



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Unthank Fish & Chips
Address of food business:	131 Unthank Road Norwich NR2 2PE
Date of inspection:	13/05/2019
Risk rating reference:	19/00414/FOOD
Premises reference:	16/00022/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	FSMS
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Fish and Chip Shop

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:

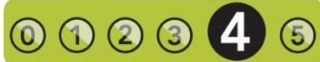
The food safety section has been divided into the three areas which you are scored against for the hygiene rating: 1. food hygiene and safety procedures, 2. structural requirements and 3. confidence in management/control procedures. Each section begins with a summary of what was observed and the score 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)**

Contamination Risk

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

- chopped potatoes were stored in the uncovered container next to the open back door.

Hand-washing

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

Personal Hygiene

Contravention The following are examples of poor personal hygiene or where it was made difficult for food handlers to maintain sufficiently high standards of personal cleanliness:

- a person handling open food in the kitchen was not wearing protective head wear. You are not working to the following safe methods in your SFBB pack.

Temperature Control

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

- food temperatures were not being monitored.
- you had no probe thermometer to enable effective monitoring.

Recommendation It is a good practice to monitor and record the temperatures of the hot and cold food. The temperatures may be written down each time a check is made or by daily diary entries or similar notes that clearly show that the relevant checks were carried out and found to be satisfactory in accordance with your food safety management procedure.

Poor Practices

Contravention The following matters represented poor practice and if allowed to continue may cause food to become contaminated or lead to its deterioration:

- pickled egg and onions were stored at room temperature. Ensure that you follow the manufacturer's instructions and storage advice.
- mushy peas was stored in the tin at room temperature. I was pleased to see that this was changed at my presence.
- fish was left uncovered in the freezer. Ensure all frozen food is covered.
- pineapple was left unlabelled and uncovered in the fridge. Ensure that you label and cover all products in the fridge.

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 could not be effectively cleaned and must be covered, made non-absorbent or removed:

- cardboard boxes on the floor
- wooden pallet underneath the small chest freezer
- uncovered light fitting.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- fridge and freezer seals
- extractor fan was dirty

Maintenance

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

- ceiling light fitting cover was missing
- external bottom part of the large chest freezer was cellotaped
- handle of the fish fridge was cellotaped

Pest Control

Contravention Pest proofing is inadequate particularly in the following areas:

- no fly screens to the external doors which were wide open.

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. Some minor issues were identified relating to staff supervision and training. You are progressing towards a written food safety management system. You have a satisfactory track record. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Type of Food Safety Management System Required

Contravention You need to ensure that you regularly monitor, document and address matters such as cleaning and/or maintenance.

Food Hazard Identification and Control

Contravention The following Safer Food Better Business Safe Methods are incomplete:

- cooking

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your SFBB pack:

- your food safety management system states that you wear hats during handling and preparing food. At the time of inspection a person who was handling open food was not wearing protective headwear.

Training

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