



Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Debs Tea Stall
Address of food business:	Stalls 116 And 119 Market Place Norwich NR2 1ND
Date of inspection:	29/10/2019
Risk rating reference:	19/00746/FOOD
Premises reference:	07/00025/FD_HS
Type of premises:	Food take away premises
Areas inspected:	All
Records examined:	SFBB, Cleaning schedule, Temperature control records, Training certificates / records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Cafe and take away

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 generally satisfactory and maintained. There is evidence of some non-compliance with legal requirements. Some lapses are evident however generally you have satisfactory food handling practices and procedures and adequate control measures to prevent cross-contamination are in place. The contraventions require your attention; although not critical to food safety they may become so if not addressed.

(Score 10)

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:

- flaking paint from a metal roof element
- small areas of rust to exterior of fridge inside the door

Contravention Butter tubs were used for both personal sandwiches and for containing raw burgers. Whilst you did have a system for telling them apart I was not completely satisfied tubs would not be muddled up by mistake. Use a dedicated tub for

raw meat which is distinguishable from tubs used for ready-to-eat food and which is washed and stored separately.

Hand-washing

Recommendation Attach the wash-hand basin plug to its chain or remove the chain altogether.

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:

- a food handler was wearing a large amount of fancy jewellery (stone settings)

Guidance Only wear plain jewellery e.g. wedding bands

Did you know... there are as many bacteria under a wedding ring as there are people in Europe.

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 and recording fridge temperatures.

Poor Practices

Contravention Discard the brown cardboard box as this had become stained with grease, could not be effectively clean and could shed particles into the food room.

Recommendation Use the day dot system for date coding freshly prepared food.

Recommendation Use the accepted colour convention for your bread boards (white not blue).

Recommendation Use plastic tubs for raw meat which cannot be confused with tubs used for ready-to-eat foods.

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 were dirty and require more frequent and thorough cleaning:

- high level cleaning including light fittings
- walls surfaces (appeared discoloured)
- ceiling (appeared discoloured)

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

- wall and ceiling surfaces were mostly of a type that could not easily be cleaned without removing surface paint

Cleaning of Equipment and Food Contact Surfaces

Recommendation Discard the cardboard box around the cling film and provide a plastic cling film dispenser.

Guidance Cling film dispensers are considered too complex to disinfect and clean properly so must not be used for both raw and ready-to-eat foods. Get two separate dispensers if you need to apply cling film to both raw and cooked foods. Label the dispensers 'raw' and 'cooked' so they cannot be confused.

Cleaning Chemicals / Materials / Equipment and Methods

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

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. You have a good track record. There are some minor contraventions which require your attention. **(Score 5)**

Proving Your Arrangements are Working Well

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

- you were using a separate diary to the one stipulated in the SFBB pack
- as a consequence the 4-weekly reviews had not been completed

- nor had the opening and closing checks been recorded (ticked) or the diary entry signed off

Recommendation You should preferably use the diary pages in the SFBB pack rather than a separate diary. Obtain an updated copy of SFBB from the Food Standards Agency website <https://www.food.gov.uk/business-guidance/safer-food-better-business>

Note Coventry City Council no longer supplies these packs and those available through ebay etc may not be the latest version. Update your pack with only the sheets you require from the FSA's website. Look for the new Acrylamide and Allergen safe methods.

Training

Legal requirement Food business operators must ensure that food handlers are supervised and instructed and/or trained in food hygiene matters to an appropriate level for the work they do.

Recommendation A Level 2 Award in Food Safety in Catering or its equivalent (a 6-hour course leading to the award of a recognised certificate in food hygiene) would be appropriate for all your food handlers. Booking details for this course are on our website: www.norwich.gov.uk.

Allergens

Contravention You are failing to manage allergens properly:

- your allergen information was muddled and spread across different sheets making it difficult to read
- you are not informing customers about the risk of cross contamination with allergens

Requirement Organise your allergen chart making sure you list all your meals together with the 14 allergens (if present). Remember to include the allergenic ingredients in the sauces and in any dressings you use. For instance, many dressings contain **mustard** and Heinz tomato ketchup has **celery**. Your chart must be accurate, up-to-date, and detailed. Bring the chart to the attention of your customers and your staff.

Requirement Include a warning about the potential for cross contamination with allergens on your Allergen signs or on your menu.

Information The Food Standards Agency has produced a chart (the allergen matrix) that you may find useful:

www.food.gov.uk/sites/default/files/media/document/allergen-chart.pdf