



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Purple Plum Catering
Address of food business:	16 Zobel Close Norwich NR3 2BY
Date of inspection:	11/07/2018
Risk rating reference:	18/00790/FOOD
Premises reference:	15/00205/FD_HS
Type of premises:	Catering
Areas inspected:	Main Kitchen
Records examined:	SFBB, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Outside caterer

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 1 - major improvement is necessary



1. Food Hygiene and Safety

Food hygiene standards are less than satisfactory and you are failing to comply with the law in many respects. There are significant lapses in safe food handling practices and procedures. You are failing to apply some of the controls needed to prevent cross-contamination. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

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:

- when seen trading open food was stacked directly on top of other food
- when seen trading wrapped food was laying at ground level

Contravention The following exposed ready-to-eat food and/or its packaging to the risk of cross-contamination with E.coli 0157 and/or other pathogenic bacteria from raw meat or unwashed raw vegetables :

- when seen trading there was inadequate separation between raw and ready to eat foods on the chilled vehicle.

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Information The FSA (visit www.food.gov.uk for more information) has issued guidance on controlling E.coli 0157 through:

- the complete separation of raw and ready-to-eat food
- the correct use of wash-hand basins and thorough handwashing
- having dedicated equipment (including complex equipment) for raw and ready-to-eat foods
- through 2-stage cleaning and the correct use of sanitisers
- and by controlling the risks posed by soily vegetables.

Guidance If equipment and utensils (for example chopping boards, containers and tongs) are to be used for raw and RTE foods, they should be disinfected by heat or an adequate dishwasher cycle (able to reach 80°C for 15 seconds) between uses.

Guidance If heat disinfection or a dishwasher is not possible, separate equipment and utensils should be used for handling raw and RTE foods. Such equipment should be easily identifiable (colour coded) must be stored and washed separately.

Guidance Equipment, utensils, dishes and wrapping materials used for RTE foods are not to be stored in open storage (i.e. a storage area that cannot be closed) underneath a worktop where preparation of raw foods is undertaken as this could lead to cross-contamination.

Recommendation I recommend that separate refrigerators be provided for raw and cooked foods to reduce the risk of cross-contamination

Recommendation Chopping/cutting boards were being stored directly touching. Chopping/cutting boards must be stored in a rack properly divided to stop cross-contamination and to allow aeration

Observation I noted:

- no complex equipment is used
- you sanitise surfaces before preparation as the unit is shared
- a separate table is designated for raw meat but that you handle only a small amount of raw meat.
- you do not have a dishwasher at your base.

Hand-washing

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

- when seen trading at a large outside event you initially had no hand wash

- facilities available in main tent
- at the same event, the next next day you had provided a bowl and flasks of water. However there was little evidence that this was in use.
 - at the same event you had covered over the wash hand basin provided in the brick hut where ready to eat sandwiches were being made, leaving inadequate provision.

Legal Requirement Wash hand basins must be provided with soap and hygienic hand drying facilities.

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.

Recommendation For extra protection against cross contamination use a liquid soap with disinfectant properties conforming to the European standard BS EN 1499: 1997. This information should be available on the product label or may be obtained from the supplier or manufacturer.

Observation The wash hand basin in your main unit at Zobel Close was satisfactory.

Observation Please remember hand wash facilities will be needed if working off site.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene ie. staff over clothing were adequate.

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- you carry out no temperature checks on high risk foods arriving at your business. Only visual checks.
- you must take accurate temperature checks of high risk foods, at various stages in their preparation journey whilst under your control. It appeared that you may only carry out visual checks at some points, such as high risk foods transported in cool boxes when reaching their destination. These should be checked with a thermometer every time.
- you need to be fully aware of which foods fall under the temperature control regulations. Such as whole salad items not requiring control, whilst size reduced items do.

Recommendation Check the core temperature of cooked and reheated foods, particularly larger items such as joints of meat, to ensure that it reaches 75°C for 30 seconds (or equivalent). This can be helpful in addition to visual checks of the food to determine whether it is properly cooked.

Recommendation Infrared thermometers can be used as a simple and speedy way of checking the surface temperatures of hot and cold food, these thermometers can be useful to food businesses so long as they are used bearing in mind that they display the surface temperature of food, or the wrapping on the food, rather than the core temperature.

