



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Chestnut Nursery School
Address of food business:	St Giles Nursery School 38A St Giles Street Norwich NR2 1LL
Date of inspection:	03/04/2019
Risk rating reference:	19/00322/FOOD
Premises reference:	15/00234/FD_HS
Type of premises:	Childrens nursery
Areas inspected:	Main Kitchen
Records examined:	Temperature control records, Cleaning schedule, FSMS, Training certificates / records
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	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 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

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:

- Top of the chest freezer has peeling paint

Contravention You had not protected the articles and/or the equipment you use for ready-to-eat food from the contamination risk posed by raw food or its packaging:

- Raw vegetable cutting board touching ready-to-eat cutting board (brown and yellow)
- Equipment (colanders) stored on open shelves under worktop where raw food is handled and prepared

Recommendation Wear single use dedicated and/or disposable apron when preparing raw meat

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.

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

Observation I was pleased to see the standard of cleaning was high

Cleaning Chemicals / Materials / Equipment and Methods

Recommendation Ensure that your dishwasher is serviced and that you can demonstrate it can reach disinfecting temperatures (82⁰C for 15 seconds). If these temperatures cannot be obtained you will need use dedicated and easily identifiable food equipment for raw and ready to eat foods which is washed and stored separately.

Maintenance

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

- Evidence of penetrating dampness and efflorescence around the window and reveals
- Patches of flaking paint around the window
- large crack above the window

Observation I noted that work to repair the walls had been actioned and you were trying to obtain the services of a builder.

3. Confidence in Management

A food safety management system is in place and you comply fully with the law. Hazards to food are understood properly controlled managed and reviewed. Your records are appropriate and being maintained. All your staff are suitably supervised and trained. You have a very good track record. **(Score 0)**

Your Food Safety Management System

Observation Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

Observation You were date labelling perishable foods appropriately and could demonstrate effective control over food spoilage organisms.

Observation You had colour-coded equipment and effective separation between raw and ready-to-eat food at all stages in your operation.

Observation You were monitoring (and recording) the temperatures of your fridges and freezers well as the temperature of cooked/hot-held food and could demonstrate effective systems for controlling bacterial growth and survival.

Food Hazard Identification and Control

Recommendation Have a policy on fitness to work in your HACCP documentation

Proving Your Arrangements are Working Well

Contravention The following matters are needed in order to demonstrate your food safety management system is working as it should:

- The food safety management system appeared not to have been reviewed recently

Recommendation Sometimes the temperatures of fridge 2 goes above 5⁰C (your critical limit for chilled foods). No corrective actions are recorded on your daily record sheets. More generally, instructions as to what to do if a critical limit is exceeded is not on these sheets and perhaps should be included.

Observation You did not do a monthly probe thermometer check in March

Training

Observation I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

Infection Control / Sickness / Exclusion Policy

Recommendation Place the fitness to work policy, currently held centrally, within the HACCP documentation for the kitchen. It is important that kitchen staff know of their specific responsibilities in preventing the spread of disease to children via the food they prepare.

Allergens

Observation One or two dishes were missing their allergen sheets i.e. jam bun cookies