



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Living Waters Pentecostal Fellowship
Address of food business:	Jubilee Community Centre Long John Hill Norwich NR1 2EX
Date of inspection:	31/03/2019
Risk rating reference:	19/00317/FOOD
Premises reference:	17/00039/FD_HS
Type of premises:	Catering
Areas inspected:	Main Kitchen
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Community Church

**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 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

**Observation** I was pleased to see you were able to demonstrate effective controls to prevent cross-contamination.

#### Hand-washing

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

- no hand soap was available

**Recommendation** Washing up liquid should not be used for washing hands. Use a mild liquid hand soap instead.

## Temperature Control

**Contravention** High risk food was stored at ambient temperatures prior to reheating and service. Use the available space you have in the refrigerator for salads etc and reduce the time foods spend out of the fridge as much as possible.

## **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 and maintenance

**Observation** The kitchen had been well maintained and the standard of cleaning was good.

### Cleaning Chemicals / Materials / Equipment and Methods

**Recommendation** Determine where the surface sanitiser is kept. You will need to sanitise work surfaces before preparing or plating up food.

## **3. Confidence in Management**

Food hazards are understood, properly controlled and managed. There are some minor contraventions which require your attention. **(Score 5)**

### Your Food Safety Management System

**Contravention** You do not have a documented food safety management system. Even though you are a low risk food business you should still have a minimal amount of documentation to ensure that hazards are managed properly. This might include hygiene rules, a member illness and exclusion policy (giving details of those occasions when they must not prepare food for others) a cleaning schedule, temperature checks of display chillers, and hand-over diary etc.

**Recommendation** You may find that the freely available Safer Food Better Business pack provides you and your members with a practical and easy to use food safety management system. Visit [www.food.gov.uk/sfbb](http://www.food.gov.uk/sfbb) for further information.

## Food Hazard Identification and Control

**Contravention** Ensure your food safety management system and any rules of hygiene are made available to those members of your fellowship that prepare food at home.

**Legal Requirement** You must be able to demonstrate an effective system for managing food safety hazards where they occur. Food safety hazards are:

- cross-contamination between raw and contaminated food and food which is ready to eat (either direct or via shared surfaces)
- undercooking food (bacterial survival)
- bacterial growth (due to poor temperature control)

**Guidance** I have enclosed a checklist for community groups which I would ask you to share with those members that prepare food at home.

## Allergens

**Contravention** You had not identified the allergens present in the food prepared at home by your members. Food which might contained the allergens listed below were not clearly labelled as such.

**Observation** You are a small fellowship and are aware of each others' dietary requirements. Nevertheless you will still need to know what allergens are in the foods that your members prepare so that everyone is clear.

**Legal Requirement** Caterers must provide allergy information on all unpackaged food they sell. Catering businesses will include restaurants, takeaways, deli counters, bakeries and sandwich bars etc. The potential for cross-contamination by allergens must also be made known to consumers.

**Guidance** Food manufacturers must now label allergy causing ingredients on their pre-packed foods. Be sure these are included in the list of allergens in the food that is prepared at home. You can obtain more information from the Trading Standards website [www.norfolk.gov.uk/abc](http://www.norfolk.gov.uk/abc)

**Information** Advise your members how they might get allergen information (who to ask). You can display a sign along the lines of ASK US ABOUT ALLERGENS

**Information** The Food Standards Agency has produced a chart that you may find useful [www.food.gov.uk/sites/default/files/media/document/allergen-chart.pdf](http://www.food.gov.uk/sites/default/files/media/document/allergen-chart.pdf)

**Information** The 14 allergens which must be identified and labelled on foods when present are:

- cereals containing gluten
- crustaceans, for example prawns, crabs, lobster and crayfish
- eggs
- fish

- peanuts
- soybeans
- milk
- nuts, such as almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio, cashew and macadamia (Queensland) nuts
- celery (and celeriac)
- mustard
- sesame
- sulphur dioxide, which is a preservative found in some dried fruit
- lupin
- molluscs, for example clams, mussels, whelks, oysters, snails and squid