Guidance It is essential to know that your probe thermometer is working properly. If the reading is outside these ranges you should replace your probe or return it to the manufacturer to be calibrated. A simple way to check a digital probe is to put it in iced water and boiling water:

- The readings in iced water should be between -1°C and 1°C.
- The readings in boiling water should be between 99°C and 101°C.

Observation Do not always use the digital readout on equipment, as this is not accurate. Remember that the law relates to food temperature.

Unfit food

Recommendation You should have a system to identify when open or prepared foods need to be used by or discarded, to ensure the food is fit for consumption. I recommend you apply labels which give a day or date that is 2 days after the day of production e.g. if food is opened on Monday it should be used by the end of Wednesday.

Observation Perishable items are not normally kept over.

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

- orange blossom was found past its best before date

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Improvements are needed in hand and/or equipment washing facilities. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

Observation The kitchen at Zobel Close had been well maintained and the standard of cleaning was exceptionally high.

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:

- when seen trading bare wooden tables, uncovered, were seen in use for preparing foods, with only chopping boards on top.
- some chopping boards at the main unit were very scored.

Observation No complex equipment is used.

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:

- you were using 2 products for cleaning, and did not appear to understand the difference. Clean pro plus general purpose cleaner and clean pro plus washroom cleaner and disinfectant were used. Only one is a sanitiser/disinfectant.
- you did not know the contact time on the disinfectant and it was not stated on the bottle. If you continue to use this product, please identify this.

Information Proper cleaning and disinfection is essential in preventing the spread of E.coli 0157 and other harmful bacteria onto food and food contact surfaces.

Information Ensure you use a surface sanitiser that conforms to BS EN 1276:1997 or BS EN 13697:2001. This information should be available on the label or by contacting the manufacturer.

Information A surface sanitiser may be rendered ineffective if you are not following the correct dilutions or allowing a sufficient time for the product to work (contact time). Always follow the instructions on the product label.

Guidance Even when using a surface sanitiser you should be following the 'two-stage' cleaning method. Apply the sanitiser once to remove visible dirt and food debris and then a second time to ensure effective disinfection. Make sure you follow the correct contact time for the product.

Guidance Taps can be a source of contamination so use a paper towel to turn off the tap after washing and drying your hands.

Recommendation That you use only one sanitiser, which meets the recommended British Standards, and has the contact time clearly stated.

Facilities and Structural provision

Contravention The following facilities were inadequate or absent when seen trading at an outside event, and must be provided/considered in such situations to trade safely:

- no wash hand basin
- no sink when you had first arrived
- covering over the sink and wash basin in the area where you were making

- sandwiches
- no matting had been provided on the grass
- bare wooden tables
- food stored in unacceptable, disorganised manner in the refrigerated van.

Observation I was pleased to see the premises at Zobel Close had been well maintained and that adequate facilities had been provided.

Observation As much equipment is washed up back at the unit.

Pest Control

Observation An Electric Fly Killer and screening has been provided at Zobel Close. You need to consider provision when trading at Events.

3. Confidence in Management

There is major non-compliance with legal requirements. You were failing to apply your written food safety management system. The contraventions require your urgent attention. A revisit is planned and formal enforcement action is likely. **(Score 20)**

Type of Food Safety Management System Required

Observation You were using SFBB but this was not being followed. Your consultant had previously advised that additional monitoring, and due diligence documents be used such as SC5, a hygiene checklist for when trading off site. These were not being used.

Your other monitoring documents for temperature control, for example did not cover all critical areas and should be reviewed.

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and prove your food safety management system is ineffective:

- The premises structure is unsuitable
- Services and facilities are inadequate
- The layout of the kitchen is poor and not conducive to good food hygiene practices and preventing cross contamination
- at the outside event you had not ensured you had adequate facilities to trade safely, and had not given this the necessary pre planning and organisation required. You do not normally trade in a tented situation, which makes it all the more important you plan ahead.
- you had monitoring documents provided by your consultant, including a pre requisite check sheet, but had not done this.

Contravention The following matters demonstrated that you have not identified hazards to food (such as bacteria growing on food, bacteria surviving in cooked food and cross-contamination) or the methods of control at critical points in your operation:

- in adequate temperature monitoring

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack.

Observation It is recommended you fully document, record in detail food served, and all critical temperatures etc for your own due diligence.

Traceability

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

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.

Training

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

- the poor practices seen.

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.

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.