



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	The Norwich Bakery
Address of food business:	98 Vauxhall Street Norwich NR2 2SD
Date of inspection:	26/10/2018
Risk rating reference:	18/00949/FOOD
Premises reference:	11/00091/FD_HS
Type of premises:	Bakehouse - manufacturer
Areas inspected:	Other
Records examined:	FSMS, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bakery producing goods for sale in own retail outlet

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:

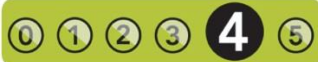
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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
----------------	---	---	---	---	---	---

Your Food Hygiene Rating is 4 - a good standard



1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Hand-washing

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

- No hot water at wash hand basins
- No paper towel available at wash hand basin in sausage roll preparation area.

It was noted that as a temporary measure a 'Burco' Boiler had been provided for hot water in the main Bakery and for hand washing. On 2nd November we were informed that the hot water system had been replaced and hot water was now available to all areas.

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

Contravention The following structural items were dirty and require more frequent and thorough cleaning:

- high level cleaning
- pipe work and ledges
- external door paintwork
- ceiling in main bakery near the ovens

Maintenance

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

- flaking paint above knock out table
- floor adjacent to door threshold lifting

Pest Control

Observation It was noted that you have a contract with a local pest control company and there are no current problems

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 Your Food Safety Management System should demonstrate you are in day-to-day control of the hazards to food. The following matter needs addressing:

- Your cleaning schedule needs reviewing and more frequent cleaning of the less accessible/hard to reach areas undertaken.