

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Bishop Bridge Fish And Chips
Address of food business:	Ground Floor 18 Bishop Bridge Road Norwich NR1 4ET
Date of inspection:	14/08/2018
Risk rating reference:	18/00831/FOOD
Premises reference:	17/00284/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Storeroom, Preparation room
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fish and chip shop

**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 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. 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.

### Temperature Control

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

- Gravy and peas in the bain marie were just under the required holding temperature at 62°C. Ensure you keep the bain marie on the correct setting so that the food is kept at or above 63°C.

### Unfit food

**Observation** I was pleased to see you have a system for rotating fish stocks and can identify when they need to be used by.

**Recommendation** Some opened foods e.g. cheese had not been labelled with a use by date. I recommend that opened prepared foods are kept for a maximum of three days or in accordance with the manufacturers instructions.

## **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

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

## Cleaning Chemicals / Materials / Equipment and Methods

**Observation** I was pleased to see that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between 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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

#### Type of Food Safety Management System Required

**Observation** Your SFBB pack was in place and working well. I was confident you had effective control over hazards to food.

#### Proving Your Arrangements are Working Well

**Contravention** The following are examples of where the documented Safe Methods in your SFBB pack said one thing but you were doing another. Follow your plan or change it - but ensure hazards are adequately controlled if you do:

- you have recorded that staff wear hats or hair nets but this is not done in practice

**Recommendation** Record your the temperatures of your fridges and freezers daily in your SFBB diary or on a separate record sheet. This is needed to help you demonstrate compliance and identify any problems.

**Observation** You currently do not employ any staff, if you do in future you must train them in your SFBB safe methods and complete the staff training record in the pack.

#### Waste Food and other Refuse

**Legal Requirement** The Environmental Protection Act 1990 requires all commercial waste to be disposed of properly by authorised persons. Records should be available to show compliance.

#### Training

**Recommendation** Complete a foundation course (previously called Level 2) in Food Safety in Catering or its equivalent. Booking details for this courses that we offer are available on our website [www.norwich.gov.uk/foodbusinessadvice](http://www.norwich.gov.uk/foodbusinessadvice)

### Allergens

**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.