

## **Public Protection (food & safety)**

### **Food Premises Inspection Report**

Name of business:	HMP - Reception Kitchen
Address of food business:	H M Prison Knox Road Norwich NR1 4LU
Date of inspection:	09/08/2018
Risk rating reference:	18/00835/FOOD
Premises reference:	09650/4000/0/003
Type of premises:	Restaurant or cafe
Areas inspected:	All
Records examined:	FSMS, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Prison kitchens

### **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**

**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:

- the same cling film dispensers were being used for both raw and ready to eat foods. There needs to be a clearly designated dispenser solely used for raw or ready to eat products i.e sandwiches

**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 :

- the same cling film dispensers were being used for raw and ready to eat products.

**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.

### Hand-washing

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

- no soap provided to all dedicated wash hand basins in all food rooms.
- packets of liquid soap which should have been installed in dedicated dispensers were loose on sinks which made them difficult to use. I was informed that the liquid soap in plastic bags did not fit the dispensers fitted above the wash hand basins.

**Observation** Wash hand basins must be provided with soap and hygienic hand drying facilities, whilst you had provided liquid soap it was not being used. Change/repair the dispensers so that the bags of soap can be easily used.

### 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.

## **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:

- wall/floor joints in walk-in fridge
- feet to moveable equipment
- matter with appearance of mould growth on silicon sealant in large walk-in fridge
- cobwebs seen above door to large walk-in fridge where food deliveries are receive
- dirt to gaps in wall in large walk-in fridge

## Maintenance

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

- damaged/peeling silicon to gaps to panelling in walk in fridge
- rust to moveable equipment
- large pool of cloudy white water under Rational ovens in main kitchen
- peeling paint work to piping in main kitchens
- damaged wall/floor coving near entrance to walk in freezer
- damaged/broken soap dispensers throughout kitchen and food rooms.
- rust to wheels to equipment in main kitchen
- rust to feet of fixed sink in butchery area
- brown tape used a temporary repair to wash hand basin in main kitchen
- rust to large metal security doors in kitchen
- peeling paint covering to hand air dryers
- dark staining likely mould seen to wood panel around around power switch in wash up area

## Facilities and Structural provision

**Contravention** The following facilities were inadequate or absent and must be provided or improved:

- open door behind large metal gates in trolley park were open. This could allow access by pests. If this is a regular occurrence for ventilation you will need to fit easily cleanable and removable pest proof screen.

## **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)**

## Proving Your Arrangements are Working Well

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

- there was no procedure or system in place to show that all cooking staff have read your HACCP documentation. Only the catering manager was aware of the generic prison HACCP documentation in the main office. Cooking staff were completing daily record sheets i.e. cooking temperatures but did not know what was contained in actual kitchen prison kitchens HACCP documentation bundle.
- having reviewed the generic HACCP documentation for HMP prison kitchens I

noted it refers to old legislation. I did not find any reference to recent legislation i.e. The Food Safety and Hygiene (England) Regulations 2013. HACCP documentation should be regularly reviewed and updated.

#### 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

**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 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.