

Public Protection (food & safety)

Food Premises Inspection Report

Name of business:	Dotti Chocolates
Address of food business:	27C Bedford Street Norwich NR2 1AG
Date of inspection:	21/02/2020
Risk rating reference:	20/00056/FOOD
Premises reference:	19/00053/FD_HS
Type of premises:	Food manufacturer
Areas inspected:	All
Records examined:	Temperature Control Records, SFBB, Cleaning Schedule
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Manufacture of hand made chocolates. Retail sale of own chocolates

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 wash hand Basin in the preparation room
- The hot water heater to the whb in the WC was leaking and the spray nozzle sprayed water everywhere

Observation I noted that a bowl had been provided for hand washing in the prep area as a temporary solution.

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::

- Chilli flakes were used to decorate some chocolates. You must ensure that these are a ready to eat product (free from bacterial contamination) and suitable for this use.

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)

Maintenance

Contravention The following had not been suitably maintained and must be repaired or replaced:

- Leaking hot water heater to whb in wc

Facilities and Structural provision

Contravention The following facilities were inadequate and must be improved::

- insufficient or poorly sited wash hand basins

It was noted that a hand wash basin was on order and it was hoped to have it fitted within the next couple of weeks.

3. Confidence in Management

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

Food Hazard Identification and Control

Contravention The following pre-requisites have not been met and this means that your food safety management system will be ineffective:

- services and facilities are inadequate (See Structure and Cleaning)

Waste Food and other Refuse

Contravention The following evidence indicated that waste food was not being disposed of appropriately::

- there was no evidence that the waste was being collected by an approved contractor

It is understood that you share waste collection/disposal facilities with a nearby business in the same ownership as this.

Information There are a number of companies that collect waste oil either at no charge or indeed pay you for it. When you find a company ensure that they are registered as a waste carrier and that they provide you with a waste transfer note

Allergens

Contravention You are failing to manage allergens properly::

- You have not identified the allergens present in the food you prepare
- You are not informing customers about the risk of cross contamination with allergens

Information Trading Standards at Norfolk County Council should be able to advise you as to the information to be placed on the labels to all pre-packed chocolates.