not disposed of when passed your stipulated shelf life.
- no 'Use by' date placed on a packet of cooked beef

## Infection Control / Sickness / Exclusion Policy

**Observation** Policies were in place to prevent any infected food handler from contaminating food.

## Allergens

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

**Observation** You had clearly shown the presence of allergens in your food on your menu.

**Observation** You had devised a chart listing all the food you provide with the allergens present in each and had brought this to the attention of your staff and customers.

## **HEALTH, SAFETY AND WELFARE**

### **Matters of evident concern**

**Observation** I noted a metal hanging shelf was tied with string above the head of staff. This hanging shelf had metal hooks on them. These could fall onto staff heads if knocked or displaced.