



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Bread Source Ltd
Address of food business:	7 Marriott Close Norwich NR2 4UX
Date of inspection:	04/09/2019
Risk rating reference:	19/00649/FOOD
Premises reference:	19/00174/FD_HS
Type of premises:	OPENFO Food Premises open and unrated
Areas inspected:	All
Records examined:	SFBB, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bakery

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 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::

- Walnuts (open bag) was stored next to dried apricots (open bag)
- open bag of currants
- open container of sesame seeds on shelf in pastry making area)

Bags of fruit/nuts/seeds that have been opened should be properly sealed between use or stored in clean lidded containers to protect them from risk of contamination. Sesame seeds, walnuts and other known allergens should be stored on their own in clean lidded containers, ideally on a shelf below non allergenic ingredients.

Hand-washing

Observation I was pleased to see hand washing was well managed. Liquid soap and paper towel were provided at the knee operated wash basin

Recommendation The paper towel be kept in a towel dispenser

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::

- food handlers were not trying their long hair back sufficiently

Recommendation Staff be provided with hair nets.

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 particularly in the cake/pastry area
 - around equipment feet
 - behind and under equipment (wash up area/pastry preparation area)
 - high level cleaning (ledges light fittings, pipe/duct work)
 - walls particularly behind food preparation surfaces
 - taps to sink
 - feet of bench mounted equipment
 - hand contact surfaces (external surface of food containers)

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

- mdf or chipboard shelves to the racking and shelving systems
- painted concrete block wall finish behind /above preparation benches
- music centre

Recommendation Remove all redundant equipment/containers etc to facilitate cleaning. Clear the clutter.

Maintenance

Contravention The following equipment was found to be broken and in need of repair

- Dishwasher

Pest Control

Contravention There is a gap beneath the external roller doors and to the main pedestrian entrance door through which pests could enter the premises. Pest proof these doors. As these doors lead directly into the food production area it is important that they are insect and vermin proof

Recommendation Provide an Electric fly killer (EFK) nearer to the main external doors. Move the EFK from above the preparation area.

Observation The large open plan bakery has 2 EFK units, one of which is sited directly over the cake preparation bench this could result in foreign body contamination of the foods being prepared beneath.

3. Confidence in Management

There are generally satisfactory food safety controls in place although there is evidence of some non-compliance with the law. 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)**

Food Hazard Identification and Control

Contravention You have not identified these food hazards or the methods of control at critical points in your operation::

- cross-contamination -allergens

Proving Your Arrangements are Working Well

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

- cross contamination/ physical or chemical contamination
- food allergies

You currently do not have a cleaning schedule stating what when and how to clean the structure and major pieces of equipment within the premises. Provide a cleaning schedule and train your staff as necessary. Ensure your cleaning schedule and rota cover all parts of the premises particularly high level surfaces and those issues raised above.

Allergens

Observation/Information In your lists of ingredients for the breads, pastries and cakes you prepare you have high lighted corn flour as an allergen. Corn flour does not contain gluten. Please review your allergen information.