

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Little Peoples Montessori Nursery
Address of food business:	St Paul's Nursery Magdalen Road Norwich NR3 4LN
Date of inspection:	23/01/2019
Risk rating reference:	19/00088/FOOD
Premises reference:	04/00055/FD_HS
Type of premises:	Childrens nursery
Areas inspected:	Main Kitchen, External store
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Nursery

**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	<b>10</b>	15	20	25
Structure and Cleaning	0	<b>5</b>	10	15	20	25
Confidence in management & control systems	0	5	<b>10</b>	15	20	30
<b>Your Total score</b>	0 - 15	20	<b>25 - 30</b>	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	10	<b>10</b>	15	20	-
<b>Your Rating is</b>	5	4	<b>3</b>	2	1	0

Your Food Hygiene Rating is 3 - a generally satisfactory standard



### 1. Food Hygiene and Safety

Food hygiene standards are generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.  
**(Score 10)**

#### Contamination

**Contravention** The following exposed food to a risk of cross contamination with bacteria or viruses:

- A bag of grated cheese stored next to a bag of raw fish. Raw and ready to eat food must be kept separate.

**Contravention** The following exposed food to a risk of physical contamination with dirt or foreign objects:

- Fruit e.g. apples are not washed
- Small toys (car) were left on top of the wall dividing the kitchen from the nursery behind the main food preparation worktop

## Hand-washing

**Observation** I was pleased to see handwashing was well managed.

## Temperature Control

**Contravention** Foods which could support the growth of harmful bacteria or the formation of toxins, were being kept above 8°C:

- fridge with ready to eat food and raw meat was 8.8°C when checked. The fridge temperature should be adjusted and monitored closely. If you are unable to achieve a lower temperature I recommend swapping the food with the other fridge used to keep vegetables, which was below 8°C.

## Poor practices

**Observation** The following represents poor practice:

- There were a number of cooked food items in the freezer which I was informed were not to be used as foods are not to be cooked-frozen-reheated. These foods should be removed/disposed.

## **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:

- shelves in outside store
- inside cupboard under sink
- back of cutlery drawer
- inside dishwasher (door frame)
- food storage boxes in outside store

### Cleaning Chemicals / Materials / Equipment and Methods

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

### **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. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

#### **Food Hazard Identification and Control**

**Contravention** The following sections of your SFBB pack had not been completed:

- pest control
- extra checks
- your suppliers lists
- staff training records

#### **Proving Your Arrangements are Working Well**

**Contravention** The following is needed to prove your food safety management system is working as it should:

- monitoring records for chilled/frozen temperatures are not being kept

#### **Training**

**Contravention** You are not working to the following safe methods and this indicates there is a staff training need:

- fridge temperatures are not being checked as part of your opening checks
- raw food was stored next to ready to eat food
- raw fish was not stored in a container in fridge
- fruit is not washed
- SFBB training records not completed