

**Public Protection (food & safety)**

**Food Premises Inspection Report**

Name of business:	Morris Butchers
Address of food business:	29 Witard Road Norwich NR7 9XD
Date of inspection:	11/03/2020
Risk rating reference:	20/00091/FOOD
Premises reference:	18620/0029/0/000
Type of premises:	Butcher selling ready to eat food
Areas inspected:	All
Records examined:	FSMS, Temperature Control Records, Training Certificates/records
Details of samples procured:	None
Summary of action taken:	Informal
General description of business:	Butchers producing pies, cooked meats serving the public and caterers in the Norwich area

**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 5 - a very 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::

- Blue board used in cooked meat preparation scored and difficult to clean. Resurface or replace
- Blue cooked meat apron put on over red raw meat apron when customer request items from ready to eat counter . Ensure blue apron is a non absorbent fabric, ideally use disposable plastic aprons

#### Hand-washing

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

- The soap dispenser in the rear meat preparation area was broken, would not dispense soap.

**Observation** :A replacement dispenser was ordered in my presence

### Temperature Control

**Contravention** The following evidence indicated there was a risk of bacteria growing on food:

- Cooked joints of meat (still in the sealed bag) were left for up to 3 hours in an ice bath before being placed in the freezer to complete the chilling process.

**Recommendation** Large joints of meat be placed in freezer, to complete chilling process, within 1hour 30 minutes of completion of cook.

## **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:

- hard to reach areas around pipework and to ledges particularly beneath hand wash basin
- walls particularly behind food preparation surfaces

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

### Cleaning of Equipment and Food Contact Surfaces

**Contravention** The following items are dirty and must be cleaned:

- blue chopping boards used for portioning cooked meats (RTE foods)

### Maintenance

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

- damaged wall surface near cooker

### **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)**

#### **Training**

**Observation** I was pleased to see that food handlers had been trained to an appropriate level and evidence of their training was made available.

#### **Allergens**

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