



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Al Amin
Address of food business:	17 Page Road Norwich NR3 2BX
Date of inspection:	23/08/2019
Risk rating reference:	19/00630/FOOD
Premises reference:	19/00273/FOOD
Type of premises:	Cash and carry
Areas inspected:	Warehouse
Records examined:	None
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Wholesaler of foods for indian restaurants and takeaways

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)**

Hand-washing

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

- there was no designated hand wash basin

A sink had been installed for equipment washing, provide a separate hand basin.

Personal Hygiene

Observation I was pleased to see that a white coat and apron are available for staff to wear when cutting fish on the band saw.

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::

- non food grade carrier bags are used for the wrapping of cut fish.
- foods are stored directly on the floor in the walk in chiller and walk in freezer.

Recommendation Provide food grade plastic bags for re-wrapped fish. Provide pallets in the walk in chiller and freezer units to keep boxes of food off the floor.

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:

- band saw

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

Type of Business

It was discovered that you cut and re-wrap frozen fish as part of your business. As there are no retail sales from your premises this process requires approval under Regulation (EC) 853/2004. **This activity must stop until approval is granted.** Information on the procedure to follow to apply for approval is being sent in a separate letter.

Type of Food Safety Management System Required

Contravention You do not have a food safety management system. As you are a low risk business you do not need to have much documentation. (See attached information sheet). However as you also cut and re-wrap fish you need to write down what you do to ensure that this is done safely and in accordance with the regulations. e.g the cleaning of the band saw (how and when), personal hygiene (what to wear and hand washing), type of bag you use to wrap the fish, labelling of fish (all the information that appears on the original label needs to be put on the new label(s)).

Contravention Your documented Food Safety Management System was not available for inspection. As a consequence you could not demonstrate an effective system for managing food safety hazards.

Observation you were completing diary sheets to say that you had carried out your opening and closing checks but did not have any documentation to state what these checks were.

Traceability

Recommendation Ensure that you provide all the information from the original label on the whole fish to the customer.

Waste Food and other Refuse

Observation You had measures in place to dispose of waste food appropriately and were employing the services of an approved waste contractor.

HEALTH, SAFETY AND WELFARE

Matters of evident concern

Legal Requirement Provide suitable personal protective equipment for staff to wear when operating the band saw.

Observation The gloves provided for use with the band saw are not suitable. Fingers in the glove appear to have been ripped by the band saw.

Recommendation . A chain mail glove or similar should be provided.

Legal Requirement Provide adequate guarding to the blade of the band saw and ensure staff are suitably trained in its safe use.