



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Tuesday Friendship Club
Address of food business:	Chapel Field Road Methodist Church Chapel Field Road Norwich NR2 1SD
Date of inspection:	25/09/2018
Risk rating reference:	18/00908/FOOD
Premises reference:	100091552434
Type of premises:	Church Lunch Club
Areas inspected:	All
Records examined:	SFBB, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Weekly lunch club

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

Recommendation To further improve food hygiene safety I would suggest the following

- specifically designate a work top for raw meat handling/preparation only, as the kitchen is large.
- before commencing any food preparation ensure the surfaces are thoroughly sanitised as others use the kitchen.

Observation I was pleased you could demonstrate effective E.coli 0157 control through the complete separation of raw and ready-to-eat food, thorough handwashing, having dedicated equipment (including complex equipment) for raw and ready-to-eat foods, through 2-stage cleaning, and by controlling the risks posed by soily vegetables.

Recommendation As the fridge and kitchen are used by several groups, many items in the fridge were of unknown origin, or when opened. This could lead to out of date food, and items which could pose a contamination risk. Therefore I recommend items be clearly labelled and a person within each group to take responsibility for removing old products. It could also be worth considering each group having their own box within the fridge for storage. Where items are placed should also be considered, so that another groups 'raw' items do not pose a risk to other groups food.

Observation A dishwasher is in use.

Hand-washing

Observation Hand washing was managed well and wash-hand basins were well stocked with hand cleaning material.

Observation Staff were unaware of the Food Standard Agency advice to use paper towels to turn off taps after use to prevent re contamination. Please implement this.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Contravention Sauces were noted stored at room temperature. The manufacture's recommendation is that such products are refrigerated once open.

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.

Recommendation That your probe thermometer be calibrated monthly if not done. Your SFBB pack contains details of how to calibrate your probe thermometer so you can be sure it is giving the correct reading. Discard the probe if it deviates by more than +/- 1°C

Observation Staff were aware of critical temperatures, and were carrying out appropriate monitoring. All high risk food is cooked fresh on site.

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.

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 shared use of the fridge, as detailed above.

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. **(Score 5)**

Cleaning of Structure

Information Different sanitisers require different contact times to be effective. Ensure that you know what the contact time is and that all your staff are trained to use the sanitiser effectively.

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

Cleaning Chemicals / Materials / Equipment and Methods

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.

Recommendation Only surface sanitiser or anti-bacterial cleaning products that conform to British Standard BS EN 1276:1997 or BS EN 13697:2001 should be in use, as they are known to be effective against E.coli. This information should be available on the label or by contacting the manufacturer.

Observation Cif anti-bacterial multi purpose cleaner is used. This product is not shown on a list of products that meet the British Standard.

Observation Cif has a long contact time of 5 minutes. I strongly recommended that you choose a commercial grade product, with a short contact time.

Observation Anti-bacterial Superdrug handy wipes were being used to clean the area where raw meat had been tipped into a pan. The area should be cleaned using a surface sanitiser or anti-bacterial spray that conforms to the British Standard.

Recommendation Use disposable paper wipes for cleaning and mopping up spillages.

Facilities and Structural provision

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

Pest Control

Recommendation Ensure the Electric Fly Killer bulb is changed regularly.

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)**

Type of Food Safety Management System Required

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Recommendation You are recording fridge and freezer temperatures well. However records showed that cook temperatures are often not being recorded. It is recommended that you record these.

Proving Your Arrangements are Working Well

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

- rings were being worn

Recommendation Labelling perishable food with the date it must be used or discarded will help you rotate your stock and demonstrates you have effective controls in place.

Traceability

Observation You record in a book each week where items are being bought.

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 however no certificates were seen. Ideally keep these available for inspection.

Recommendation Catering staff should refresh their food hygiene knowledge every 3 years so that they stay up to date with current legislation and good practice.

Recommendation A Level 2 Award in Food Safety in Catering or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for your food handlers. Booking details for this course are on our website: www.norwich.gov.uk

Infection Control / Sickness / Exclusion Policy

Guidance Public Health England recommends that food handlers known or suspected to be suffering from a food-borne infection or gastrointestinal illness stay away from work until symptom-free for 48 hours.

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Contravention You have not yet identified the allergens present in the food you prepare and cannot therefore properly inform your customers about the presence of allergens.

Legal Requirement Caterers must provide allergy information on all unpackaged food they sell. The potential for cross-contamination by allergens must also be made known to consumers. You can obtain more information from the Trading Standards website www.norfolk.gov.uk/abc

Information Allergen information could be written down on a chalk board or chart, or provided orally by a member of staff. Where the specific allergen information is not provided up front, clear signposting to where this information can be obtained must be provided.

Information The 14 allergens are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish
- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid.

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

Observation I recommend that you maintain a client list of allergies.

Information Be careful to assess different brands of products that you buy from different supermarkets as they may contain different allergens. Be sure to assess hidden ingredients in products such as pickles/sauces etc. The multi use style of the kitchen should also be recognised, as other groups may be bringing different allergens into this area.