



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	NVCS
Address of food business:	Briar Chemicals Ltd Sweet Briar Road Norwich NR6 5AP
Date of inspection:	11/12/2018
Risk rating reference:	18/01093/FOOD
Premises reference:	13/00233/FD_HS
Type of premises:	Vending Machines
Areas inspected:	Other
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Vending machines with high and low risk items, and drinks. High risk items such as sandwiches supplied and filled by another Company.

**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>	<b>0 - 15</b>	20	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	<b>5</b>	10	10	15	20	-
<b>Your Rating is</b>	<b>5</b>	4	3	2	1	0

Your Food Hygiene Rating is 5 - a very good standard



## **1. Food Hygiene and Safety**

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

### Contamination risks

**Observation** Contamination risks were controlled.

### Hand-washing

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

## **2. Structure and Cleaning**

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

## **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

### Type of Food Safety Management System Required

**Contravention** Your documented Food Safety Management System or Safer Food Better Business pack was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards.

It is recommended that a basic written system should ideally be kept available at the sites where you operate.

### Sourcing of suppliers for food for vending machines/your due diligence defence.

**Observation** At the time of inspection it was found that several different vending operations were trading, all operating slightly differently. Your Company had provided and filled some machines with low risk items and drinks. You had also sold or sublet machines to the site and they were being filled with high risk sandwiches by a caterer based in another Local Authority area. It would appear that another Food Business Operator should have also been registered at this site, but I believe this situation may already have altered.

Problems were found with the sandwich machines being dirty and products on sale which were past their use by date. I have spoken directly with the Company regarding

this, and have forwarded the matter to the Local Authority where they are based so they can investigate their systems.

If you source a supplier to fill your machines I would recommend you look carefully at their systems and food hygiene rating to ensure they are compliant before entering into any arrangement.