



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|--------------------------------------------------------------|
| Name of business: | One Stop Shop |
| Address of food business: | 146 Constitution Hill Norwich NR3 4BB |
| Date of inspection: | 29/10/2018 |
| Risk rating reference: | 18/00954/FOOD |
| Premises reference: | 04160/0146/0/000 |
| Type of premises: | Convenience Store |
| Areas inspected: | All |
| Records examined: | Temperature control records, Training certificates / records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Convenience Store |

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 |
| 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)**

Contamination risks

Observation Contamination risks were controlled

Hand-washing

Legal Requirement Wash hand basins must be provided with soap and hygienic hand drying facilities.

Observation During my visit it was noted that the hand towels were available but not at the wash hand basin.

Recommendation Wash hand basin must be provided with hand drying facilities. Ensure that the hand towels are placed close to the wash hand basin. I would strongly recommend that you install a hand towel dispenser on the wall.

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 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:

- Pan to the staff WC
- Wash hand basin in the WC
- The hot tap to the hand wash basin in the WC
- Cobwebs above the fridges in the store room.

Maintenance

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

- Mastick to the hand wash basin in the WC
- Seals to the milk fridge

Observation During the inspection I noticed that the diffusers were missing to the fluorescent lights. Ensure that all the diffusers are installed.

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 **(Score 5)**

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.