



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|--|
| Name of business: | Grosvenor Fish Bar |
| Address of food business: | 28 Lower Goat Lane Norwich NR2 1EL |
| Date of inspection: | 30/08/2018 |
| Risk rating reference: | 18/00853/FOOD |
| Premises reference: | 12/00237/FD_HS |
| Type of premises: | Food take away premises |
| Areas inspected: | All |
| Records examined: | SFBB, Cleaning schedule, Training certificates / records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | traditional Fish and chip shop with seating area |

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 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)**

Hand-washing

Observation the dedicated hand wash basin must be kept available at all times and not used to hold freshly washed equipment.

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:

- the ceiling in the 'spud room'
- the floor under the pallet in the 'spud room'
- high level cleaning in the stairwell following building work in this area

Contravention The following structural items could not be effectively cleaned and must be covered or made non-absorbent:

- walls etc., in the stair well

Recommendation The trunking to the extract systems and the loose electric cables be enclosed by accessible cladding to facilitate cleaning in the stairwell. Access will need to be provided for maintenance purposes.

Maintenance

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

- the ceiling and wall in the stairwell - holes due to rewiring etc.,
- flooring in the servery split section
- coved skirting to the walls in the servery and preparation room needs re-sealing

Pest Control

Observation It was noted that you have acquired the services of a pest control company and there are no current issues on site.

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:

- cleaning schedule requires review to include all major pieces of equipment
- staff training records require reviewing/updating

- the 4 c's require review - new store room created

Traceability

Recommendation the fish that is portioned and frozen down at the premises be dated to aid stock rotation and product traceability.

Training

Recommendation review the training records for staff and ensure that records are kept up to date