



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Season's Bounty
Address of food business:	4 Churston Close Norwich NR1 2BD
Date of inspection:	17/10/2019
Risk rating reference:	19/00730/FOOD
Premises reference:	19/00182/FOOD
Type of premises:	Home caterer
Areas inspected:	Main Kitchen, Other
Records examined:	SFBB, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Preserve manufacturer making jam, marmalade and chutney .

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

You were not preparing at the time of the inspection.

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:

- cats and the dog have access to the Kitchen and were seen , but not whilst food preparation is carried out. Cat food is positioned in the toilet where the wash hand basin is used for business use. You must ensure no pets/pet food are in the Kitchen or toilet when any food preparation for business use is carried out.
- cats were seen next to prepared filled jars in the dining area. Jars could be exposed to risk of contamination from bacteria and hair, particularly as these were un boxed. Please review your handling and storage procedures so that this

- does not continue.
- plants are in the Kitchen. Ensure removed prior to business use.

Legal Requirement At all stages of production, processing and distribution, food must be protected from any contamination likely to render it unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state.

Legal Requirement You must have procedures in place to prevent domestic animals from having access to places where food is prepared, handled or stored.

Recommendation That you try and keep pets away from the Kitchen at all times since there is a risk of contamination from bacteria and hair that may be left there.

Observation Your method of manually washing all food grade jars and rinsing appeared satisfactory for general cleaning, and checking for breakages. No jars are re used.

Hand-washing

Legal Requirement Wash hand basins must be provided with hot and cold running water and suitable drainage; soap and a hygienic way to dry hands.

Observation I was pleased to see hand washing was well managed.

Contravention You must provide hand washing facilities at mobile events, particularly where you may handle open product and where facilities are not available on site.

Observation the wash basin is located in the WC immediately opposite the Kitchen. This was well equipped.

Personal Hygiene

Legal Requirement All persons in food handling areas must wear suitable, clean, and where appropriate protective clothing.

Recommendation To further improve personal hygiene I suggest:

- hats/hairnet be worn whilst producing.

Observation I was pleased to see that standards of personal hygiene were high.

Temperature Control

Observation No high risk foods are handled. You sometimes freeze surplus fruit. You monitor temperatures.

2. Structure and Cleaning

The structure facilities and standard of cleaning and maintenance are all excellent and you demonstrated full compliance with the law. There is evidence of effective pest control and

procedures are in place to rectify any problems as they arise. There is good provision for waste disposal. **(Score 0)**

Cleaning of Structure

Observation The kitchen had been well maintained and the standard of cleaning was good.

Cleaning of Equipment and Food Contact Surfaces

Information Please refer to www.food.gov.uk/business-guidance/e-coli-cross-contamination-guidance

It would be useful for you to read this as you handle products that are often contaminated by soil.

Cleaning Chemicals / Materials / Equipment and Methods

Guidance Disinfectants and sanitisers must at least meet the requirements of one of the following standards: BS EN 1276 or BS EN 13697; or other standards that meet the same conditions and requirements.

Observation I was pleased to see that the premises was kept clean and that your cleaning materials, methods and equipment were able to minimise the spread of harmful bacteria between surfaces.

Facilities and Structural provision

Observation I was pleased to see the premises had been well maintained and that adequate facilities had been provided.

Pest Control

Observation I was pleased to see that the premises was proofed against the entry of pests and that pest control procedures were in place.

Observation Visual checks to premises and product are carried out.

3. Confidence in Management

A food safety management system is in place and you demonstrate a very good standard of compliance with the law. There are some contraventions which require your attention. **(Score 5)**

Type of Food Safety Management System Required

Contravention Your SFBB/food safety management system was in place and generally working well. You appear to have effective control over most hazards to food. You have agreed to change matters regarding pets outlined above.

I have found some useful detailed guidance on food safety risks associated with the type of products you produce, namely Clostridium botulinum, moulds etc Please see this at

:<https://www.dover.gov.uk/Environment/Environmental-Health/Food-Safety/Chutneys.aspx>

:<https://www.scilly.gov.uk/sites/default/files/document/business/Guidance-for-jam-and-c-hutney-makers-april-2018.pdf>

You are using the standard SFBB pack but must ensure that your written documentation makes specific reference to these risks and the necessary controls you have in place. These are not currently evidenced in the pack. This is particularly important as you have given your product a 2 year shelf life, without any formal analysis to support this.

I am pleased to note that you are monitoring chutney pH and recording this. Levels have been below the advised 4.5. However you are not currently monitoring water activity to ensure below 0.9, and this should be done.

Recommendation That you keep detailed records of temperatures, pH etc as a means of due diligence. Generally you are already recording details of each batch.

As your business is expanding, I would recommend that you send products for batch testing to verify your shelf life. It is recommended this is through a UKAS accredited laboratory.

Observation You produce products for another food business on their behalf. It would be the normal expectation that they might wish to audit you to discharge their due diligence defence should anything go wrong. I understand this has never been done. I recommend you contact them.

Traceability

Observation Your records were such that food could easily be traced back to its supplier.

Observation You keep records for each batch and buy dry ingredients from the same supplier.

Waste Food and other Refuse

Legal Requirement The Environmental Protection Act 1990 requires all commercial waste to be disposed of properly by authorised persons. Records should be available to show compliance.

Observation You had measures in place to dispose of waste via your domestic collection. If the amount of waste increases you may need to consider a commercial collection.

Training

Observation I was pleased to see that you had been trained to an appropriate level and evidence of your training was made available. You had undertaken Level 2.

Infection Control / Sickness / Exclusion Policy

Observation Policies were in place to prevent any infected food handler from contaminating food.

Allergens

Legal Requirement Food manufacturers must label allergy causing ingredients on their pre-packed foods. If you use pre-packed foods as ingredients you need to include the allergens listed on them within your own list of allergens. For example, some pre-packed spices you use will contain mustard which your customers will need to be made aware of.

Information There are Level 2 Awards in Food Allergen Awareness on offer in Dereham. If you are interested contact 0800 689 3512 .

Observation You had identified the presence of allergens in your food and had brought this to the attention of your customers.

Observation You have had advice from Trading Standards. Allergens are listed on the labels. (These are being reviewed in light of your recent premise move.)
I recommend you also complete the Food Standards Agency Allergen matrix, available online at www.food.gov.uk