



Public Protection (food & safety)

Food Premises Inspection Report

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|----------------------------------|---|
| Name of business: | Gnaw Chocolate |
| Address of food business: | 64 - 65 Norwich Livestock Market Hall Road Norwich NR4 6EQ |
| Date of inspection: | 31/07/2019 |
| Risk rating reference: | 19/00569/FOOD |
| Premises reference: | 12/00185/FD_HS |
| Type of premises: | Food manufacturer |
| Areas inspected: | All |
| Records examined: | FSMS, Cleaning schedule, Pest control report, Training certificates / records |
| Details of samples procured: | None |
| Summary of action taken: | Informal |
| General description of business: | Chocolate manufacturer |

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 |
|----------------|---|---|---|---|---|---|

Your Food Hygiene Rating is 5 - a very good standard



1. Food Hygiene and Safety

Food Hygiene standards are excellent. You demonstrated full 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. **(Score 0)**

Contamination risks

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

Recommendation Store the chopping boards in a rack to allow air to circulate between them, alternatively only keep one board for the chopping of fruit.

Hand-washing

Observation I was pleased to see hand washing was well managed. The hand wash basins were provided with knee operated taps, thermo-statically controlled water, liquid soap and disposable paper towels. The hand basins were suitably positioned so staff can easily access them and have to use them as they enter the production areas.

Personal Hygiene

Observation I was pleased to see that standards of personal hygiene were high. Staff wear clean overalls and colour coded aprons, hairnets and hats . Snoods are also available for staff with beards.

Colour coded gloves are also available for use.

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 or made non-absorbent:

- Pillar located in the chiller area has rough surfaces which are difficult to clean
- exposed insulation to the milk chocolate machine, machine No1 cannot be easily cleaned and needs covering.

Cleaning of Equipment and Food Contact Surfaces

Contravention The following items are dirty and must be cleaned:

- the exposed insulation material to the milk chocolate machine No 1
- around the nozzle to the dark chocolate machine (not currently in use)

Observation I was pleased to see that the old bench unit has been replaced with a stainless steel bench, shelf and hooks to store pieces of equipment

Cleaning Chemicals / Materials / Equipment and Methods

Observation A high standard of cleaning was observed to all areas of the premises

Maintenance

Observation You are maintaining the premises in good condition There are no repairs awaited.

Pest Control

Observation You have a pest control contract in place and there is no evidence of pest activity within the premises.

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.

(Score 0)

Observation Your Food Safety Management System (FSMS) is under regular review and appears to be complete and fully implemented. Some minor changes to the flow diagram are being made. You date each section with the review date and next review date.

A good standard of monitoring and record keeping was observed.