

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Elim Fellowship
Address of food business:	Elim Pentecostal Church Trory Street Norwich NR2 2RH
Date of inspection:	16/01/2019
Risk rating reference:	19/00030/FOOD
Premises reference:	12/00064/FD_HS
Type of premises:	Catering
Areas inspected:	Main Kitchen, Storeroom
Records examined:	SFBB, Cleaning schedule, Temperature control records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Weekly lunch club run by volunteers

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:

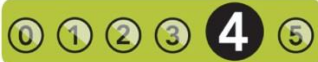
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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 4 - a 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

Contravention The following exposed ready-to-eat food to a risk of physical contamination:

- Food handlers were not wearing protective hair coverings/hats and long hair had not been tied back.

Hand-washing

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

- You are currently using the half bowl sink next to the equipment food washing sink for hand washing. Ideally you should provide a separate wash hand basin to avoid contaminating clean equipment/utensils and to ensure that clean hand washing facilities are available.

Information If you decide to do more frequent food production in future you must provide a separate wash hand basin.

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 monitoring temperatures.

Unfit food

Contravention The following food was of a reduced quality and if sold may not be of the standard demanded by the consumer:

- Some tinned food was past its best before date

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:

- Open jars of condiments/jams/spreads had not been labelled with a use by date. You should check the manufacturer's instructions on the packaging and apply a date label accordingly e.g. once open use within 6 week, give it a use by date for six weeks time.

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 items were dirty and require more frequent and thorough cleaning:

- Seals to chest freezer
- Hand contact point on door to fridge in cellar

Cleaning Chemicals / Materials / Equipment and Methods

Contravention The following evidence demonstrated your cleaning materials, equipment and methods were not sufficient to control the spread of harmful bacteria between surfaces:

- The antibacterial spray had run out, you must ensure that you have all necessary cleaning materials as part of your opening checks (I note a replacement was purchased at the time of the inspection)

Maintenance

Observation You are maintaining the premises in good condition.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. All the significant food hazards are understood and controls are in place. Your records are appropriate and generally maintained but some deficiencies were identified. You are progressing towards a written food safety management system. The contraventions require your attention. **(Score 10)**

Food Hazard Identification and Control

Contravention The following 'Safe Methods' in your Safer food Better Business pack have not been completed:

- Cross-contamination
- Cleaning
- Chilling
- Cooking

Information This was noted on your previous inspection report. *I will be revisiting the premises in two months* to check that these have been completed.

Training

Contravention You need to train your staff in the Safe Methods in your Safer food Better Business pack once you have filled them in.

Recommendation Keep a copy of staff training certificates at the premises e.g. Level 2 certificates

Proving Your Arrangements are Working Well

Contravention The 'Management' sections in your Safer food Better Business pack are intended to demonstrate you are in day-to-day control of the hazards to food. The following sections had not been completed:

- Your Suppliers lists
- Staff training records

Information This was noted on your previous inspection report. *I will be revisiting the premises in two months* to check that these have been completed.

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.

Infection Control / Sickness / Exclusion Policy

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

Allergens

Observation You had identified the presence of allergens in your non-prepacked food and had brought this to the attention of your customers.

