



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Chip Stop
Address of food business:	Chip Stop 474 Sprowston Road Norwich NR3 4DY
Date of inspection:	30/05/2019
Risk rating reference:	19/00458/FOOD
Premises reference:	15190/0474/0/000
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Typical fish and chip shop serving local community

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					
	0	5	10	15	20	25
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 3 - a generally satisfactory 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:

- flies were seen circulating in main counter area.

Hand-washing

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

- no means for hygienically drying hands was available

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:

- staff were not wearing suitable protective clothing i.e. casual jeans and t-shirts were worn by food handlers

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 were dirty and require more frequent and thorough cleaning:

- floor/wall junctions
- around equipment feet
- behind and under equipment
- walls particularly behind food preparation surfaces
- hand contact surfaces such as light switches and door handles
- mastic joints behind sinks

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

- unsealed wooden structures

Maintenance

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

- floor surfaces
- broken, chipped un-grouted or missing wall and floor tiles
- worn and / or peeling paint
- damaged/missing handles to bulk freezers

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved::

- no dedicated wash hand basin in rear preparation room

Pest Control

Contravention There is evidence of pest activity on the premises:

- flying insects

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. The contraventions require your attention; although not critical to food safety they may become so if not addressed. **(Score 10)**

Proving Your Arrangements are Working Well

Contravention You are not working to the following safe methods in your Safer Food Better Business (SFBB) pack:

- gaps to daily diary pages
- maintenance / pest control
- personal hygiene / hand washing
- it would appear that 'opening' and 'closing' checks had not been carried out properly as on the day of my inspection there were no means to dry hands at the dedicated wash hand basin. These were purchased from a shop nearby when I brought it to your attention. As this sink is the only dedicated wash hand basin you must ensure it properly stocked with means for staff to dry their hands. i.e. paper towels, paper roll or clean dish clothes solely for that purpose
- you must also ensure that your food safety management system (SFBB pack) is on site whilst you are trading. Your SFBB pack was not on site at the the time of my inspection for checking. This was due to it being updated at your home address. The SFBB pack was later brought in by your business partner.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

Allergens

Recommendation Make a chart listing all your meals together with the 14 allergens (if present). Bring the chart to the attention of your customers and your staff.

