



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Hench Nutrition
Address of food business:	Unit 4 3 Twickenham Road Norwich NR6 6NG
Date of inspection:	26/02/2019
Risk rating reference:	19/00150/FOOD
Premises reference:	18/00331/FD_HS
Type of premises:	Food Manufacturer
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Nutritious food production

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)**

Hand-washing

Observation I was pleased to see hand-washing was well managed.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are of a generally satisfactory standard but there are some repairs and/or improvements which are required in order for you to comply with the law. Pest control and waste disposal provisions are adequate. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Cleaning of Structure

Contravention The following items could not be effectively cleaned and must be covered or made non-absorbent::

- walls - throughout the premises in areas where food is processed
- unsealed wooden structures - i.e. doors into warehouse from food prep area
- painted wall behind the food preparation area
- ceiling

Information A detergent is a chemical used to remove grease, dirt and food and is used in the first cleaning step.

Information Different makes of sanitiser require different CONTACT TIMES in order to be effective. Ensure that you know what the contact time is and that all your staff are trained to use the sanitiser effectively.

Information Ongoing changes to be made in the food production area as specific locations are to be sectioned off for various food products. A lot of work still to be undertaken - time lined as finances allow.

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation Disinfect equipment and utensils after cleaning with a suitable sanitiser.

Maintenance

Observation Ongoing equipment being brought into the premises with new production lines in the pipeline.

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

Recommendation MyHACCP is a free web tool that will guide you through the process of developing a food safety management system based on Hazard Analysis and Critical Control Point (HACCP) www.myhaccp.food.gov.uk

Observation Paperwork is in place, however it is from the last food premises unit and procedures have changed slightly and other procedures been introduced since you have moved. In order to be fully compliant you will need to review documentation and ensure it reflects your current operation. You informed me that you are intending to re-write your food management system to reflect the products intend to produce, and are looking to gain SALSA accreditation.

Training

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 the equivalent CIEH course are on our website: www.norwich.gov.uk

Recommendation A Level 3 Award for Supervising Food Safety in Catering would be appropriate for your supervisory staff and those with managerial responsibility.

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. Booking details for this course are on our website: www.norwich.gov.uk

General Information

Useful websites:

Food Standards Agency - <https://www.food.gov.uk/>

Norwich and District Safety Group - www.norwichdistrictsafetygroup.org.uk/