

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Bread Source
Address of food business:	93 Upper St Giles Street Norwich NR2 1AB
Date of inspection:	13/09/2019
Risk rating reference:	19/00669/FOOD
Premises reference:	16/00194/FD_HS
Type of premises:	Cuisine - Coffee Shop
Areas inspected:	Main Kitchen, Front of house
Records examined:	SFBB
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Bakery and cafe

**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	<b>5</b>	10	15	20	25
Structure and Cleaning	0	5	<b>10</b>	15	20	25
Confidence in management & control systems	0	<b>5</b>	10	15	20	30
<b>Your Total score</b>	0 - 15	<b>20</b>	25 - 30	35 - 40	45 - 50	> 50
<b>Your Worst score</b>	5	<b>10</b>	10	15	20	-
<b>Your Rating is</b>	5	<b>4</b>	3	2	1	0

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)**

#### 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:

- food in the front window display not sufficiently protected from flies
- open crates of loaves were stacked in the splash range of the wash hand basin

#### Hand-washing

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

- the wash hand basin was obstructed; the position of the stacked crates of loaves

made it difficult to use the wash hand basin

### 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.

**Observation** You were displaying food for sale above eight degree Celsius but could demonstrate that this was within the four hour exemption period

## **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:

- high level cleaning
- hand contact surfaces such as light switches and door handles
- kitchen shelving
- the central beam in the kitchen
- the pan tiled floor in the kitchen

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

- the pamment tiled floor in the kitchen was unsealed, dirty and not able to be cleaned adequately

Clean and then seal the pamment tiled floor in the kitchen or alternatively cover the floor with a proprietary vinyl floor covering ensuring that on completion the floor surface is non-absorbent and easy to clean.

### Pest Control

**Information** Although flies are a common problem, the risk they pose to food is not trivial because of the harmful bacteria they carry.

**Legal requirement** You must be able to demonstrate you have adequate procedures to control flies and other pests on the premises.

**Recommendation** Provide an electric fly killer at the front of the premises to adequately control the number of flies during the summer months.

**Recommendation** Consider covering the cakes and buns in the front window display to protect them from flies.

**Observation** The front window display containing cakes and buns was very low and customers had to stoop in order to pick up the food.

**Recommendation** Consider raising the level at which cakes and buns are displayed in the front window so that customers do not have to stoop to pick up food thereby exposing the food to the risk of contamination from people and clothing.

**Recommendation** An air curtain above the front door may be helpful in preventing flies from entering the premises.

### **3. Confidence in Management**

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. Food hazards are understood properly controlled managed and reviewed. Your records are appropriate and generally maintained. Your staff are suitably supervised and trained. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

#### **Type of Food Safety Management System Required**

**Observation** Your SFBB/food safety management system was in place and working well. I was confident you had effective control over hazards to food.

#### **Proving Your Arrangements are Working Well**

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

- 4-weekly checks

**Observation** I was pleased to see you using day dots to ensure food or discarded within safe limits

#### **Allergens**

**Contravention** Remove the 'coverall' references to potential allergens from your menu. Be sure you have identified the actual allergens present in the food you sell and in the ingredients or dressings which may accompany it.

**Contravention** Include a warning about the potential for cross-contamination with allergens on the allergen sign.

