



**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Bury's Newsagents
Address of food business:	159 - 161 Aylsham Road Norwich NR3 2AD
Date of inspection:	29/07/2019
Risk rating reference:	19/00559/FOOD
Premises reference:	00890/0159/0/000
Type of premises:	Convenience Store
Areas inspected:	All
Records examined:	None
Details of samples procured:	Opening and closing checks
Summary of action taken:	Informal
General description of business:	Newsagents selling food to consumers in the local area

**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
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 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)**

#### Hand-washing

- Contravention** The following indicated that hand-washing was not suitably managed:
- no hot water to the wash hand basin. This was mentioned in a previous report.

#### 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.

#### Poor Practices

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

- food i.e canned drinks were being stored on the floor in the store room.

## **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 Equipment and Food Contact Surfaces

**Contravention** The following items are dirty and must be cleaned:

- chest freezer seals

### Facilities and Structural provision

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

- diffusers to lights were missing in the store room

### Maintenance

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

- shelf unit is broken

## **3. Confidence in Management**

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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 currently do not have a food safety management system or what you have in place is not suitable given the food risks associated with your business. Provide a simple documented system such as Safer Food Better Business (SFBB).

**Legal requirement** Food business operators must put in place, implement and maintain a permanent procedure or procedures based on HACCP principles:

- Identify hazards to food
  - Identify the critical points at which control is essential
  - Establish critical limits (what is acceptable and unacceptable)
  - Monitor critical control points to ensure critical limits are met
- Keep appropriate records to demonstrate control measures are effective

**Information** You can download a Safer Food Better Business pack and refill diary pages from the FSA website:  
[www.food.gov.uk/sites/default/files/media/document/sfbb-retailers-pack.pdf](http://www.food.gov.uk/sites/default/files/media/document/sfbb-retailers-pack.pdf)

**Contravention** The following pre-requisites have not been met

- hand washing is not suitably managed

## **HEALTH, SAFETY AND WELFARE**

### Matters of evident concern

**Contravention** The following matters were of immediate concern:

- The cable to the chest freezer is a trip hazard, either move the freezer or cover the cable with a suitable protective matting. This was mentioned in the previous report.