



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Happy Fresh Fryer
Address of food business:	141 Aylsham Road Norwich NR3 2AD
Date of inspection:	26/03/2019
Risk rating reference:	19/00284/FOOD
Premises reference:	19/00012/FD_HS
Type of premises:	Food take away premises
Areas inspected:	Main Kitchen, Preparation room, External store
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	fast food takeaway

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
----------------	---	---	---	---	---	---

Your Food Hygiene Rating is 2 - improvement is necessary



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 risks

Contravention The following exposed food to the general risk of cross-contamination with bacteria or allergens or its physical contamination with dirt, foreign objects or chemicals:

- tins, bottled sauces and vegetables were stored in the side alley which is open to pests, these should be moved inside the premises
- foods stored in fridges and freezers had not been covered
- raw chicken is washed. Chicken should not be washed as it increases the risk of spreading bacteria inside the premises

Recommendation Use a blue chopping board for cutting fish.

Hand-washing

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

- toilet wash hand basin had no hot water, soap or paper towels
- wash hand basin in kitchen had no hot water

Temperature Control

Contravention The following evidence indicated there was a risk of bacteria growing on food:

- hot held food is kept for longer than 2 hours and there was no probe thermometer to check the core temperature of the food. Provide a probe thermometer and ensure hot held food is kept at or above 63°C or only keep it for a maximum of 2 hours

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are less than satisfactory and you are failing to comply with the law in many respects. Significant improvements are needed in the standard of structure and equipment cleaning and/or maintenance of the premises. Improvements are needed in hand and/or equipment washing facilities. There is evidence of pest activity or inadequate waste disposal provision. Contraventions require your immediate attention as some are critical to food safety. We may revisit your business and if standards have not improved take formal enforcement action. **(Score 15)**

Cleaning of Structure

Contravention The following items were dirty and require more frequent and thorough cleaning:

- floor wall junctions in kitchen and preparation room
- around equipment feet
- behind and under equipment
- extraction canopy
- extraction ducting
- staff toilet
- wash hand basin
- walls and floor in potato store

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- freezer in potato store

- legs of equipment
- plastic containers used to flour chicken

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:

- no anti-bacterial or sanitiser cleaner available on site whilst trading

Maintenance

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

- broken glass to exterior door to the preparation room
- drawers to Hotpoint freezer broken
- interior of microwave rusty
- wooden beam to potato prep room/store ceiling disintegrating

Pest Control

Contravention The premises had not be pest proofed:

- alleyway where food is stored is open to the outside
- window in potato prep room/store was open and did not have a insect screen
- drainage hole in wall of potato prep room/store did not have a grill to prevent pests entering the store

Contravention The following matters may encourage pests:

- bags of rubbish stored in alleyway
- old equipment and other items had been left in the rear yard and garden, these could provide harbourage for pests e.g. rats and should be removed.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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; although not critical to food safety they may become so if not addressed. **(Score 10)**

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- maintenance is poor
- pest control is inadequate
- waste management is poor

Contravention The following Safer Food Better Business SAFE METHODS are incomplete:

- separating foods
- food allergies
- pest control
- maintenance
- chilled storage and display
- defrosting
- hot holding
- ready to eat food
- cleaning schedule

Proving Your Arrangements are Working Well

Contravention The following management sections were incomplete:

- training records
- supplier lists

Waste Food and other Refuse

Contravention The following evidence indicated that waste food was not being disposed of appropriately:

- bags of rubbish were not stored in bins